

SOU330X1



Category	30"
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Pyrolitic
EAN code	8017709204501



Aesthetics

Aesthetic	Classica	Serigraphy type	Symbols and wordings
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Inox
Material	Stainless steel	Logo	Embossed
Type of steel	Brushed	Control knobs	Classic
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

Controls

Control setting	Knobs & buttons	No. of controls	2
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Programs / Functions

No. of cooking functions	11
Traditional cooking functions	

Static	Circulaire	Turbo
Large grill	Circulaire + grill	Pizza

Other functions



Defrost by time



Defrost by weight



Leavening



Sabbath



Dehydrate

Cleaning functions



Pyrolysis

Options



Time-setting options

Delay start and automatic end cooking

Other options

Keep warm

Rapid pre-heating

Yes

Minute minder

Yes

Controls Lock / Child Safety

Yes

Technical Features



Minimum Temperature 86 °F

Maximum temperature 554 °F

No. of shelves 6

N. of fans 2

No. of lights 3

Light type Halogen

Light Power 20 W

Light when door is opened Yes

Lower heating element power 3000 W

Upper heating element - Power 1032 W

Large grill - Power 3500 W

Circular heating element - Power 1300 W

Circular heating element 2 - Power 1300 W

Heating suspended when door is opened Yes

Removable door Yes

Total no. of door glasses 4

Cooling system Tangential

Door Lock During Pyrolysis Yes

Usable cavity space dimensions (HxWxD) 410x610x415; mm

Temperature control Electronic

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

Enamelled tray (20mm) 1
Insert grid 1

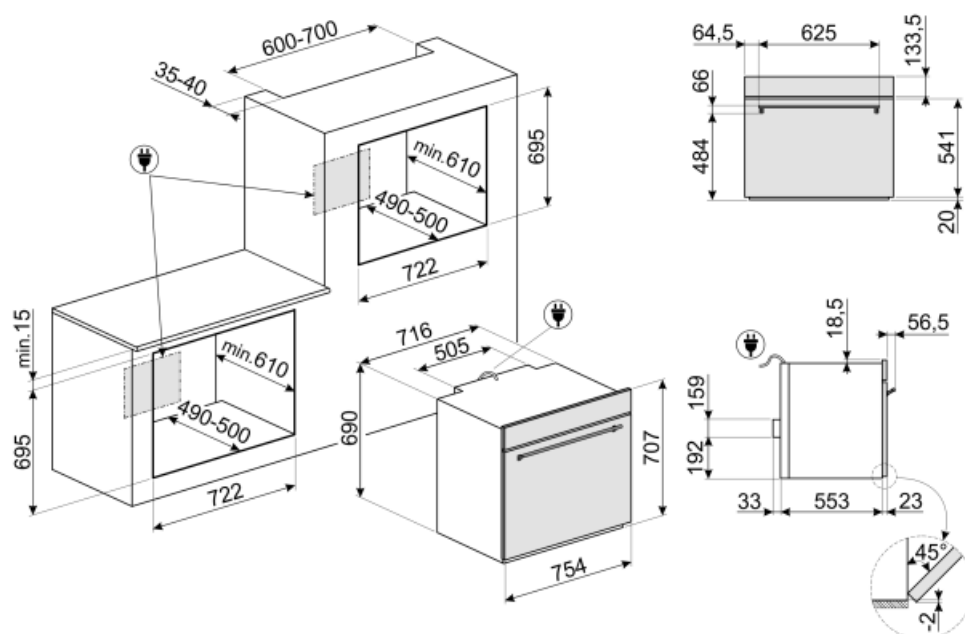
Telescopic Guide rails, total Extraction 1

Temperature probe Yes, single point

Electrical Connection

Voltage 120/240 V
Current 16,9 A
Nominal power 3535 W
Voltage 2 120/208 V

Current 2 17,5 A
Frequency (Hz) 60 Hz
Power supply cable length 78 3/4 "





















Not included 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 x H1,8 x P37,5 cm.



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.		Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.
	Quadruple glazed: Number of glazed doors.		Electric
	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 + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.
	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.
	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.
	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.



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



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



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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