

SOU330X1



| | |
|-----------------|-------------------|
| Category | 30" |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | ELECTRICITY |
| Cooking method | Thermo-ventilated |
| Cleaning system | Pyrolytic |
| 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



Piroulysis

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

Minimum Temperature

30 °F

Maximum temperature

290 °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.

Energy consumption per cycle in conventional mode

Energy consumption in forced air convection



















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 x H1,8 x P37,5 cm.



Symbols glossary

| | |
|--|---|
|  <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p> |  <p>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.</p> |
|  <p>Quadruple glazed: Number of glazed doors.</p> |  <p>Electric</p> |
|  <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>...</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>KEEP_WARM_72dpi</p> |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |
|  <p>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.</p> |  <p>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</p> |



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.



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



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