SOPA3104TPG



Category	76cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Pyrolitic
EAN code	8017709325671

Aesthetics

Aesthetic	Linea	**Serigraphy colour**	Black
Colour	Neptune Grey	**Serigraphy type**	Symbols
Finishing	Matte	**Door**	Full glass
Design	Flat	**Handle**	Linea minimal
Material	Glass	**Handle Colour**	Satin metal and black
Glass Type	Clear	**Logo**	Silk screen

Controls

Display name	VivoScreen	**No. of display languages**	11
Display technology	TFT		
Control setting	Advanced full touch	**Display languages**	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski

Programs / Functions

No. of cooking functions	10
Automatic programmes	50
Customisable recipes	64

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Fan grill (large)
- Base
- Circulaire + bottom
- Pizza

Other functions

- Defrost by time
- Defrost by weight
- Proving
- Keep warm
- Plate rack/warmer
- Sabbath

Cleaning functions

- Pirolysis

Options

Time-setting options	Delay start and automatic end cooking	**DeltaT cooking**	Yes
Minute minder	Yes	**Showroom demo option**	Yes
Timer	2	**Demo-tutorial mode**	Yes
Other options	Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume	**Touch guide**	Yes
		Chronology	Yes, the last 10 functions utilised
		Rapid pre-heating	Yes
Cooking with probe thermometer	Yes	**Instant GO**	Yes
Multi-step cooking	Yes, up to 2 steps		
Smart cooking	Yes		
SameTime	Yes		

Technical Features

Capacity (Lt)	77 l	**Heating suspended when door is opened**	Yes
Minimum Temperature	25 °C	**Door opening type**	Standard opening
Maximum temperature	280 °C	**Door**	Cool
No. of shelves	5	**Removable door**	Yes
N. of fans	1	**Full glass inner door**	Yes
No. of lights	2	**Removable inner door**	Yes
Light type	Halogen		

User-replaceable light	Yes	**Total no. of door glasses**	4
Light Power	40 W	**Soft Close hinges**	Yes
Light when door is opened	Yes	**Soft Open**	Yes
Lower heating element power	1700 W	**Cooling system**	Tangential
Upper heating element - Power	1200 W	**Cooling duct**	Double
Grill element - power	1700 W	**Speed Reduction Cooling System**	Yes
Large grill - Power	2900 W	**Usable cavity space dimensions (HxWxD)**	439x621x429 mm
Circular heating element - Power	2000 W	**Temperature control**	Electro-mechanical
		Cavity material	Ever clean Enamel

