

SOPA6102S2PB3

60CM LINEA PYRO STEAM OVEN

MADE IN ITALY
Since 1948



PERFORMANCE MEETS CONVENIENCE

Experience exceptional cooking results with the addition of steam cooking functionality, using between 20-40% steam to unlock fresher flavours, healthier meals and succulent dishes. Plus, achieve maximum cleaning results with minimum effort using pyrolytic cleaning. The automatic cleaning programme burns off food residue from the inside of the oven, making it look new again after the programme has finished. It's the environmentally friendly way to clean your oven without the use of detergents or other harsh chemicals.

SINGLE-POINT TEMPERATURE PROBE

The single-point probe measures the internal temperature of the food for excellent cooking results, helping you to create meals that are cooked to perfection.

QUICK AND INTUITIVE WATERLOADING

An integrated 800ml water tank guarantees up to six hours of autonomy with a single water tank fill at the start of preparation.

NEW GENERATION DOOR

Equipped with a soft and silent internal glass release system. Plus, the opening and closing of the door are quick and silent thanks to the soft open and soft close system.



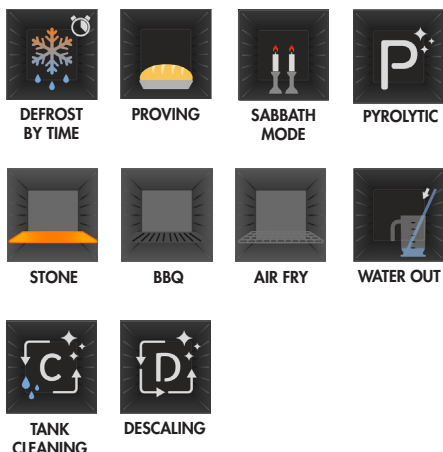
EIGHT TRADITIONAL COOKING FUNCTIONS:



FOUR STEAM ASSISTED COOKING FUNCTIONS:



OTHER FUNCTIONS:



MINIMALIST DESIGN

An elegant aesthetic that incorporates modern minimalist design trends with a full black finish, Linea is characterised by symmetrical lines, balance and light. Any combination of premium Linea appliances will make a real style statement in the kitchen.

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OVEN FEATURES

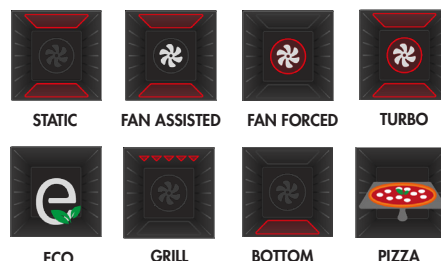
EAN	8017709340056
Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Pure Black
Cooking functions	12
Other functions	10
Steam range	20-40%
Steam delivery	Injection
Display	EvoScreen
Gross volume	78L
Net volume	68L
Water tank capacity	800ml
Shelf positions	5
Thermostat	30° C - 280° C
Smart cooking	No
Cooking with probe	Yes
DeltaT cooking	No
SameTime	No
Multi-step cooking	No
Rapid pre-heat	Yes
Instant GO	Yes
Installation	Built-in
Cleaning	Pyrolytic
Lighting	2 x 40W Halogen
Safety	Thermal protection system, control lock
Timer	Delay start and automatic end cooking 1 x Minute minder
Door	Soft open and close
Power	220-240V, 50/60Hz 3000W 13A Connection
Warranty	Five years parts and labour

INCLUDED ACCESSORIES

- 1 x Chrome shelf
- 1 x Chrome grill insert
- 1 x ET20 - 20mm enamelled baking tray
- 1 x ET50 - 50mm enamelled baking tray
- 1 x Single-point meat temperature probe
- 1 x Water loading kit

OVEN FUNCTIONS

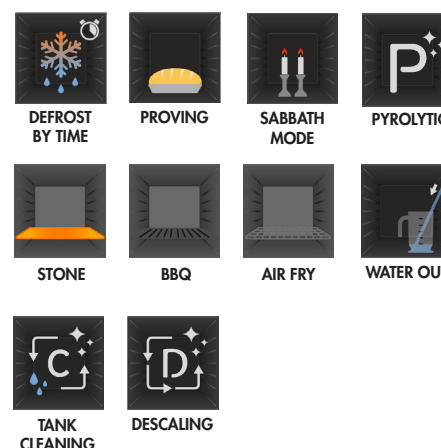
EIGHT TRADITIONAL COOKING FUNCTIONS:



FOUR STEAM ASSISTED COOKING FUNCTIONS:



OTHER FUNCTIONS:



OPTIONAL ACCESSORIES

- ET20 - 20mm enamelled baking tray
- ET50 - 50mm enamelled baking tray
- GTTV2 - Full telescopic guides
- BBQ - Double sided teflon coated aluminium BBQ tray
- AIRFRY - Air fry rack
- STONE - Pizza stone

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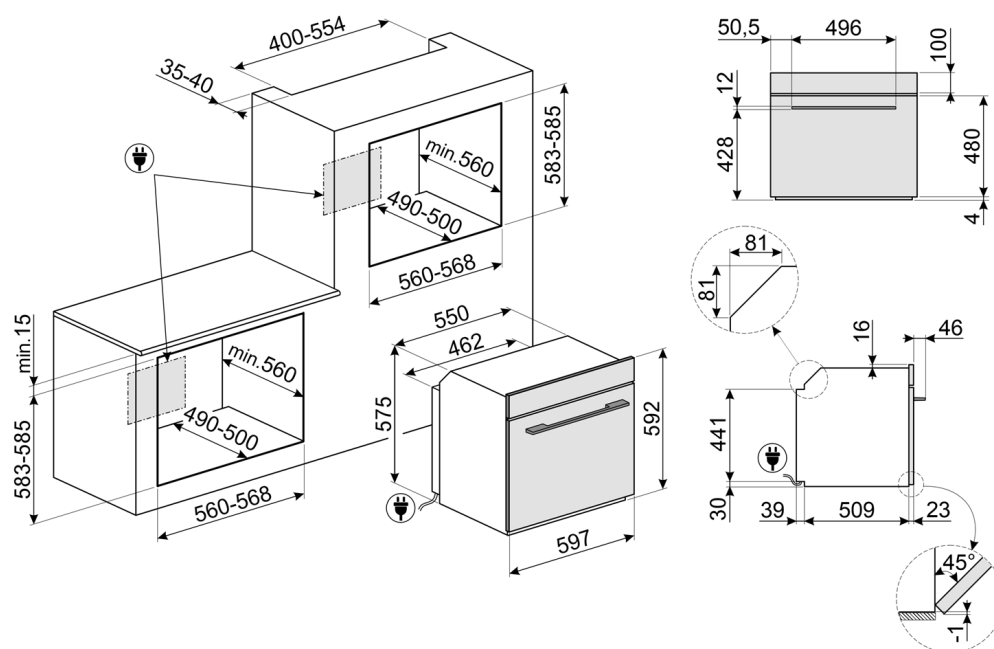
MATCHES WELL WITH:



SO6102S3PB3 - STEAM100



SOA4102M1B3 - SPEEDOVEN



Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Power	220-240V, 50/60Hz 3000W 13A Connection

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.