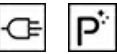


# SOPU3304TPX



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	Display languages	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT
Controls setting	Advanced full touch		






## Programs / Functions

No. of cooking functions	10
Automatic programmes	50


## Traditional cooking functions

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

## Other functions

 Defrost by time	 Defrost by weight	 Proof
 Keep-warm	 Plate warmer	 Sabbath

## Cleaning functions

 Self-cleaning cycle
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## Options



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


## Technical Features



<b>Minimum Temperature</b>	122 °F	<b>Heating elements stop when door is opened</b>	Yes
<b>Maximum temperature</b>	536 °F	<b>Door opening</b>	Standard opening
<b>No. of shelves</b>	5	<b>Door</b>	Cool-touch door
<b>Fan</b>	Single	<b>Removable door</b>	Yes
<b>No. of lights</b>	2	<b>Full-glass inner door</b>	Yes
<b>Lighting</b>	Halogen		
<b>Replaceable light</b>	Yes	<b>Total no. of door glasses</b>	4
<b>Light power</b>	40 W	<b>Cooling system</b>	Tangential
<b>Light on when door is open</b>	Yes	<b>Cooling duct</b>	Double

Lower heating element power	1700 W	Cooling System Speed Reduction	Yes
Upper heating element - Power	1200 W	Door lock during self-cleaning cycle	Yes
Grill element - power	1700 W	Inner cavity dimensions (HxWxD)	442x585x437 mm
Large grill - Power	2900 W	Temperature control	Electronic
Circular heating element - Power	2000 W	Cavity material	EverClean enamel

## Performance / Energy Label

			
Energy efficiency class	A	Energy consumption in forced air convection	3.06 MJ
Volume of the cavity	3.92 cu. ft.	Energy consumption per cycle in fan-forced convection mode	0.85 kWh
Energy consumption per convection cycle	1.00 kWh	Number of cavities	1
Energy consumption in conventional mode	3.60 MJ	Energy efficiency index	83,3 %



















## Accessories Included



















			
Rack with back stop	2	Temperature probe	Yes, multi-point probe
Telescopic Guide rails, total Extraction	1		

## Electrical Connection

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

## Symbols glossary

	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.
	Defrost by weight: With this function the defrosting time is determined		...
	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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.		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.
	Pyrolytic: Pyrolytic 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 works
	The oven cavity has 5 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.
	...		...