SOU130S1



Category	30"
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Pyrolitic
EAN code	8017709287351

Aesthetics

Aesthetic	Linea	**Serigraphy colour**	White
Colour	Silver	**Serigraphy type**	Symbols and wordings
Design	Flat	**Door**	Full glass
Material	Glass	**Handle**	Linea
Glass Type	Stopsol	**Logo**	Silk screen

Controls

Display technology	TFT	**No. of display languages**	6
Control setting	Full touch	**Display languages**	Italiano, English (UK), English (US), Français (FR), Español (ES), Deutsch (DE)

Programs / Functions

No. of cooking functions	9
Automatic programmes	70

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Large grill
- Fan grill (large)
- Base
- Fan assisted base
- Circulaire + bottom

Other functions

- Defrost
- Leavening
- Keep warm
- Sabbath
- Dehydrate

Cleaning functions

- Pirolysis

Sabbath Mode	Yes

Options

Time-setting options	Delay start and automatic end cooking	**Other options**	Keep warm
Minute minder	Yes	**Cooking with probe thermometer**	Yes
Timer	1	**Rapid pre-heating**	Yes
Controls Lock / Child Safety	Yes		

Technical Features

Capacity (Lt)	103 l	**Large grill - Power**	3500 W
Minimum Temperature	86 °F	**Circular heating element - Power**	1300 W
Maximum temperature	290 °F	**Circular heating element 2 - Power**	1300 W
No. of shelves	6	**Heating suspended when door is opened**	Yes
N. of fans	2	**Door opening type**	Standard opening
No. of lights	3	**Removable door**	Yes
Light type	Halogen	**Total no. of door glasses**	4
User-replaceable light	Yes	**Cooling system**	Tangential
Light Power	20 W	**Door Lock During Pyrolisis**	Yes
Light when door is opened	Yes	**Usable cavity space dimensions (HxWxD)**	410x610x415; mm
Lower heating element power	3000 W	**Temperature control**	Electronic
Upper heating element - Power	1032 W	**Cavity material**	Enamel

Performance / Energy Label

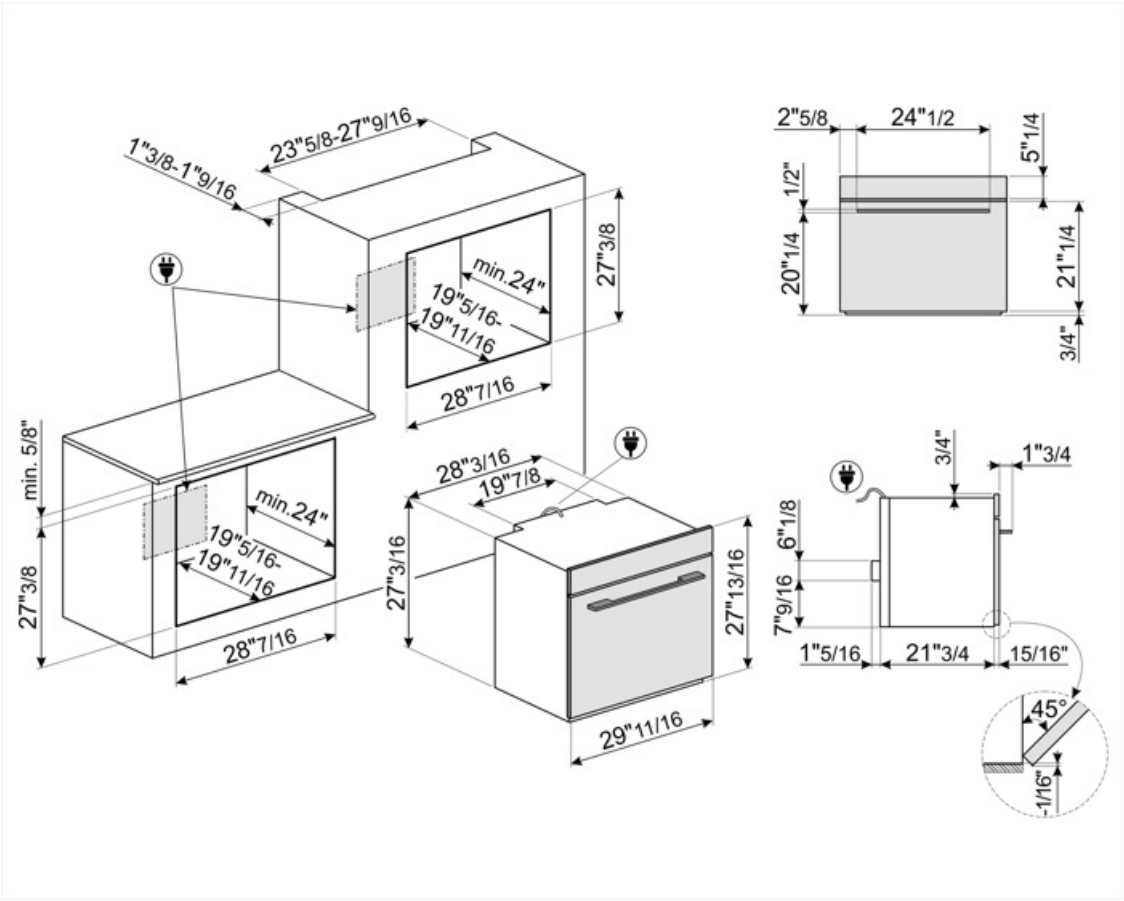
Net volume of the cavity	3.64 cu. ft.	**Number of cavities**	1

Accessories Included

Rack with back and side stop	2	**Telescopic Guide rails, total Extraction**	1
Enamelled tray (20mm)	1	**Temperature probe**	Yes, single point
Insert gird	1		

Electrical Connection

Voltage	240-208 V	**Nominal power**	3535 W
Plug	No	**Frequency (Hz)**	60 Hz
Current	15,6 A	**Power supply cable length**	78 3/4 "



Compatible Accessories



ET50

Enamelled tray suitable for 45cm and 60cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



With the switch on this symbol, no heating is possible even if the thermostat is turned.



Electric



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.



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: 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.



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.



KEEP_WARM_72dpi



Air cooling system: to ensure a safe surface temperatures.



Quadruple glazed: Number of glazed doors.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



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.



Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



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.



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

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.

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.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



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

Keep warm: the function allows to keep cooked food warm.

Temperature probe: with the temperature probe it is possible to perfectly cooking roasts, loins, meat of various cuts and sizes. In fact, the probe improve food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished

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 6 different cooking levels.

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.



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