

SOU130S New product

linea

76CM (30") "Linea" Electric Multifunction Oven
Silver Glass

EAN13: 8017709230128

Programs / Functions

No. of cooking functions: 6

Self cleaning cycle

Other functions: Defrost by time, Defrost by weight,
Proving, Sabbath, Dehydrate

Controls

Digital display

Options

Cooking time setting: Delay start and automatic end cooking

End of cooking acoustic alarm

Minute minder

Controls Lock / Child Safety

Rapid pre-heating

Other options: Keep warm

Minimum Temperature: 86°F

Maximum temperature: 554°F

Technical Features

Cavity material: Enamel

Oven capacity: 4.34 cu.ft

No. of shelves: 6

Shelves type: Molded sides

Double fan

No. of lights: 3

Light type: Halogen

Light Power: 20 W

Light when door is opened

Heating suspended when door is opened

Cooling system: Tangential

Accessories Included

Grill mesh: 1

Grid with back and side stop: 2

Enamelled tray (20mm): 1

Telescopic Guide rails, total Extraction: 1

Meat probe: 1

Electrical Connection

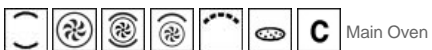
Voltage rating: 240/208V – 60Hz

Connected load (nominal power):

Amps @ 240/208V: 16.9/17.5 Amps



Functions



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Main Oven



Top and bottom heat:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



European convection:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



European convection with top and bottom heat:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



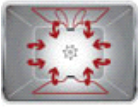
Circulaire with upper element:

The addition of the upper element adds extra heat at the top of the oven, where extra browning is required.



Intensive broil:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



Self-cleaning system:

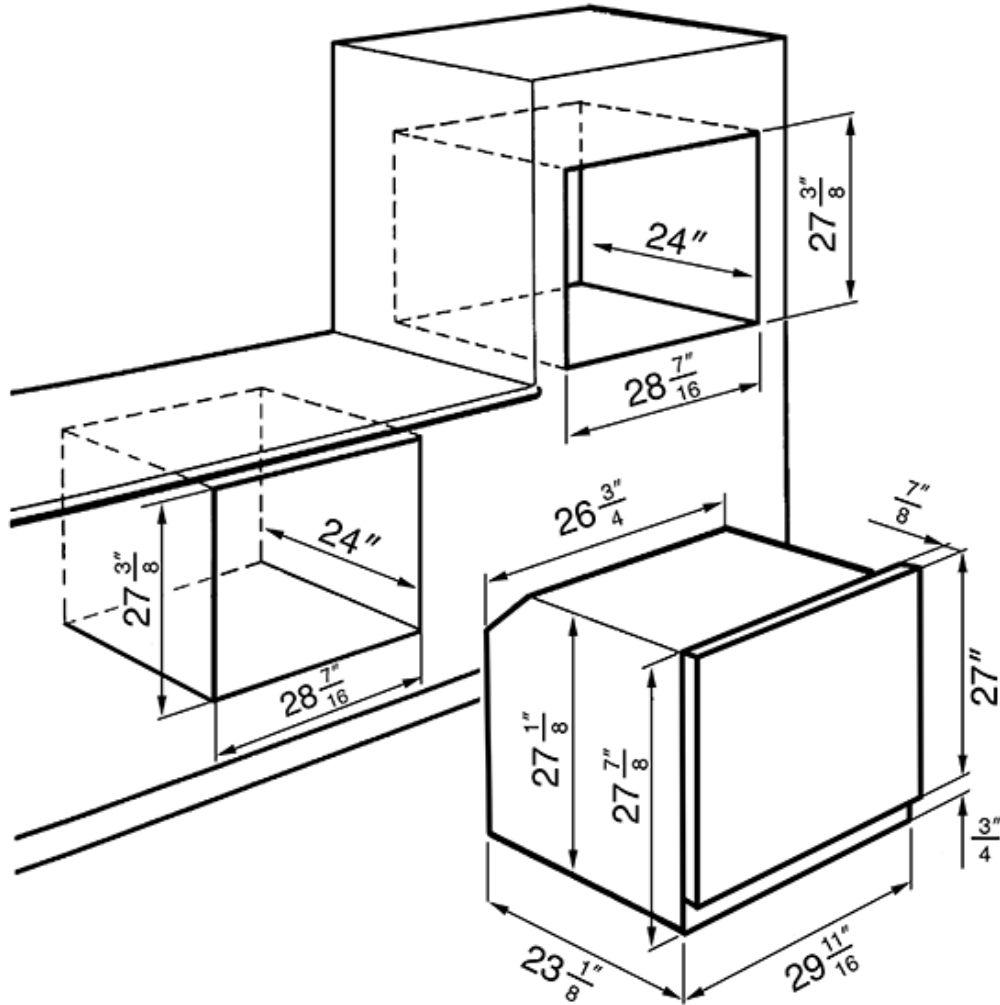
The self cleaning system cleans at a maximum of 864°F destroying all the dirt deposits inside the oven.



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