SOU130S1

Category	30"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Convection
Cleaning system	Self-cleaning
EAN code	8017709287351



Aesthetic

Aesthetics	Linea	**Silkscreen color**	White
Color	Silver	**Silkscreen type**	Symbols and wordings
Design	Flat	**Door**	Full-glass
Material	Glass	**Handle**	Linea-design
Glass type	Stopsol	**Logo**	Silkscreened

Controls

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

Programs / Functions

No. of cooking functions	9
Automatic programs	70

Traditional cooking functions

- Bake
- Convection bake
- True European convection
- Convection roast
- Broil
- Convection broil
- Warm
- Convection bottom (European bake+)
- European bake+

Other functions

- Defrost
- Proof
- Keep-warm
- Sabbath
- Dehydrate

Cleaning functions

- Self-cleaning cycle

Sabbath Mode	Yes

Options

Time-setting options	Delayed start and automatic shut-off when cooking ends	**Other options**	Keep-warm
		Cooking with food probe	Yes
		Rapid pre-heating	Yes
Minute minder	Yes		
Timer	1		
Child safety lock	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 shelf positions	6	**Heating elements stop when door is opened**	Yes
Fan	Double fan	**Door opening**	Standard opening
No. of lights	3	**Removable door**	Yes
Lighting	Halogen	**Total no. of door glasses**	4
Replaceable light	Yes	**Cooling system**	Tangential
Light power	20 W	**Door lock during self-cleaning cycle**	Yes
Light on when door is open	Yes	**Inner cavity dimensions (HxWxD)**	410x610x415; mm
Lower heating element power	3000 W		

Upper heating element - Power	1032 W	**Temperature control**	Electronic
		Cavity material	Enamel

Performance / Energy Label

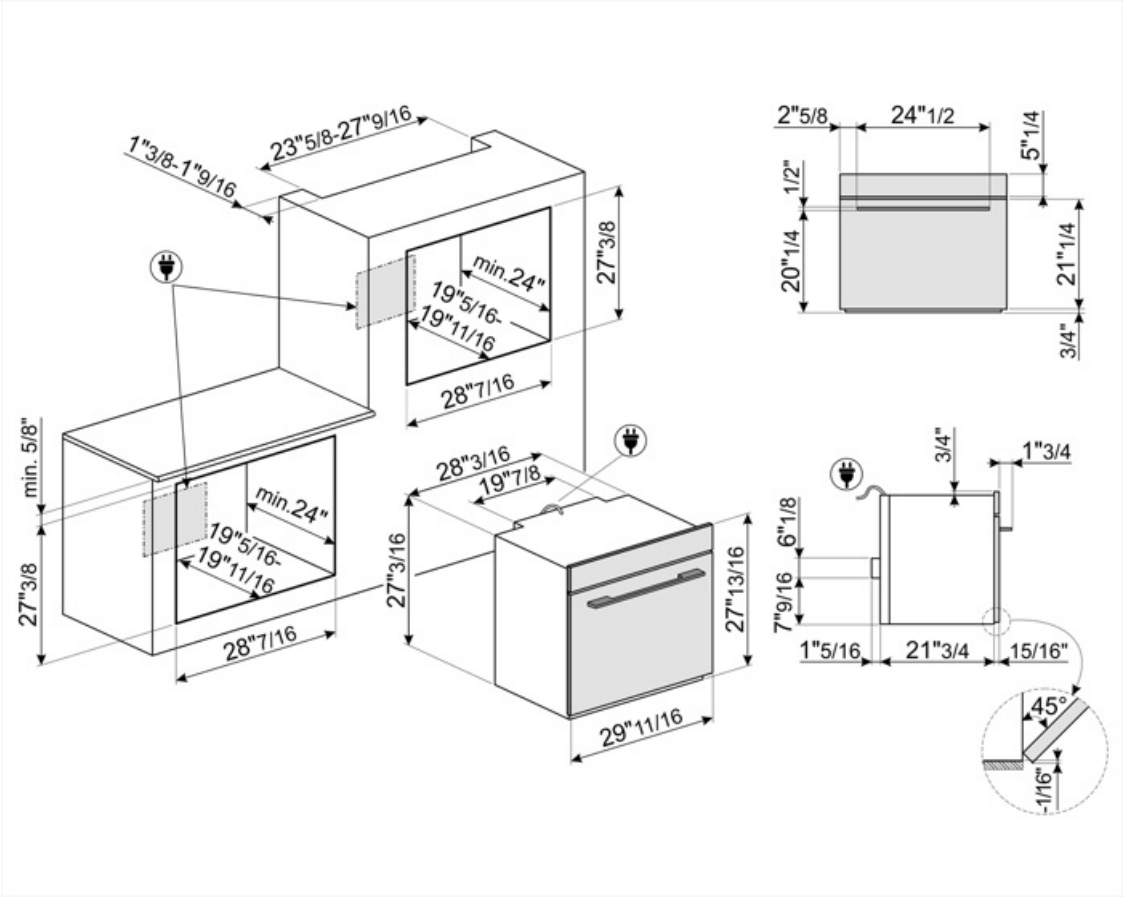
Volume of the cavity	3.64 cu. ft.	**Number of cavities**	1

Accessories Included

Rack with back and side stop	2	**Telescopic Guide rails, total Extraction**	1
Enameled 0.8"-deep tray	1	**Temperature probe**	Yes, single-point probe
Insert grid	1		

Electrical Connection

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



Compatible Accessories

ET50

Enamelled tray, 50mm deep



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 with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



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



Air cooling system: to ensure a safe surface temperatures.



Quadruple glazed: Number of glazed doors.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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



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Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



KEEP_WARM_72dpi



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.



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.



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



Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



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.



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