

SOPS76PS

30" Built-In Stainless Steel Multifunction Oven with Steam Assist Cooking



Available Finishes/Colors

- SOPS76PS

Black Glass Finish with Stainless-Steel Trim

True Fan Convection	Steam Cooking	Full Touch LCD Display	Telescopic Runners	Soft Close Door	Pyrolytic Clean
GENERAL PROPERTIES					
Built-in SteamAssist oven, 69cm High					
Black glass with stainless-steel trim					
120L - 4.3 cu. ft. Capacity					
5 Rack Positions					
Black enamel interior					
Pyrolytic / self cleaning function					
FEATURES					
13 Cooking functions including SteamAssist					
Full color LCD touch control					
Auto menu options					
Double glazed removable door					
Interior halogen lighting					
Multiple language options					
Minute Minder					
Cooking timer / End cooking time					
Fast Preheat					
Child safety lock					
OVEN FUNCTIONS					
True Fan Convection, Conventional Cooking, Fan Assist, Half Grill, Full Grill, Fan Grill, High Bake, Pizza Mode, Classic Bake, Convection + Half Grill, Convection + Top Element, Preheat, Defrost, Steam Assist Cooking, Dough Proving, Sabbath Mode, Keep Food Warm.					
TECHNICAL DETAILS					
Product Dimensions In/mm (W/H/D)					
29 ¹³ / ₁₆ " / 27 ¹¹ / ₁₆ " / 23"					
757mm / 709mm / 585mm					
Cut-Out Dimensions In/mm (W/H/D)					
28 ³ / ₄ " / 27 ⁷ / ₁₆ " / 23 ⁷ / ₁₆ "					
730mm / 697mm / 595mm					
ELECTRICAL REQUIREMENTS					
208/240 V / 60 Hz / 30 Amp / 3460 W					
*Supplied with a 5ft long electrical cable and must be hardwired.					

KEY FEATURES
Black Glass Finish with Stainless-Steel Trim and Handle Its sleek black glass and stainless-steel handle coordinates with P&C contemporary products, with elegant design and clean lines offering a stylish modern look for your kitchen.
True Fan Convection Channels heated air from the top of the oven and circulates it around food on all sides for perfectly uniform baking and roasting.
Full Color LCD Touch Display This premium wall oven's stylish LCD control panel features dynamic touch-screen technology, which allows you to navigate effortlessly through settings like temperature and cooking time.
Versatile Cooking Modes Match the cooking method to your exact menu with versatile modes and settings. Select the automatic cooking functions by food type for delicious results.
Sized To Suit Prepare multiple dishes including roasts, pastries, casseroles, and more with a large capacity of 4.3 cubic feet.
Pyrolytic Clean This pyrolytic cleaning cycle uses high temperatures inside the oven to cause the oxidization and carbonization of grease accumulated during cooking.
Accessories Included 1 x pair of retractable slider runners, 1 x Deep enamelled roasting pan, 2 x Wire rack oven shelves, Dual height reversible grill insert.

PRODUCT DIMENSIONS (INCH/MM)

