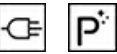


SOPU3302TPX



Category	30"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Thermo-ventilated
Cleaning system	Self-cleaning
EAN code	8017709313418



Aesthetic

Aesthetics	Classic	Silkscreen type	Symbols
Color	Stainless steel	Door	With 2 horizontal fascias
Finishing	Fingerprint-proof	Handle	Classic
Design	Flat	Handle color	Stainless steel effect
Material	Stainless steel	Logo	Embossed
Stainless steel type	Brushed	Control knobs	Classic
Glass type	Eclipse	Controls color	Stainless steel effect
Silkscreen color	Black		

Controls



Display name	EvoScreen	Controls setting	Control knobs
Display technology	LCD	No. of controls	2

Programs / Functions

No. of cooking functions	9
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Traditional cooking functions

 Static	 Fan-assisted	 True European convection
 Turbo	 Large grill	 Fan grill (large)
 Bottom	 Circular heating element + Bottom	 Pizza

Other functions

 Defrost by time	 Proof	 Sabbath
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Cleaning functions

 Self-cleaning cycle
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Options



Time-setting options	Delayed start and automatic shut-off when cooking ends	Cooking with food probe	Yes
Minute minder	Yes	Showroom mode	Yes
Timer	2	Rapid pre-heating	Yes
Other options	Keep-warm, Eco light, On/off tones		

Technical Features



Minimum Temperature	122 °F	Heating elements stop when door is opened	Yes
Maximum temperature	536 °F	Door opening	Standard opening
No. of shelves	5	Door	Cool-touch door
Fan	Single	Removable door	Yes
No. of lights	2	Full-glass inner door	Yes
Lighting	Halogen	Total no. of door glasses	4
Replaceable light	Yes	Cooling system	Tangential
Light power	40 W	Cooling duct	Double
Light on when door is open	Yes	Cooling System Speed Reduction	Yes
Lower heating element power	1700 W	Door lock during self-cleaning cycle	Yes
Upper heating element - Power	1200 W	Inner cavity dimensions (HxWxD)	442x585x437 mm
Grill element - power	1700 W		

Large grill - Power 2900 W
Circular heating element - Power 2000 W

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 2
Telescopic Guide rails, total Extraction 1

Temperature probe Yes, single-point probe

Electrical Connection

Voltage 230 V
Nominal power 5900 W
Voltage 120/208 V

Current 20 A
Frequency 60 Hz
Power cord length 45 1/4 "

Symbols glossary (TT)

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		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 time: with this function the time of thawing of foods are determined automatically.
	Quadruple glazed: Number of glazed doors.		Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.
	Electric		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.
	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.		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.
	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.		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.
	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.		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.		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.
 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 works
 The oven cavity has 5 different cooking levels.	 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.	 ...