

SOCU3304SCX



Category	30" compact
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Combi Steam
Cleaning system	VaporClean
EAN code	8017709343484



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	8
Display technology	TFT	Display languages	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT
Controls setting	Full-touch		

Programs / Functions

No. of cooking functions	13
Automatic programmes	50
Customisable recipes	16

Traditional cooking functions



Bake



Convection bake



True European convection



Convection roast



Broil



Convection broil



Warm



Convection bottom (European bake+)



Pizza

Cooking functions with steam



Steam



Steam convection roast



Steam convection bake



Sous Vide

Other steam functions



Tank clean



Water drain



Water load



Descaling program

Other functions



Defrost by time



Defrost by weight



Proof



Stone cooking



BBQ



Air-Fry



Keep-warm



Plate warming



Sabbath

Cleaning functions



Vapor Clean

Sabbath Mode

Yes

Options



Time-setting options

Delayed start and automatic shut-off when cooking ends

Smart cooking

Yes

Showroom mode

Yes

Chronology

Last 10 functions operated

Rapid pre-heating

Yes

Minute minder

Yes

Timer

2

Child safety lock

Yes

Other options

Keep-warm, Eco light, Language setting, Digital clock, On/off tones

Technical Features



Capacity (Lt)	<50 l	Door	Cool-touch door
Minimum Temperature	32 °F	Removable door	Yes
Maximum temperature	251,5 °F	Full-glass inner door	Yes
No. of shelves	3	Removable inner door	Yes
No. of lights	1	Total no. of door glasses	3
Lighting	Halogen	Soft Close	Yes
Replaceable light	Yes	Cooling system	Tangential
Light power	40 W	Cooling duct	Single
Light on when door is open	Yes	Steam range	20 - 100%
Lower heating element power	1000 W	Inner cavity dimensions (HxWxD)	212x462x407 mm
Grill element - power	2000 W	Temperature control	Electronic
Circular heating element - Power	1400 W	Cavity material	EverClean enamel
Heating elements stop when door is opened	Yes	Water loading	Automatic Fill&Hide
Boiler - Power	900 W	Tank capacity	40.5 oz
Door opening	Standard opening	Steam off when door is opened	Yes

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	3,06 MJ
Volume of the cavity	2.54 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	100 %

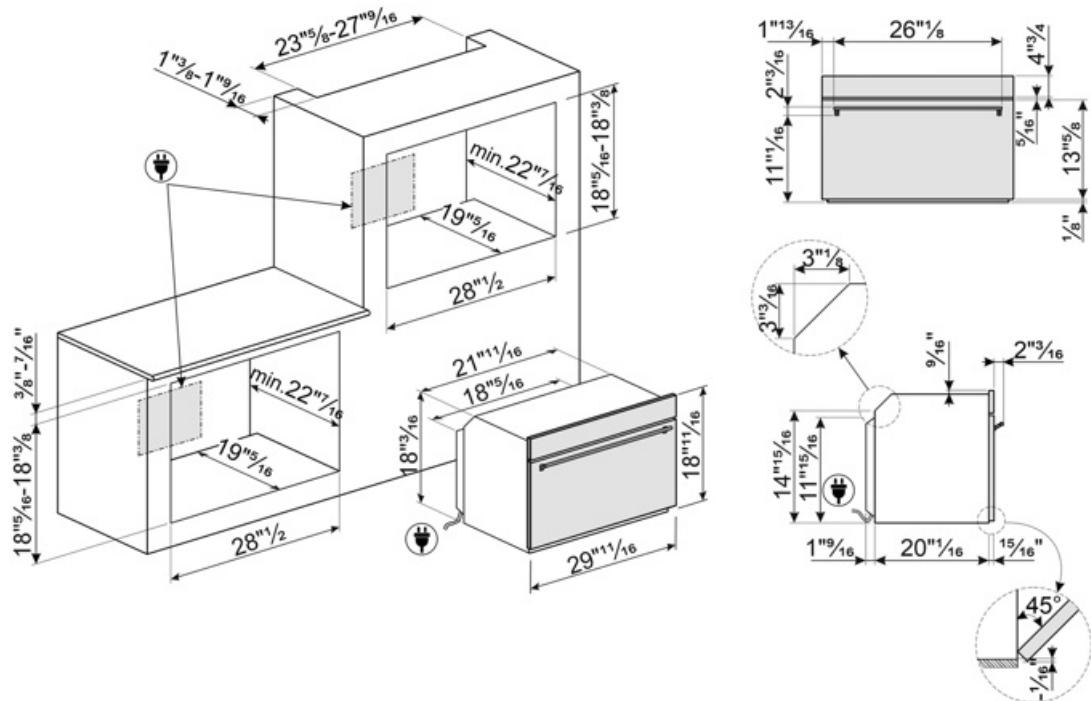
Accessories Included



Rack with back stop	2	Stainless steel mesh tray (1.6" deep)	1
Enameled 1.6"-deep tray	1	Telescopic Guide rails, total Extraction	1
Insert grid	1	Other	Sponge/ Boiler cover/ Carafe
Stainless steel tray (0.8" deep)	1		

Electrical Connection

Voltage	120/240 V	Current	13 A
Plug	Hard-wired	Frequency	60 Hz
Nominal power	3400 W	Power cord length	59 1/16 "
Voltage	120/208 V		



Compatible Accessories

AIRFRY2



Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

BN640



Enamelled tray, 40mm deep



GTT

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



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 wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



BN620-1

Enamelled tray, 20mm deep



GTP

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



PALPZ

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

Symbols glossary

	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		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.
	The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.		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.		Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.
	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.
	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.		Keep warm: the function allows to keep cooked food warm.
	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.		FUN_SOUS_VIDE_72dpi
	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.		Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.
	Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.		FUN_STEAM_OTHER_WATER_IN_OUT_72dpi
	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.
	The inner door glass: can be removed with a few quick movements for cleaning.		KEEP_WARM_72dpi
	Side lights: Two opposing side lights increase visibility inside the oven.		Warming up: An option for dish warming and keeping the prepared meals hot.
	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.
	To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.		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.



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.



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



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



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