

SOU330X1

classic

30" Multi-function Convection Oven

EAN13: 8017709204501

AESTHETIC

Classic design

Fingerprint-proof stainless steel and "Smart-black" glass
Digital display

TECHNICAL SPECIFICATIONS

Self-Cleaning multi-function oven with 11 cooking modes

Electronic temperature control, with ergonomic knobs

True European double convection

Rapid pre-heating (8 to 12 minutes)

"Ever-Clean" enamel cavity for quick and easy cleaning

Air-cooled, quadruple-glazed door ("Safe touch")

6 rack positions

Double-insulated cavity

Door lock during self-cleaning cycle

3 halogen lights

Sabbath mode

Bake element (bottom): 3,000 W

Upper bake element: 1,000 W

Grill element: 3,500 W

Circular heating elements: 2 x 1,300 W

GENERAL SPECIFICATIONS

Oven capacity: 4.45 cu. ft.

Oven dimensions (HxWxD): 27 13/16" x 29 11/16" x 24"

ELECTRICAL SPECIFICATIONS

Voltage rating: 240/208V

Frequency: 60 Hz

Nominal power: 3.5 kW

Current: 15.6 A

INCLUDED ACCESSORIES

2 x grid with back- and side-stop

1 x grid for tray

1 x enameled tray

1 x telescopic guide set

1 x meat probe



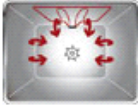
Functions



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Main Oven



Convection broil:

The fan reduces the fierce heat from the broiler, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast.



Bake:

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



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.



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.



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 at weight:

Defrost at weight



Defrost at time:

Defrost at time



Broil + European Convection:

Broil + European Convection



Bread Proving:

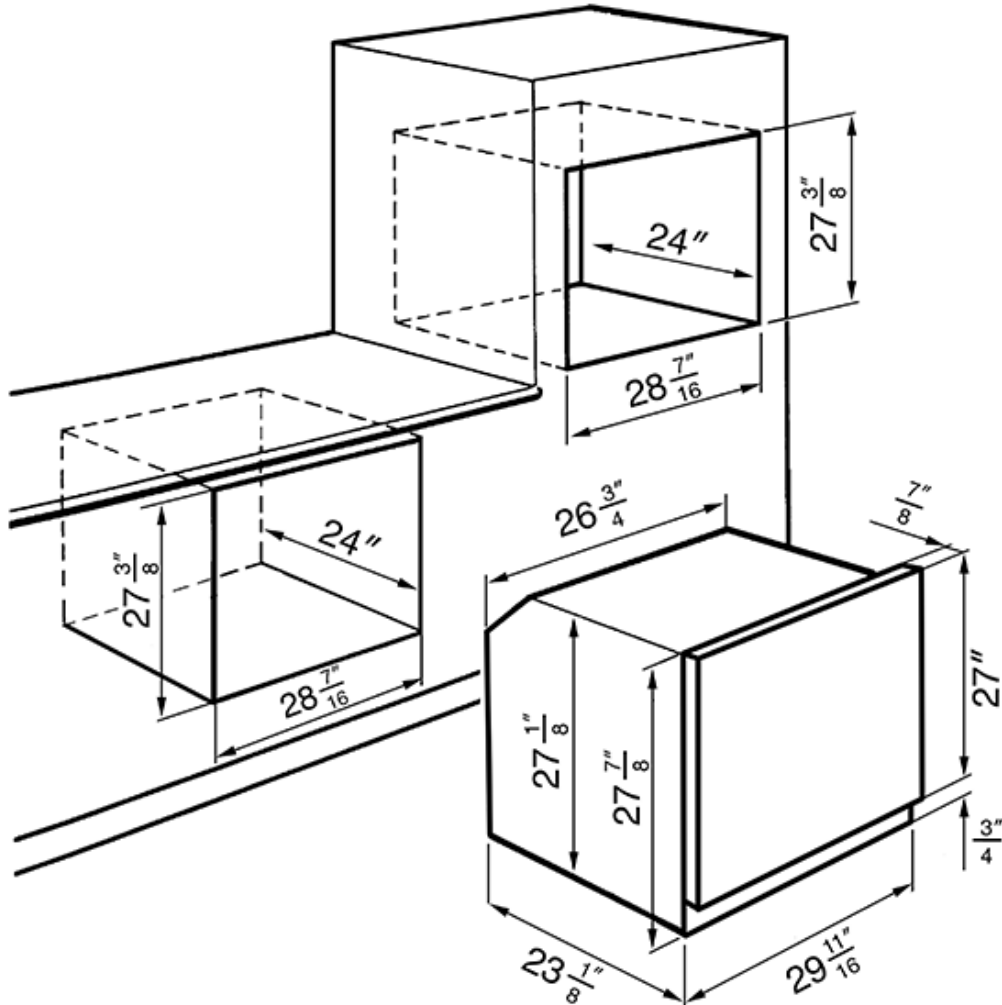
Air at 104°F provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the oven for allotted time.



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electric multifunction
30"
stainless steel



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