

SOCU3104MCG







Category 30" compact

Product family
Oven
Power supply
Electrical
Power supply
Cooking method
Combi Microwave

Cleaning system VaporClean

EAN code 8017709343996



Aesthetic

AestheticsLineaSilkscreen colorBlackColorNeptune GreySilkscreen typeSymbolsDesignFlatDoorFull-glassMaterialGlassHandleNeptune 2

MaterialGlassHandleNeptune 24" BIGStainless steel typeBrushedHandle colorStainless steelGlass typeClear1LogoSilkscreened

Controls





Display name VivoScreen No. of display
Display technology TFT languages

Controls setting Full-touch Display languages Italiano, English (US), Français (CA), Español (

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

Programs / Functions

No. of cooking functions13Automatic programmes50Customisable recipes10



No. of lights

Light power

Light on when door is

Lighting

open

2

Halogen

40 W

Yes

Traditional cooking functions Static Fan-assisted True European convection Eco Turbo Large grill Fan grill (large) Circulaire + grill **Bottom** Convection bottom Microwave functions Microwave Fan-assisted True European convection Microwave + Grill Warming and re-generation Other functions Defrost by time Defrost by weight 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 Child safety lock Yes Other options Keep-warm, Eco light, Language setting, Digital clock, On/off tones **Technical Features** 35 °F Minimum Temperature Door opening Standard opening 251,5 °F Maximum temperature Cool-touch door No. of shelves Total no. of door glasses 3 3

SMEG SPA 11/20/2025

Microwave stops when

door is opened

Cooling system

Cooling duct

Soft Close

Yes

Yes

Single

Tangential



Lower heating element

1000 W

Yes

1.41 cu. ft.

3,60 MJ

3,06 MJ

power

2000 W Grill element - power

Circular heating element 1400 W

- Power

Heating elements stop

when door is opened

Inner cavity dimensions

(HxWxD)

Temperature control

Cavity material

Microwave screen

protection

212x462x407 mm

Electronic

EverClean enamel Yes

Performance / Energy Label





Energy efficiency class

Volume of the cavity 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

Number of cavities

Energy efficiency index 118,1 %

cycle in fan-forced

convection mode

Microwave effective 1000 W

power

Accessories Included



Rack with back stop 2

Enameled 1.6"-deep

tray

Glass tray 1 Telescopic Guide rails,

total Extraction

Electrical Connection

Voltage

120/240 V Hard-wired

Plug Nominal power

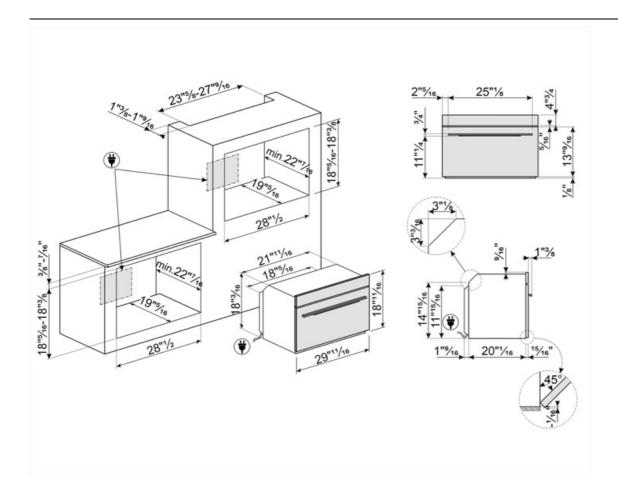
3400 W

Voltage

120/208 V

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







Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

Partial-extension telescopic guides Length: 14" Extraction: 11 1/4" Material: Stainless steel AISI 430 polished



BN640

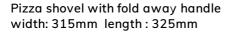
Enamelled tray, 40mm deep



GTT

Total-extension telescopic guides Length: 14" Extraction: 16.5" Material: Stainless steel AISI 430 polished









Symbols glossary

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δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	B A.	
	Combination microwave: This oven allows to combine two different ways of cooking (Traditional with microwaves). Combined ovens increase cooking opportunities, while providing maximum flexibility of household appliances.		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
3	Triple glazed doors: Number of glazed doors.	100	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.
Œ	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	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.



Microwave: Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.



Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.



Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food.



Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.



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



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.



KEEP_WARM_72dpi



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



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 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 advanced function of smooth closing of the door, which allows the device to close smoothly and 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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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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VIVO screen