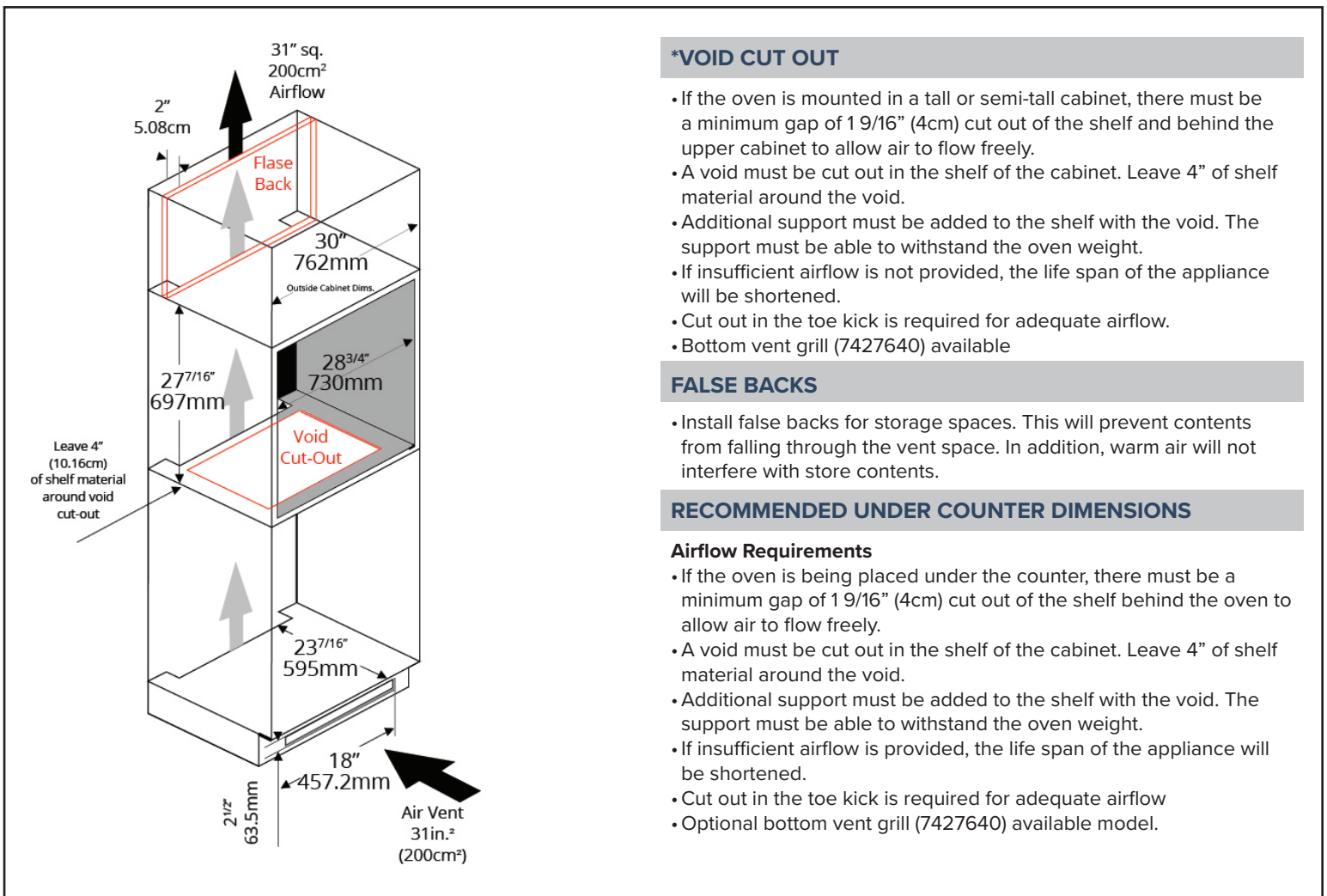
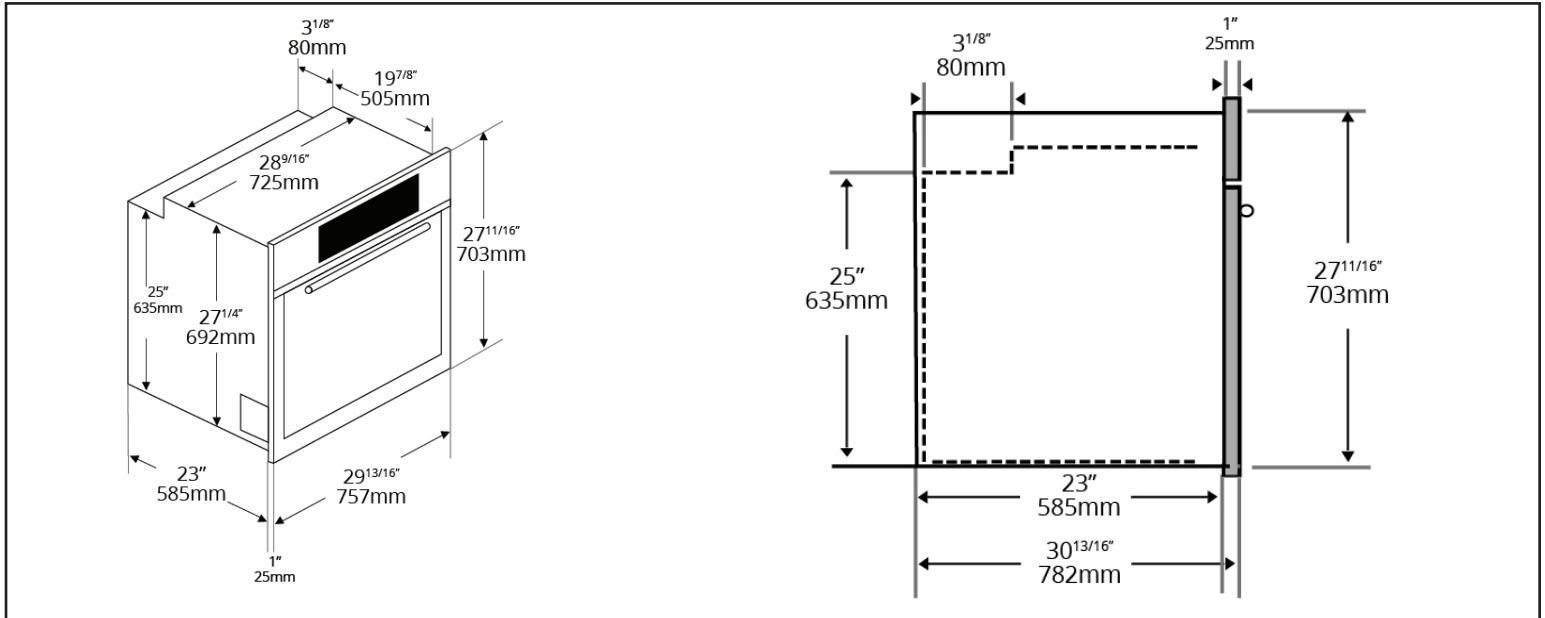
Width: 29^{13/16}" / **Height:** 27^{11/16}" / **Depth:** 23"

