SOPU3304TPX



Category	30"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Thermo-ventilated
Cleaning system	Self-cleaning
EAN code	8017709339388

Aesthetic

Aesthetics	Classic	**Glass type**	Eclipse
Color	Stainless steel	**Door**	With 2 horizontal fascias
Finishing	Fingerprint-proof	**Handle**	SPR US
Design	Flat	**Handle color**	Stainless steel
Material	Stainless steel	**Logo**	Embossed
Stainless steel type	Brushed		

Controls

Display name	VivoScreen	**No. of display languages**	7
Display technology	TFT		
Controls setting	Advanced full touch	**Display languages**	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT

Programs / Functions

No. of cooking functions	10
Automatic programmes	50

Traditional cooking functions

- Bake
- Convection bake
- True European convection
- Convection roast
- Eco
- Broil
- Convection broil
- Warm
- European bake+
- Pizza

Other functions

- Defrost by time
- Defrost by weight
- Proof
- Stone cooking
- BBQ
- Air-Fry
- Keep-warm
- Plate warming
- Sabbath

Cleaning functions

- Self-cleaning cycle

Sabbath Mode	Yes

Options

Time-setting options	Delayed start and automatic shut-off when cooking ends
Minute minder	Yes
Timer	1
Other options	Keep-warm, Eco light, Language setting, Digital clock, On/off tones
Cooking with food probe	Yes
Smart cooking	Yes
Showroom mode	Yes
Chronology	Last 10 functions operated
Rapid pre-heating	Yes

Technical Features

Capacity (Lt)	80-90 l
Minimum Temperature	32 °F
Maximum temperature	282 °F
No. of shelves	6
Fan	Single
No. of lights	2
Lighting	Halogen
Replaceable light	Yes
Circular heating element - Power	2000 W
Heating elements stop when door is opened	Yes
Door opening	Standard opening
Door	Cool-touch door
Removable door	Yes
Full-glass inner door	Yes
Total no. of door glasses	4

Light power	40 W
Light on when door is open	Yes
Lower heating element power	1700 W
Upper heating element - Power	1200 W
Grill element - power	1700 W
Large grill - Power	2900 W
Cooling system	Tangential
Cooling duct	Double
Cooling System Speed Reduction	Yes
Door lock during self-cleaning cycle	Yes
Inner cavity dimensions (HxWxD)	442x585x437 mm
Temperature control	Electronic
Cavity material	EverClean enamel

Performance / Energy Label



Energy efficiency class	A
Volume of the cavity	3.92 cu. ft.
Energy consumption per convection cycle	1,00 kWh
Energy consumption in conventional mode	3,60 MJ
Energy consumption in forced air convection	3,06 MJ
Energy consumption per cycle in fan-forced convection mode	0,85 kWh
Number of cavities	1
Energy efficiency index	83,3 %

Accessories Included




Rack with back stop	3
Enameled 1.6"-deep tray	1
Insert grid	1
Telescopic Guide rails, total Extraction	2
Temperature probe	Yes, single-point probe

Electrical Connection

Voltage	120/240 V
Plug	Hard-wired
Nominal power	5900 W
Voltage	120/208 V
Current	20 A
Frequency	60 Hz
Power cord length	59 1/16 "

Alternative products



SOPU3104TPG

Neptune Grey

Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



Defrost by weight: With this function the defrosting time is determined



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Quadruple glazed: Number of glazed doors.



Electric



Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.

Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

KEEP_WARM_72dpi

Side lights: Two opposing side lights increase visibility inside the oven.

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

Warming up: An option for dish warming and keeping the prepared meals hot.

Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted

Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.

Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.

The oven cavity has 6 different cooking levels.

Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.

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Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g

Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.

Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire