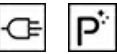


SOP6401TX



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Galileo platform	Traditional pyro
Cleaning system	Pyrolitic
EAN code	8017709315641



Aesthetics

Aesthetic	Selezione	Serigraphy type	Symbols
Colour	Stainless steel	Door	With panel
Design	Flat	Handle	Selection squared
Material	Stainless steel	Handle Colour	Steel effect
Glass Type	Eclipse	Logo	Embossed
Serigraphy colour	Black	Control knobs	Cucina restyling

Controls













Display name	CompactScreen	Control setting	Knobs
Display technology	LCD	No. of controls	2




Programme / Functions

No. of cooking functions	10
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
Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Base	 Circulaire + bottom
 Pizza		

Other functions

 Defrost by time	 Leavening	 Sabbath
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Cleaning functions

 Piroulysis

Options



Time-setting options	Delay start and automatic end cooking
Minute minder	Yes
Timer	1
Controls Lock / Child Safety	Yes

Other options	Keep warm
Showroom demo option	Yes
Rapid pre-heating	Yes

Technical Features



Minimum Temperature	30 °C	Door opening type	Standard opening
Maximum temperature	280 °C	Door	Temperate door
No. of shelves	5	Removable door	Yes
N. of fans	1	Full glass inner door	Yes
No. of lights	1	Removable inner door	Yes
Light type	Halogen	Total no. of door glasses	4
User-replaceable light	Yes	Chimney	Fixed
Light Power	40 W	Cooling system	Tangential
Light when door is opened	Yes	Cooling duct	Double
Lower heating element power	1200 W	Speed Reduction	Yes
Grill element - power	1750 W	Cooling System	
Circular heating element - Power	2000 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm
Heating suspended when door is opened	Yes	Temperature control	Electronic
		Cavity material	Ever clean Enamel

Performance / Energy Label



Energy efficiency class A+
 Net volume of the cavity 68 l
 Energy consumption per cycle in conventional mode 1.09 KWh
 Energy consumption in conventional mode 3.92 MJ

Energy consumption in forced air convection 2.45 MJ
 Energy consumption per cycle in fan-forced convection 0.68 KWh
 Number of cavities 1
 Energy efficiency index 81 %

Accessories Included

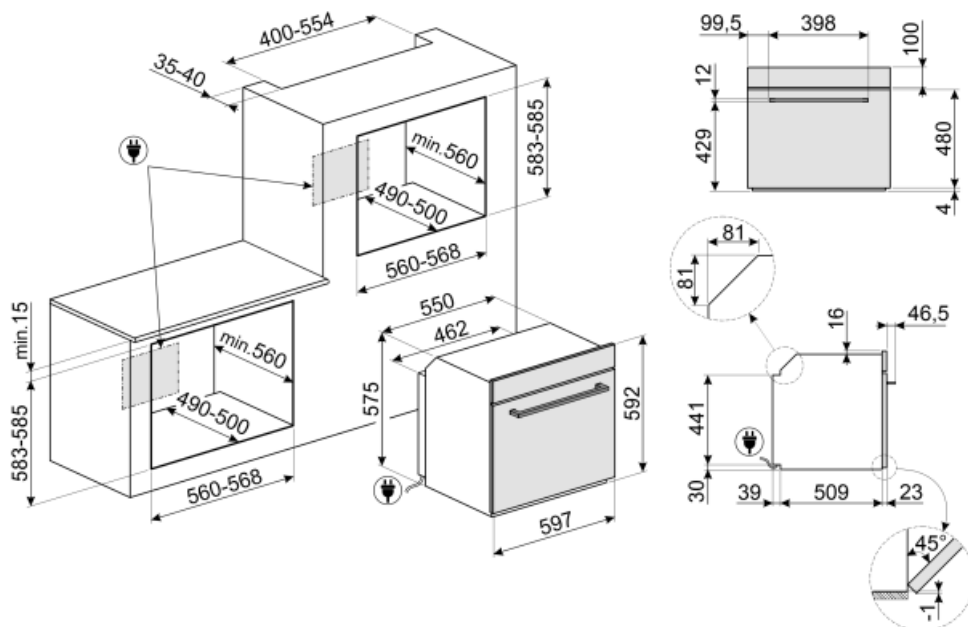
Rack with back and side stop 1

Enamelled deep tray (50mm) 1

Electrical Connection

Voltage 220-240 V
 Current 13 A
 Nominal power 3000 W

Frequency (Hz) 50/60 Hz
 Power supply cable length 150 cm



Not included accessories

AIRFRY

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



GTT2

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



















GTP2

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



Symbols glossary (TT)

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: Manual defrost function. At the end of the set duration, the function stops.		Quadruple glazed: Number of glazed doors.
	Electric		A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
	Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking		Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.
	Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.
	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.		Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.
	ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment		Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.
	Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.		Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



The inner door glass: can be removed with a few quick movements for cleaning.



Side lights: Two opposing side lights increase visibility inside the oven.



Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



KEEP_WARM_72dpi



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch. User adjustable function based on the level of dirt present in the oven.



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



The oven cavity has 5 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.