

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

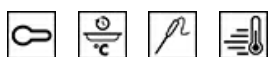
Other functions

 Defrost	 Leavening	 Keep warm
 Sabbath	 Dehydrate	

Cleaning functions

 Piroulysis

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



Minimum Temperature	86 °F	Circular heating element - Power	1300 W
Maximum temperature	554 °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 Pyrolysis	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
Large grill - Power	3500 W		

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

Enamelled tray (20mm) 1

Insert grid 1

Telescopic Guide rails, total Extraction 1

Temperature probe Yes, single point

Electrical Connection

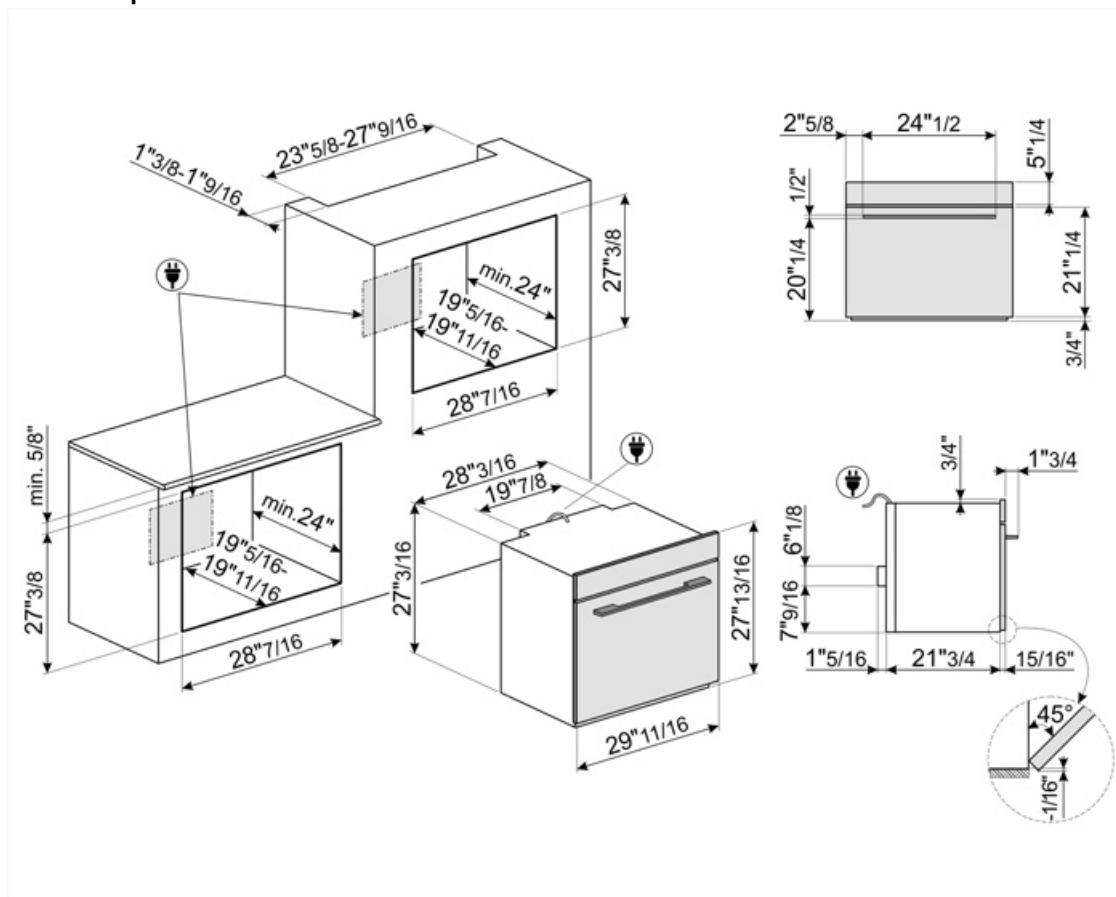
Voltage 240-208 V

Current 15.6 A

Nominal power 3535 W

Frequency (Hz) 60 Hz

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














STONE



Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions: L42 x H1,8 x P37,5 cm.

Symbols glossary

	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.
	With the switch on this symbol, no heating is possible even if the thermostat is turned.		Quadruple glazed: Number of glazed doors.
	Electric		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.
	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.		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.		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.
	KEEP_WARM_72dpi		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.		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
	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		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%.
	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.		The oven cavity has 6 different cooking levels.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.		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.
	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.
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	Keep warm: the function allows to keep cooked food warm.		