

SOA330X1 76CM CLASSIC PYROLYTIC OVEN



DEHYDRATE FUNCTION

Dehydrating is similar to convection cooking but holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.

WARMING FUNCTION

Temperature can be set between range 55°C to 100°C.

PROOFING FUNCTION

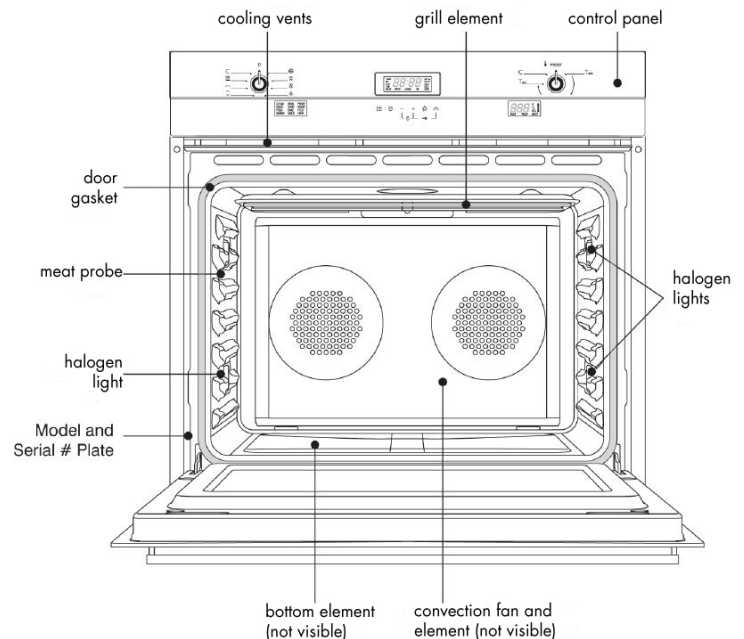
Temperature can be set between range 25°C to 50°C.

SABBATH MODE


This functions allows the user to turn the oven on for a maximum cooking time of 72 hours. Only 'bake' and 'off' settings are available during Sabbath mode.

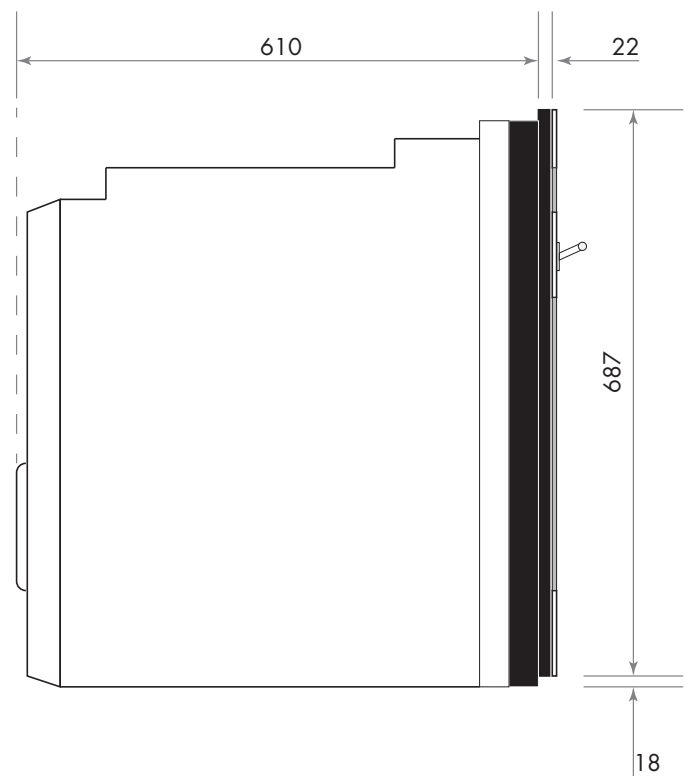
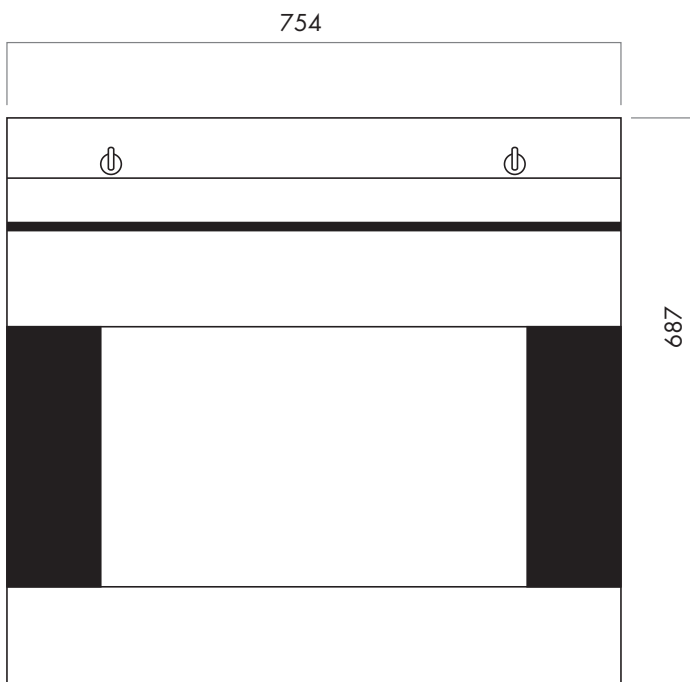
EAN 8017709206192

Dimensions	707mmH x 754mmW x 632mmD
Finish	Fingerprint proof stainless steel Eclipse high visibility black glass
Total functions	10 incl. proofing, defrost, dehydrate, warming, Sabbath mode
Display	LED
Capacity	130L
Cooking levels	6
Thermostat	25 - 250°C
Installation	Built-in
Programmability	Fully programmable
Cleaning	Pyrolytic cleaning function
Lighting	3 x 25W halogen
Supplied accessories	4x chromed-wire shelves 1 x enamel grill tray with insert 1 x meat probe 1 x Total telescopic guides
Optional accessories	PRTX - Pizza Stone PALPZ - Single-handle pizza paddle 38508/510 - Baking Dish
Safety	Thermal protection system child safety lock
Power	220-240V, 50/60Hz 3800W 15.8A current
Warranty	Two years parts and labour



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pyrolytic cleaning	defrost proofing dehydrate warming	static grill	convection	fan forced	fan grill	fan assisted	bakers function



PLEASE NOTE: drawings are not to scale. They are to assist only.
WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.
Cutouts for appliances should only be by physical product measurements. The above information is indicative only.