

BUILT-IN OVENS

SO4104S4PG COMPACT LINEA STEAM 100 PRO OVEN

MADE IN ITALY Since 1948



TEN TRADITIONAL COOKING FUNCTIONS:



FIVE STEAM ASSISTED COOKING FUNCTIONS:

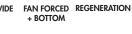


TURBO

SIX CONTINUOUS STEAM COOKING FUNCTIONS:



STEAM FAN ASSISTED FAN FORCED SOUS VIDE



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FAN GRILL

OTHER FUNCTIONS:



OUT

COMPACT BUT MIGHTY

Discover the power of the Steam 100 Pro, a compact oven that combines traditional and steam cooking to create tasty and nutritious dishes. Maximum flexibility in steam delivery selections with either pulse or continuous steam injection technology delivers fresh flavours, healthy foods and beautifully browned yet juicy dishes.

COOK FOOD GENTLY AND QUICKLY

Combine steam with traditional cooking for up to 13 hours at a 20% steam level or over two hours at full 100% steam cooking. Steam cooking:

- ✓ Uses less fat for healthier cooked meals
- ✓ Minimises shrinkage (maintains its volume)
- ✓ Meats become more succulent and juicy
- ✓ Leavened doughs can rise and begin cooking before crust is formed



SMART COOKING

Let the oven do the work for you and cook with 150 built-in smart auto programmes and preset parameters. Once you have chosen your dish from the menu, select the weight and the oven will automatically calculate the optimum cooking settings, ensuring outstanding results time and time again. 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.

VAPOUR CLEAN

Grease and cooking residue is softened by the combination of heat and steam for easier removal. This program runs for approximately 13 minutes, making this a very economical and eco-friendly way to clean the oven after a big cook up.

NEPTUNE GREY: THE NEW NEUTRAL

An elegant aesthetic that incorporates modern minimalistic design trends with an on-trend netural 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.

CLEANING



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OVEN FEATURES

EAN	8017709325558		
Dimensions	597mmW x 458mmH x 547mmD (excludes door and handle)		
Finish	Neptune Grey		
Cooking functions	21		
Other functions	14		
Steam range	20% - 100%		
Steam delivery	Injection		
Display	VivoScreen		
Gross volume	50L		
Net volume	40L		
Water tank capacity	2L		
Shelf positions	2		
Thermostat	30° С - 250° С		
Smart cooking	Yes (150 automatic 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	Vapour Clean		
Lighting	1 x LED		
Safety	Thermal protection system, control lock		
Timer	Delay start and automatic end cooking 2 x Minute minders		
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 ET50 50mm enamelled baking tray
- 1 x 20mm stainless steel solid full tray
- 1 x BX640PL 40mm stainless steel perforated full tray
- 1 x Multi-point temperature probe
- 1 x GTTV2 Full telescopic guides

MA<u>DE IN ITALY</u>

Since 1948

TEN TRADITIONAL COOKING FUNCTIONS:

STATIC	FAN ASSISTED	FAN FORCED	TURBO	ECO
GRILL	BOTTOM	PIZZA	FAN FORCED + BOTTOM	FAN GRILL

FIVE STEAM ASSISTED COOKING FUNCTIONS:



PROVING

BBQ

WATER

OUT



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SIX CONTINUOUS STEAM COOKING FUNCTIONS:







STEAM FAN ASSISTED FAN FORCED SOUS VIDE

+ BOTTOM

FAN FORCED REGENERATION

OTHER FUNCTIONS:



KEEP WARM

TANK

CLEANING



AIR FRY



5)5

VAPOUR CLEAN



DESCALING

OPTIONAL ACCESSORIES

STONE

WATER IN

BX640 - 40mm stainless steel solid half tray BX640P - 40mm stainless steel perforated half tray BX640PL - 40mm stainless steel perforated full tray 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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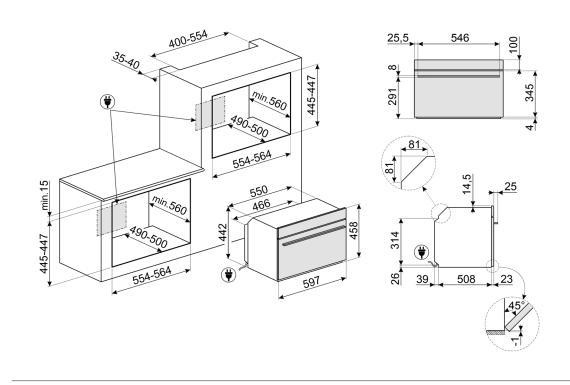
MATCHES WELL WITH:



SO6104APG - 60CM LINEA OMNICHEF OVEN SOPA6104S2PG - 60CM LINEA PYRO STEAM OVEN



CPV115G VACUUM DRAWER



Dimensions

Power

597mmW x 458mmH x 547mmD (excludes door and handle) 220–240V, 50/60Hz 3000VV 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.