

SOCU2304SCX









Category Compact 24" **Product family** Oven Power supply Electrical Power supply Electricity Cooking method Combi Steam Cleaning system VaporClean EAN code 8017709343163



Aesthetic

Aesthetics Classic Stainless steel Color **Finishing** Fingerprint-proof

Design Flat

Material Stainless steel

Brushed Stainless steel type

Glass type **Eclipse**

Door With 2 horizontal fascias

Handle SPR US Handle color Stainless steel **Embossed** Logo

Controls





Display name VivoScreen Display technology TFT Controls setting Full-touch

No. of display languages

Display languages

Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT

Programs / Functions

No. of cooking functions 14 50 **Automatic programmes** Customisable recipes 10



Traditional cooking functions Static Fan-assisted True European convection Turbo Eco Large grill Fan grill (large) Circulaire + grill **Bottom** Convection bottom Cooking functions with steam Circulaire Steam Fan-assisted Warming and re-generation Other steam functions Water outlet Water input /iii\ Tank cleaning Descaling program Other functions Defrost by weight Defrost by time Proof Sabbath **Cleaning functions** Vapor Clean **Options** Time-setting options Delayed start and Smart cooking Yes automatic shut-off when Showroom mode Yes cooking ends Chronology Last 10 functions operated Minute minder Yes Rapid pre-heating Yes Timer 1 Child safety lock Yes Other options Keep-warm, Eco light,

Technical Features





















Language setting, Digital clock, On/off tones





Minimum Temperature 32 °F

Maximum temperature 251,5 °F

No. of shelves 3 No. of lights 1

Lighting Halogen
Replaceable light Yes
Light power 40 W

Yes

Light on when door is

open

Lower heating element 1000 W

power

Grill element - power 2000 W Circular heating element 1400 W

- Power

Heating elements stop Yes

when door is opened

Boiler - Power 900 W

Door openingStandard openingDoorCool-touch door

Removable door Yes

Full-glass inner door Yes
Removable inner door Yes
Total no. of door glasses 3
Soft Close Yes

Cooling systemTangentialCooling ductSingleSteam range20 - 100%

Inner cavity dimensions

(HxWxD)

Temperature control Electronic

Cavity materialEverClean enamelWater loadingAutomatic Fill&Hide

212x462x407 mm

Tank capacity 40.5 oz Steam off when door is Yes

opened

Performance / Energy Label





Energy efficiency class A

Volume of the cavity 2.54 cu. ft.

3,60 MJ

Energy consumption per 1,00 kWh

convection cycle

Energy consumption in

conventional mode

Energy consumption in

forced air convection

Energy consumption per 0,85 kWh

cycle in fan-forced convection mode

Number of cavities 1
Energy efficiency index 100 %

Accessories Included



Rack with back stop 2

Enameled 1.6"-deep

tray

Insert grid 1
Stainless steel tray 1

Stainless steel tray (0.8" deep)

Stainless steel mesh tray (1.6" deep)

Telescopic Guide rails,

total Extraction

Other

Sponge/ Boiler cover/

Carafe

1

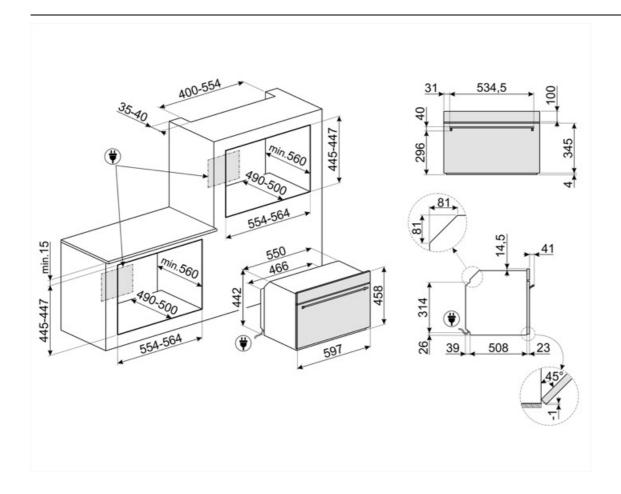
3,06 MJ

Electrical Connection

Voltage 120/240 V
Plug Hard-wired
Nominal power 3400 W
Voltage 120/208 V

Current 13 A
Frequency 60 Hz
Power cord length 59 1/16 "







Compatible Accessories

BN620-1

Enamelled tray, 20mm deep





BN640

Enamelled tray, 40mm deep



Pizza shovel with fold away handle width: 315mm length: 325mm



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



Alternative products



Neptune Grey



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



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



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



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



Triple glazed doors: 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.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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 + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.



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.

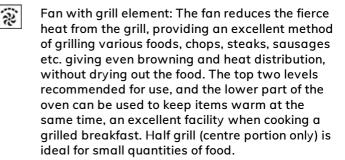


ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

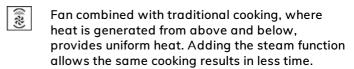




Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



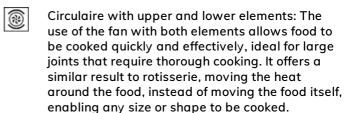
Steam cooking: it's a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.



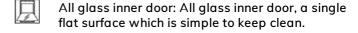
Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.



Reheat: This function can reheat precooked dishes, without becoming dry or hard.



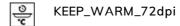
Compact appliances with a height of 45 cm perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.



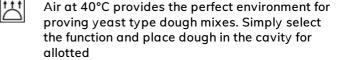
The inner door glass: can be removed with a few quick movements for cleaning.

45 cm

.3-



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



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 3 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.

Soft close: all models are equipped with To guarantee the optimal functioning of the /MX advanced function of smooth closing of the door, appliance, it is suggested to carry out the tank which allows the device to close smoothly and cleaning roughly once every 2-3 months. quietly.





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.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.



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