

SOPA3104TPS



Category	30"
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Pyrolitic
EAN code	8017709312084



Aesthetics

Aesthetic	Linea	Serigraphy colour	White
Colour	Silver	Serigraphy type	Symbols
Finishing	Glossy	Door	Full glass
Design	Flat	Handle	Linea
Material	Glass	Handle Colour	Chromed
Glass Type	Stopsol	Logo	Silk screen

Controls












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


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
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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
Cooking with probe thermometer	Yes	Chronology	Yes, the last 10 functions utilised
Multi-step cooking	Yes, up to 2 steps	Rapid pre-heating	Yes
Smart cooking	Yes	Instant GO	Yes
SameTime	Yes		

Technical Features



Minimum Temperature	30 °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	Total no. of door glasses	4
User-replaceable light	Yes	Soft Close hinges	Yes

Light Power	40 W	Soft Open	Yes
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1700 W	Cooling duct	Double
Upper heating element - Power	1200 W	Speed Reduction Cooling System	Yes
Grill element - power	1700 W	Usable cavity space dimensions (HxWxD)	439x621x429 mm
Large grill - Power	2900 W	Temperature control	Electro-mechanical
Circular heating element - Power	2000 W	Cavity material	Ever clean Enamel
Heating suspended when door is opened	Yes		

Performance / Energy Label



Net volume of the cavity 77 l

Number of cavities 1

Accessories Included





















Rack with back stop 2
Enamelled deep tray (40mm) 1























Telescopic Guide rails, total Extraction 1
Temperature probe Yes, multipoint

Electrical Connection

Voltage	220-240 V	Voltage 2 (V)	380-415 V
Current	18 A	Frequency (Hz)	50/60 Hz
Nominal power	4000 W	Power supply cable length	115 cm

Symbols glossary (TT)

	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.
	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.		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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	...		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.