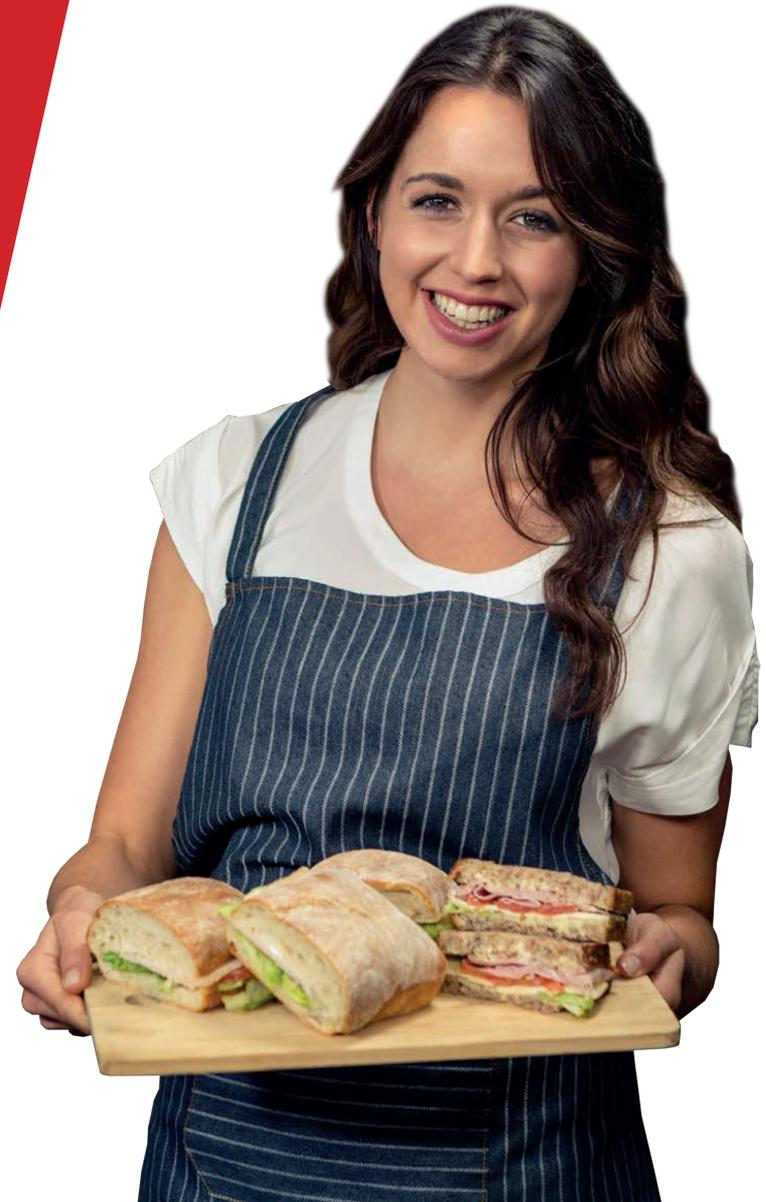


Rapid cook oven

SO 4



Advantages of the SO 4 oven

Cooks food quickly and perfectly



SO 4 steam

Advanced steam and air technology for faster cooking.



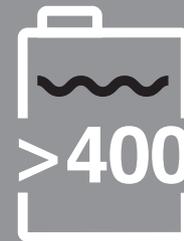
Attractive price

Great results at a fraction of the price of rival products.



Recipes

18 preset recipes, with each step customizable.



Top performance

Up to 400 cooking cycles with one water tank depending on the recipe.



Energy-saving mode

Cost reduction thanks to Energy saving mode.



Immediate use

No complicated installation required, simply plug it into a socket.

The perfect meal in minutes

SO 4 technology

Make paninis, sandwiches, toast, pizzas or wraps - up to 6 at a time - in less than 2.5 minutes.

The rapid cook oven has precise steam and air control.

This revolutionary combination allows you to cook, reheat and regenerate food faster and with amazing results.

The inside of the meal gets to 65°C, the ideal temperature, while the surface stays crisp and crunchy, without the „rubbery“ texture you get from the microwave.



3^{min}

Croque Madame



2^{min}
.45

Pizza

2^{min}
.30

Focaccia



Save on costs

Its great price is not the oven's only advantage

The SO 4 rapid cook oven costs a fraction of the price of rival models. It does not use microwaves, meaning you can cook using an aluminium plate, saving you time and other materials. Other great advantages include the fact that it is compact, portable and easy to install. The SO 4 can be quickly and easily placed virtually anywhere. Its attractive price, the time it saves, easy meal preparation and low maintenance make the SO 4 a great addition to any kitchen.

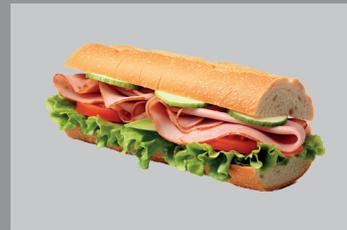


Sandwich



2.30 mins

Panini



3 mins

Pizza



2.45 mins

Croque Monsieur



3 mins

Focaccia



2.30 mins

Wrap



2.45 mins

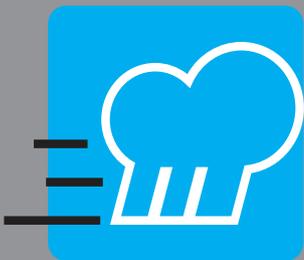
Speed and quality

The best combination for a great result

The SO 4 has been designed specifically for pubs, bars, wine bars, bistros and other eateries that want to offer customers quality food with no waiting around.

Gentle cooking means higher nutritional values and more vitamins.

You can also use the oven to reheat or regenerate dishes such as lasagne, steamed vegetables, burgers, cheeseburgers or fries.



Fast food



Bars, pubs



Wine bars



Bistros, filling stations



Cafés, bakeries

Plug in and cook

Simple and practical

Its built-in water tank means the SO 4 can be placed anywhere, as it does not need to be connected to a water supply.

All you need is an electrical socket.

The 3-litre water tank allows an average of 400 cooking cycles depending on the recipe. The highly efficient thermal insulation cuts the energy cost of each meal you cook to a minimum. Using bottled water will prevent the build-up of limescale inside the water pipes.



Easy to use

Carefree everyday cooking

The SO 4 is extremely easy to use. Its 7" touchscreen allows you to select preset recipes or create and save new ones.

The 2/3 GN baking tray is non-stick, allowing you to cook meals without the need for baking paper. The sheet metal and other internal components are removable to make them easy to clean.



