

SO6301S2X




Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Steam
Galileo platform	SteamOne
Cleaning system	Vapor Clean
EAN code	8017709293802



Aesthetics

Aesthetic	Classica	Serigraphy colour	Black
Colour	Stainless steel	Serigraphy type	Symbols
Finishing	Fingerproof	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Inox
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse		







Controls

			
Display name	CompactScreen	No. of controls	2
Display technology	LCD	Control knobs	Classic
Control setting	Knobs	Controls colour	Steel effect


Programme / Functions

No. of cooking functions	11
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Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Base	 Circulaire + bottom
 Pizza		

Cooking functions with steam


 Fan assisted


Other Steam functions


 Water outlet

 Descaling

Other functions

 Defrost by time

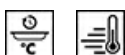
 Leavening

 Sabbath

Cleaning functions

 Vapor Clean

Options



Time-setting options Delay start and automatic end cooking

Minute minder Yes

Timer 1

Other options Keep warm

Showroom demo option Yes

Rapid pre-heating Yes

Technical Features



Minimum Temperature 30 °C

Maximum temperature 280 °C

No. of shelves 5

Shelves type Metal racks

N. of fans 1

No. of lights 1

Light type Halogen

User-replaceable light Yes

Light Power 40 W

Light when door is opened Yes

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

Soft Close hinges Yes

Safety Thermostat Yes

Chimney Fixed

Cooling system Tangential

Cooling duct Single

Steam range 20 - 40%

Lower heating element power	1200 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Grill element - power	1750 W	Temperature control	Electronic
Circular heating element - Power	2000 W	Cavity material	Ever clean Enamel
Heating suspended when door is opened	Yes	Water loading	Drawer, manual
Door opening type	Standard opening	Tank capacity	0,8 l
Door	Temperate door		

Performance / Energy Label



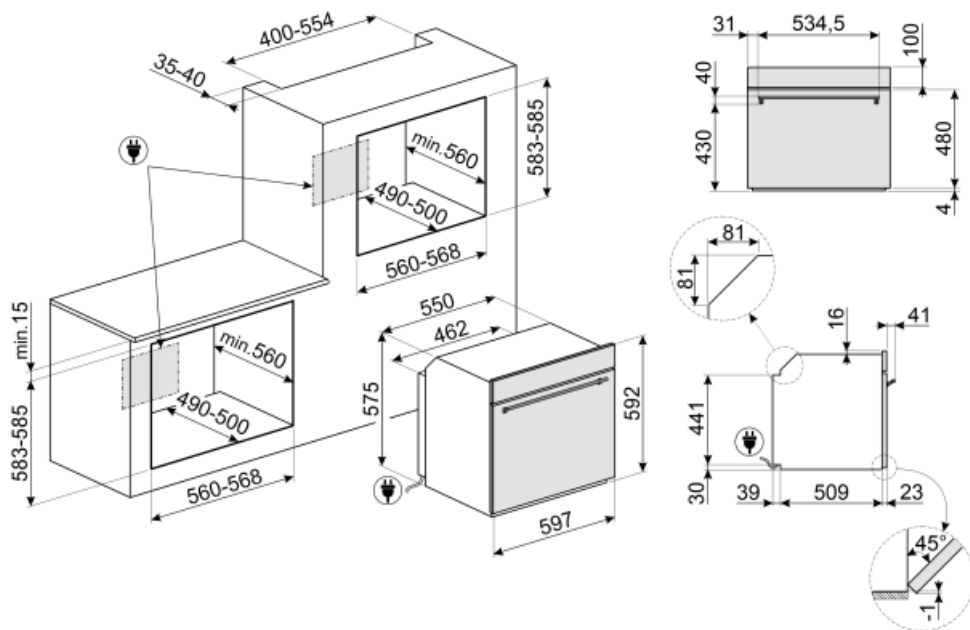
Energy efficiency class	A+	Energy consumption in forced air convection	2.45 MJ
Net volume of the cavity	68 l	Energy consumption per cycle in fan-forced convection	0.68 kWh
Energy consumption per cycle in conventional mode	1.15 kWh	Number of cavities	1
Energy consumption in conventional mode	4.14 MJ	Energy efficiency index	81 %

Accessories Included

Rack with back stop	1	Insert grid	1
Enamelled deep tray (50mm)	1	Other	water loading kit

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	115 cm
Nominal power	3000 W		



Not included accessories

AIRFRY

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



SFLK1

Child lock



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



GTT2

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



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.



GTP2

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



PR3845X

Antifingerprint stainless steel. Cover for furniture in column installation of more ovens



ET50

Enamelled tray suitable for 45cm and 60cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



ET20

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.
















PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.





Symbols glossary (TT)

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|--|---|
|  <p>Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.</p> |  <p>Combi steam ovens: The steam cooking system allows to cook any type of food more gently and quickly. Variations in temperature and steam level allow you to achieve the desired gastronomic result. Steam cooking decrease the use of fat in favor of a healthier and more genuine cuisine, and also minimizes the loss of weight and volume of food during cooking. Steam cooking is perfect for cooking meats: in addition to making them very soft, it maintains their shine and makes them more succulent. Also recommended for cooking leavened doughs and bread-making: humidity in fact allows the dough to grow and develop during cooking before creating the external crust. The result is a lighter and more digestible dough, recognizable by the larger alveolation. It is also suitable for defrosting quickly, for heating foods without hardening or drying them and for naturally desalting salted foods.</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>Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.</p> |  <p>With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.</p> |
|  <p>Triple glazed doors: Number of glazed doors.</p> |  <p>Electric</p> |
|  <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p> |  <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking</p> |
|  <p>Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</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> |


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Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy
This symbol in gas ovens indicates the gas burner.




Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
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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.




ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment
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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.




Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
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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.




Fun assisted + Steam: intense and homogeneous cooking. The fan is active and the heat comes from below and from above at the same time The addition of steam allows better preservation of the organoleptic properties of food and improves the internal cooking of foods, which are more crunchy and digestible. Ideal for roast veal, roast duck and for cooking whole fish.
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FUN_STEAM_OTHER_WATER_IN_OUT_72dpi




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.
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All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.




The inner door glass: can be removed with a few quick movements for cleaning.
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KEEP_WARM_72dpi




Side lights: Two opposing side lights increase visibility inside the oven.
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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%.
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SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



5 The oven cavity has 5 different cooking levels.
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Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



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