

SOU3300TX2





Category 30"
Product Family Oven
Power supply Electric
Heat source ELECTRICITY
Cooking method Thermo-ventilated
Cleaning system Vapor Clean
EAN code 8017709339371



Aesthetics

Aesthetic Classica
Colour Stainless steel
Finishing Fingerproof
Design Flat

Material Stainless steel

Type of steel Serigraphy colour Serigraphy type Logo Brushed Black Symbols

Symbols and wordings

Embossed

Controls



Display nameDigiScreenDisplay technologyLED

No. of controls

2

Programs / Functions

No. of cooking functions
Traditional cooking functions

@ -

Fan assisted

8

(%)

Circulaire

®

Turbo

Static

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Large grill

₹

Fan grill (small)

€

Fan grill (large)

Base

3

Fan assisted base



Other functions

Defrost

Cleaning functions



Vapor Clean

Options

Time-setting options Delay start and automatic **Timer**

end cooking

Minute minder Yes

Technical Features













1700 W

38 °F Minimum Temperature Maximum temperature 260 °F No. of shelves 6

N. of fans 1 No. of lights 2

Light type Halogen User-replaceable light Yes **Light Power** 40 W Light when door is Yes opened

Lower heating element

power

Upper heating element - 1200 W Power

Grill element - power 1700 W

1

Large grill - Power 2900 W Circular heating element 2500 W

- Power

Heating suspended Yes when door is opened

Temperate door

Removable inner door Yes Total no. of door glasses 3

Cooling system **Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

Electro-mechanical Temperature control Cavity material Ever clean Enamel

Performance / Energy Label

Net volume of the cavity 3.92 cu.ft.

Accessories Included



Rack with back stop Insert gird 2 1 Enamelled deep tray 1 Telescopic Guide rails, (40mm) partial Extraction

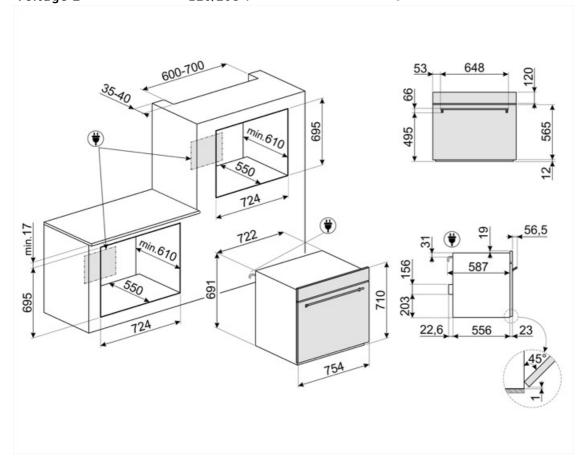
Electrical Connection

Voltage 120/240 V Current 2 14 A



Plug Nominal power Voltage 2 Cable with free ends 3700 W 120/208 V Frequency (Hz)
Power supply cable
length

60 Hz 59 1/16 "





Compatible Accessories

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: $L42 \times H1.8 \times P37.5$ cm.



Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



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.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Triple glazed doors: Number of glazed doors.



Electric



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



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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: 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 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.





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.



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



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.



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.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.