Performance / Energy Label



Net volume of the cavity	77 l	**Number of cavities**	1

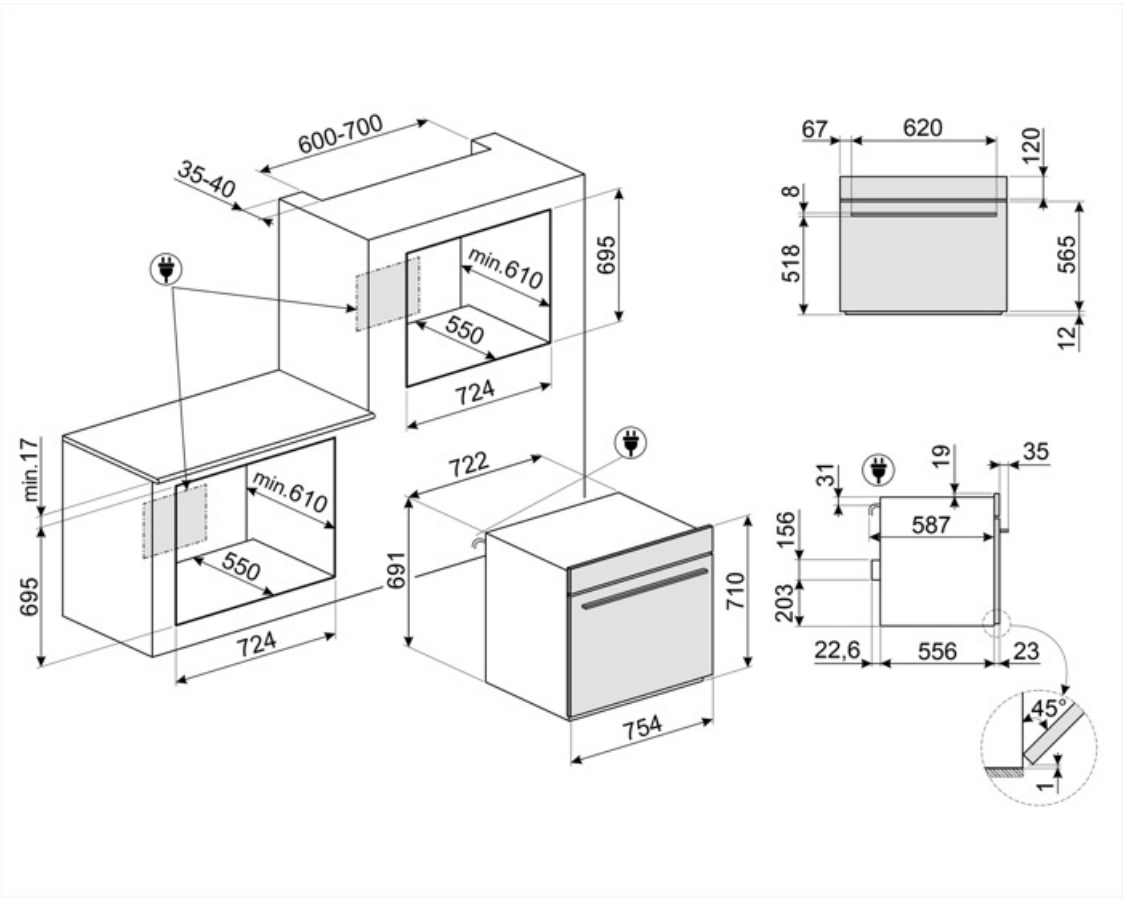
Accessories Included



Rack with back stop	2	**Telescopic Guide rails, total Extraction**	1
Enamelled deep tray (40mm)	1	**Temperature probe**	Yes, multipoint

Electrical Connection

Voltage	220-240 V	**Nominal power**	4000 W
Plug	No	**Frequency (Hz)**	50/60 Hz
Current	18 A	**Power supply cable length**	150 cm


600-700
35-40
min.610
695
550
724
min.17
min.610
550
695
724
722
691
710
754
67
620
120
8
518
565
12
31
19
35
587
156
203
22,6
556
23
45°
1

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.

Symbols glossary



Air cooling system: to ensure a safe surface temperatures.



Defrost by weight: With this function the defrosting time is determined



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.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



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.



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: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



Defrost by time: with this function the time of thawing of foods are determined automatically.



DeltaT cooking The oven automatically sets the cavity temperature to a predefined temperature (named deltaT) higher than the core temperature detected by the probe. When the probe detects an extra degree at the core, the oven automatically increases also its internal temperature by one degree. The oven offers the possibility to choose between three different deltaT cooking modes (slow, medium and fast) and to set any desired core temperature. A concentration of technology that makes it possible to obtain tender, juicy, healthy products of the highest quality.



Quadruple glazed: Number of glazed doors.



Electric



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.



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.



Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.

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.

Pyrolitic: Pyrolitic 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

Touch guide: By holding down any symbol for 3 seconds you can get information on its function

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.

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.

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

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Keep warm: the function allows to keep cooked food warm.



INSTANT GO: activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature Particularly suitable for frozen foods.



The perfect way to have a complete menu in a few simple steps with a considerable saving of time. The large cavity can accommodate multiple types of food at the same time, which can be cooked without any exchange of odors. The carefully studied thermodynamic flows ensure uniform cooking at every level. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time.



The multi-point temperature probe has three detection points. This means that not only the core temperature is detected, but also the temperature in other areas. The oven will process all these data to avoid cooking unevenness. In this way each product can be cooked in a professional, restaurant style.