Width: 757mm / **Height:** 709mm / **Depth:** 585mm

CUT-OUT DIMENSIONS (INCH/MM)

Width: 28^{3/4}" / **Height:** 27^{7/16}" / **Depth:** 23^{7/16}"

Width: 730mm / **Height:** 697mm / **Depth:** 595mm



*VOID CUT OUT

- If the oven is mounted in a tall or semi-tall cabinet, there must be a minimum gap of 1 9/16" (4cm) cut out of the shelf and behind the upper cabinet to allow air to flow freely.
- A void must be cut out in the shelf of the cabinet. Leave 4" of shelf material around the void.
- Additional support must be added to the shelf with the void. The support must be able to withstand the oven weight.
- If insufficient airflow is not provided, the life span of the appliance will be shortened.
- Cut out in the toe kick is required for adequate airflow.
- Bottom vent grill (7427640) available

FALSE BACKS

- Install false backs for storage spaces. This will prevent contents from falling through the vent space. In addition, warm air will not interfere with store contents.

RECOMMENDED UNDER COUNTER DIMENSIONS

Airflow Requirements

- If the oven is being placed under the counter, there must be a minimum gap of 1 9/16" (4cm) cut out of the shelf behind the oven to allow air to flow freely.
- A void must be cut out in the shelf of the cabinet. Leave 4" of shelf material around the void.
- Additional support must be added to the shelf with the void. The support must be able to withstand the oven weight.
- If insufficient airflow is provided, the life span of the appliance will be shortened.
- Cut out in the toe kick is required for adequate airflow
- Optional bottom vent grill (7427640) available model.



WARRANTY INFORMATION

Porter & Charles Appliances are designed and manufactured to the highest standards.
Each appliance is covered by a comprehensive 2-year parts and labour warranty.
Refer to product warranty policy for complete terms and conditions.

FOR PARTS & SERVICE

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Porter & Charles appliances are imported and distributed in North America by Euro-Line Appliances Inc. For more information, please visit one of our showrooms or www.ela.ca / www.elawest.ca

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