

SOPA6104S2PG

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.

SMART COOKING

Let the oven do the work for you and cook with 150 built-in auto programmes. Plus, you can even save the oven settings of up to 10 of your favourite recipes so they can be simply called up at the touch of a button.

MULTI-POINT TEMPERATURE PROBE

Cook like a professional. The multi-point probe measures the internal temperature of your food at three different points for precise cooking results.

MULTI-STEP PROGRAMMING

Pre-set two different steps before you start cooking to allow for utmost versatility to achieve the perfect finish. It's no fuss, set and forget cooking.

REMOVABLE OVEN DOOR

Extra strong four layer glass panel is removable for simple clean up.

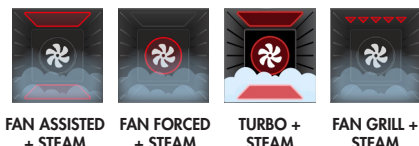
TEN TRADITIONAL COOKING FUNCTIONS:



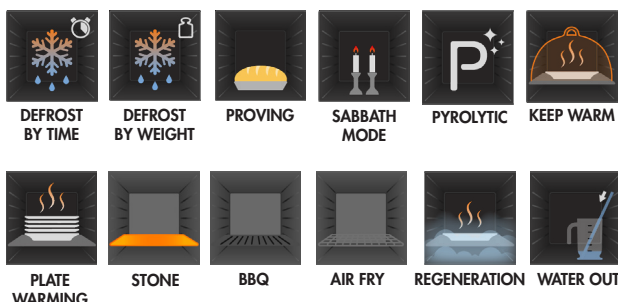
FIVE STEAM ASSISTED COOKING FUNCTIONS:



FOUR CONTINUOUS STEAM COOKING FUNCTIONS:



OTHER FUNCTIONS:



NEPTUNE GREY: THE NEW NEUTRAL

An elegant aesthetic that incorporates modern minimalistic design trends with an on-trend neutral colour, Linea is characterised by symmetrical lines, balance and light. Any combination of premium Linea appliances will make a real style statement in the kitchen.

SOPA6104S2PG

60CM LINEA PYRO STEAM OVEN

MADE IN ITALY
Since 1948

OVEN FEATURES

EAN	8017709327767
Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Neptune Grey
Cooking functions	19
Other functions	12
Steam range	20-40%
Steam delivery	Injection
Display	VivoScreen
Gross volume	78L
Net volume	68L
Water tank capacity	800ml
Shelf positions	5
Thermostat	30° C - 280° C
Smart cooking	Yes (150 smart programmes)
Cooking with probe	Yes
DeltaT cooking	Yes
SameTime	Yes
Multi-step cooking	Yes (2 step)
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 2 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 grill insert
- 1 x Premium chrome shelf
- 1 x ET20 - 20mm enamelled baking tray
- 1 x ET50 - 50mm enamelled baking tray
- 1 x Full telescopic guides
- 1 x Multi-point meat temperature probe
- 1 x Water loading kit

OVEN FUNCTIONS

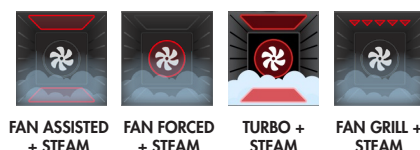
TEN TRADITIONAL COOKING FUNCTIONS:



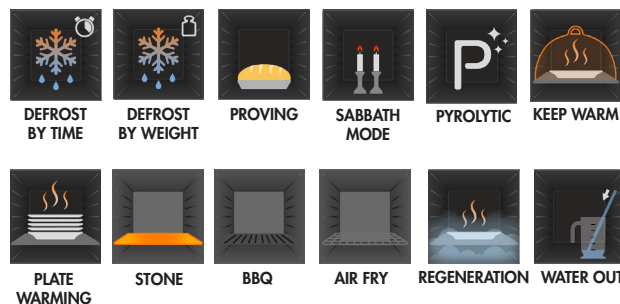
FIVE STEAM ASSISTED COOKING FUNCTIONS:



FOUR CONTINUOUS STEAM 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

SOPA6104S2PG

60CM LINEA PYRO STEAM OVEN

MADE IN ITALY
Since 1948

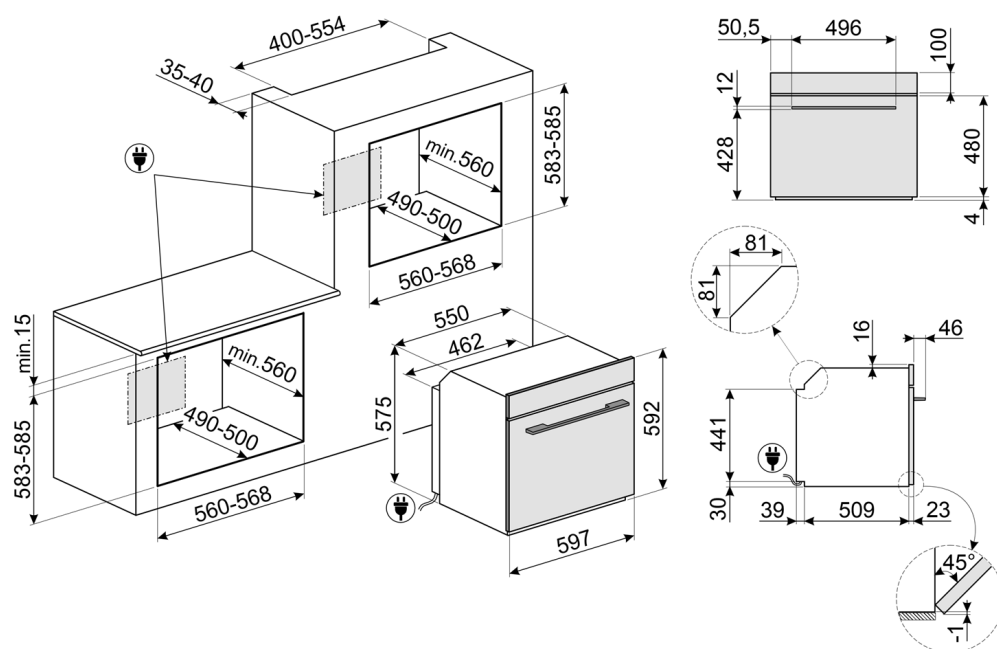
MATCHES WELL WITH:



SOA6104S4PG - STEAM100 PRO
SO6104APG - OMNICHEF



SOA4104M2PG - SPEEDWAVE
SO4104S4PG - STEAM100 PRO
SO4104APG - OMNICHEF



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.