

SOFIA PRO STEAM OVEN 30"



CODE ID

COMBINED STEAM OVEN

F6PSCO30S1



Steam Cooking



Steam Limescale Filter



AUTO

Automatic Cooking



Convection



Meat Probe

FEATURES

3 in 1 Oven - Steam
Convection, and Combi-Steam
Stainless Interior with broiler
Quick Access Menu, Automatic
Programs
Meat Probe
240 Volt Connection

SOFIA PRO STEAM OVEN 30"

COMBINED STEAM OVEN



F6PSCO30S1		
Type	Steam + fan assisted	
Finish	Stainless steel	
Temperature Regulation	Electronic	
FUNCTIONS		
Steam cook	•	
Steam reheat	265 °F	
Steam convection	•	
Steam clean / circuit	•	
5 minute steam	•	
Convection bake	•	
Convection roast	•	
Convection broil	•	
Broil	•	
Eco convection bake	•	
Recepies	•	
Oven Lights	•	
CONTROL PANEL		
Control type	MODULAR - Electronic	
Display	TFT 3,5"	
Menu Recipes	•	
Commands	Full Touch	
Language	4	
SPECIAL FEATURES		
Manual Fast Preheat	•	
Child Door Lock		
Meat Probe	•	
Sabbath mode		
12/24 hour clock format	•	
°C/°F	•	
OVEN DOOR(S)		
Cool door	•	
OVEN CPACITY		
Gross Capacity (cuft)	1.4	
Usable Capacity (cuft)	1.5	
Cavity Enamel Colour	Stainless Steel	
Rack Positions	3	
Oven Lights	1x25W Halogen	
Broil Upper Heating Element	1500W (240V)	
Steamer	1500W (240V)	
Lower Element Wattage	300W (240V)	
Convection Element Wattage	2300W (240V)	
ACCESSORIES		
Chromed racks	2	
Enameled Grill set (basin + anti splash)	•	
Telescopic chromed rack	•	
SIZE		
Overall dim - width	29,84"	758mm
Overall dim - height	18,62"	473mm
Overall dim - depth	24,25"	616mm
Cutout - width	24"	610mm
Cutout - height (min)	17,9"	455mm
Cutout - depth (min)	22,63"	575mm
POWER / RATINGS		
KW/Amps rating at 240V, 60Hz	3.3kW - 13.8A	
KW/Amps rating at 208V, 60Hz	2.48kW - 11.9A	
Cable + Conduit	•	
INSTRUCTION FOR USE		
Use & Care Manual / Installation Manual	EN, SP, FR	