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

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

Pirolysis

Sabbath Mode	Yes

Options

Time-setting options	Delay start and automatic end cooking	**Other options**	Keep warm
Minute minder	Yes	**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	**Removable door**	Yes
No. of lights	3	**Total no. of door glasses**	4
Light type	Halogen	**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.	**Energy consumption in forced air convection**	
Energy consumption per cycle in conventional mode			

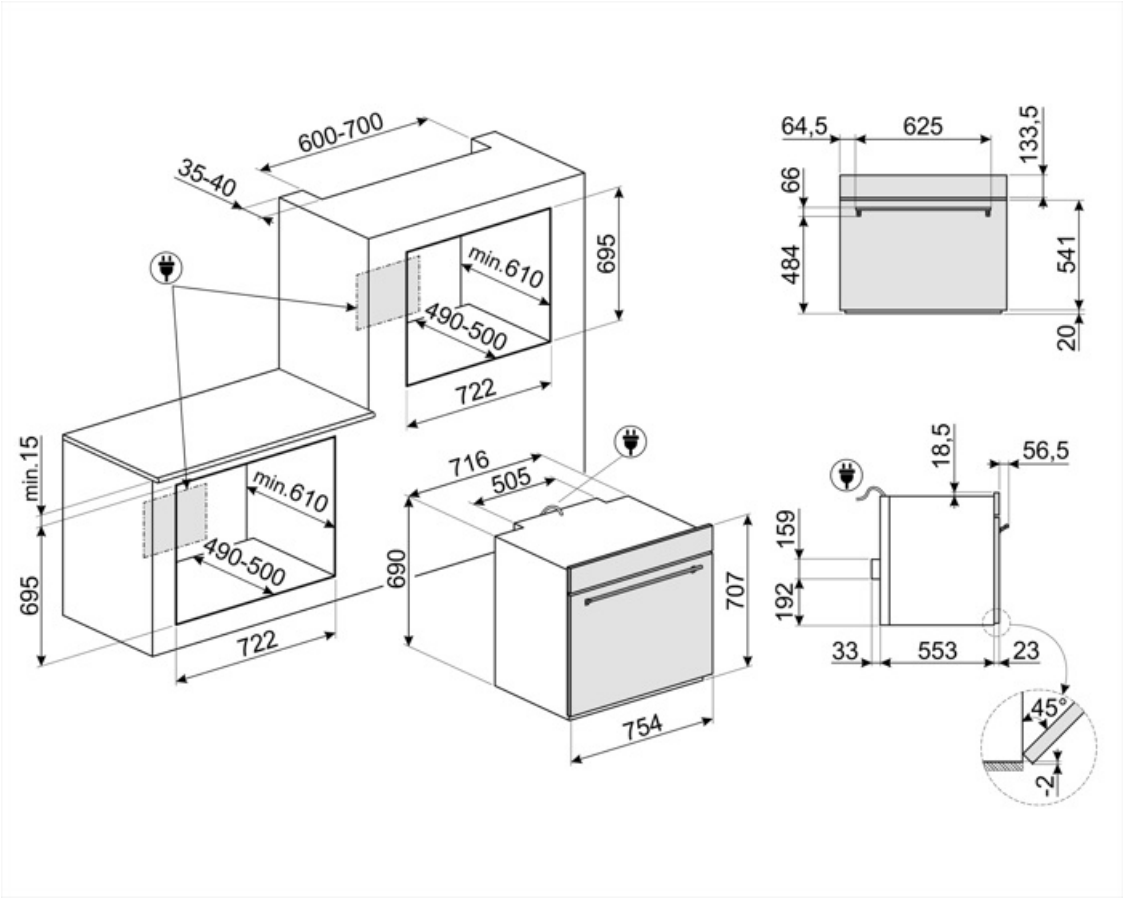
Energy consumption in conventional mode		**Energy consumption per cycle in fan-forced convection**	
		Number of cavities	1

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	120/240 V	**Voltage 2**	120/208 V
Plug	No	**Current 2**	17,5 A
Current	16,9 A	**Frequency (Hz)**	60 Hz
Nominal power	3535 W	**Power supply cable length**	78 3/4 "



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.



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



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



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.



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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

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.

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.



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