

SOU130S New product

linea

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

EAN13: 8017709230128

Multifunction oven with 6 cooking modes

Defrost by time, Defrost by weight, Rising, Dehydrate + self-cleaning cycle

Digital display

True European double convection

Fast preheat cycle (8 to 12 minutes)

Adjustable temperature: 86-554°F

Automated oven off-switch when door is open

Self-cleaning

Sabbath mode

Child safety locks

6 rack positions

Triple-glazed removable door

Oven capacity: 4.34 cu. ft.

Interior dimensions: W 24" x H 16 - 1/8" x 16 - 5/16"

Concealed bake element

Broil element 3.5kW

Voltage rating: 240/208V – 60Hz

Connected load (nominal power): 240/208V: 16.9/17.5Amps

Power supply location: center-top

Accessories included:

1 grid insert for tray

2 grid top

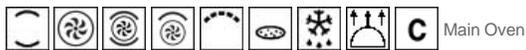
1 telescopic guide

1 enameled tray

1 meat probe



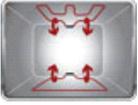
Functions



Main Oven



Main Oven



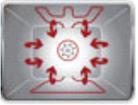
Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



European convection:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Turbo:

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



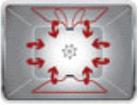
Circulaire with upper element:

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



Broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



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.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



Bread Proving:

Air at 104°F provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the oven for allotted time.



Self-cleaning system:

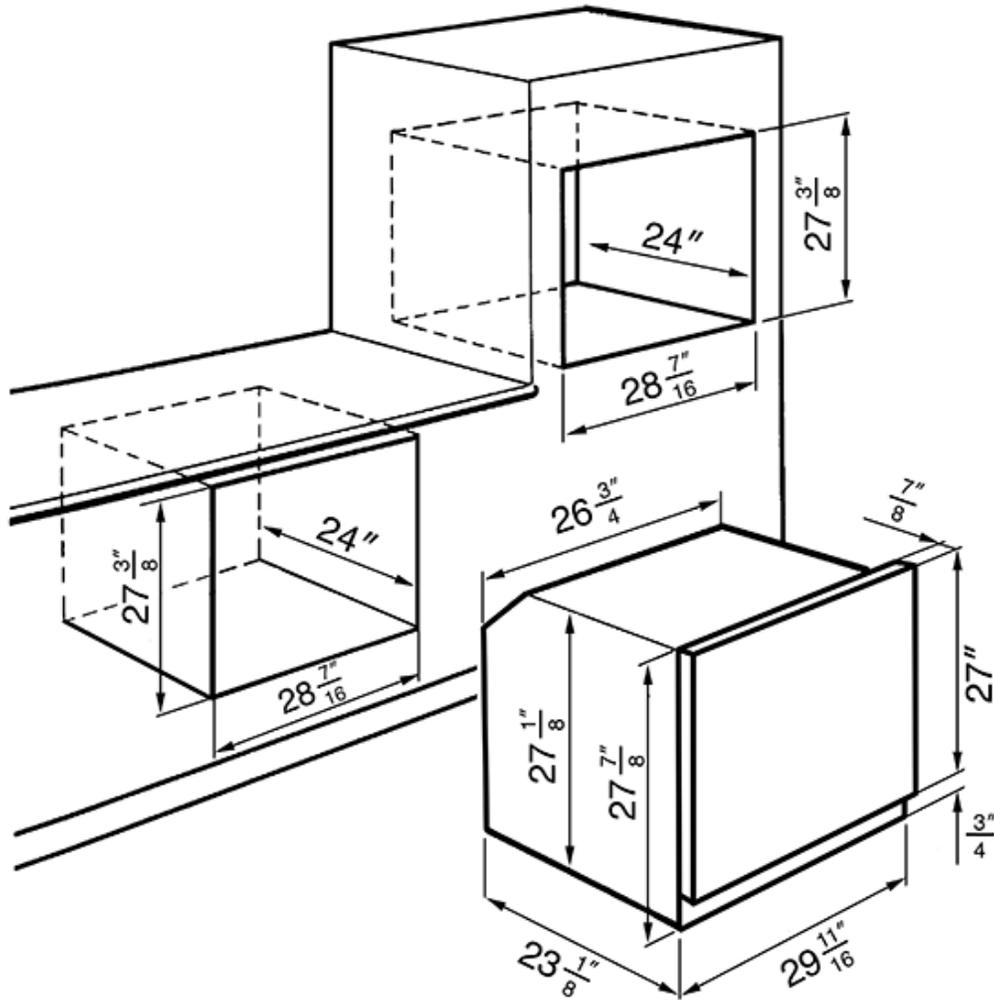
The self cleaning system cleans at a maximum of 864°F destroying all the dirt deposits inside the oven.



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electric multifunction
30"
silver glass



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