

SOPA3302TPX



Category	76cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Pyrolytic
EAN code	8017709311131



Aesthetics

Aesthetic	Classic	Serigraphy type	Symbols and wordings
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Inox
Material	Stainless steel	Logo	Embossed
Type of steel	Brushed	Control knobs	Classic
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

Controls

			
Display name	EvoScreen	Control setting	Knobs & touch buttons
Display technology	LED	No. of controls	2

Programs / Functions

No. of cooking functions	10
---------------------------------	----

Traditional cooking functions

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

Other functions

Defrost by time	Proving	Sabbath
-----------------	---------	---------

Cleaning functions

Piroulysis

Options



Time-setting options	Delay start and automatic end cooking	Cooking with probe thermometer	Yes
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Other options	Keep warm, Eco light, Brightness, Tones		

Technical Features



Capacity (Lt)	111 l	Heating suspended when door is opened	Yes
Minimum Temperature	30 °C	Door opening type	Standard opening
Maximum temperature	280 °C	Door	Cool
No. of shelves	6	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	Cooling system	Tangential
Light Power	40 W	Cooling duct	Double
Light when door is opened	Yes	Speed Reduction Cooling System	Yes
Lower heating element power	1700 W	Door Lock During Pyrolysis	Yes
Upper heating element - Power	1200 W	Usable cavity space dimensions (HxWxD)	439x621x429 mm
Grill element - power	1700 W		
Large grill - Power	2900 W		

Circular heating element 2000 W
- Power

Temperature control
Cavity material

Electronic
Ever clean Enamel

Performance / Energy Label

Net volume of the cavity 111 l

Number of cavities 1

Accessories Included



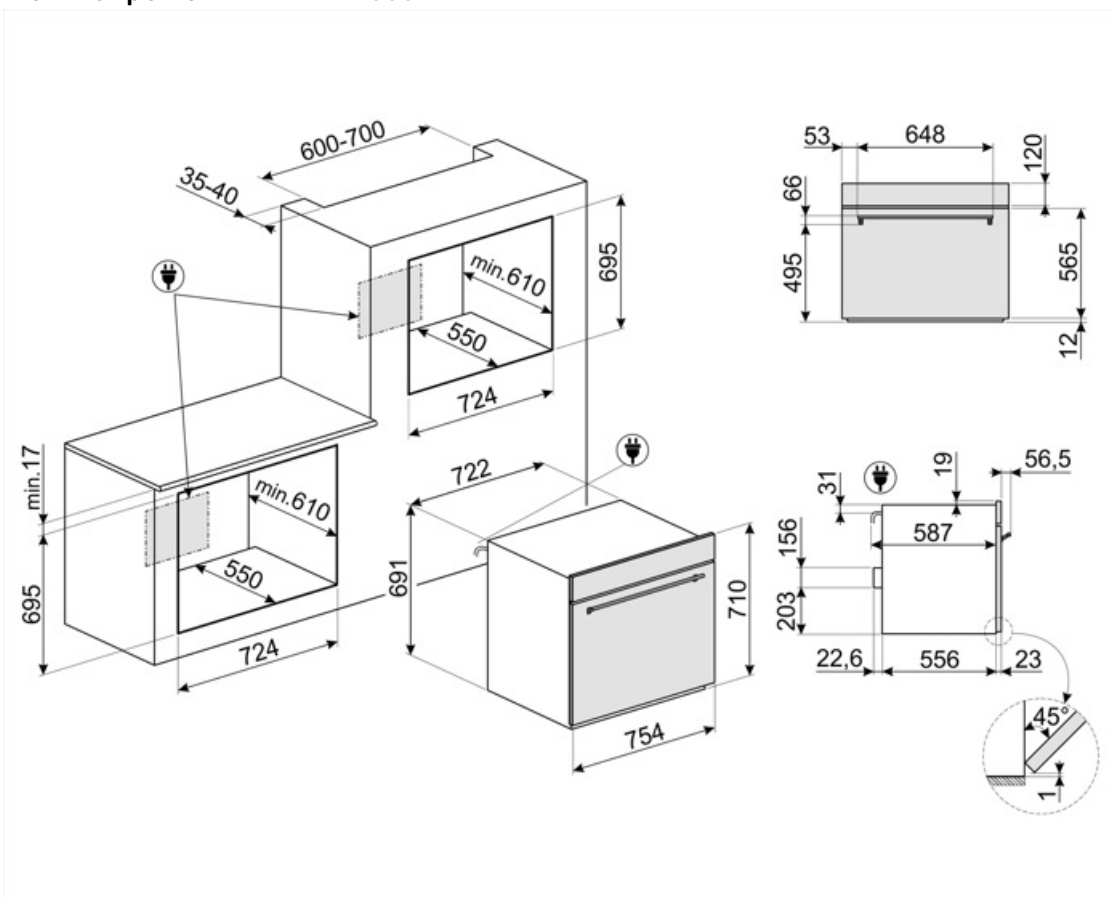
Rack with back stop 2
Enamelled deep tray (40mm) 1

Temperature probe Yes, single point

Electrical Connection

Voltage 220-240 V
Plug No
Current 18 A
Nominal power 4000 W

Voltage 2 (V) 380-415 V
Frequency (Hz) 50/60 Hz
Power supply cable length 150 cm



Compatible Accessories

AIRFRY

Air fryer rack AIRFRY. 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.


































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

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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 two 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.</p>

-
- | | | | |
|--|--|---|--|
|  | 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. |
|  | Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior. |  | 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 |  | The oven cavity has 6 different cooking levels. |
|  | 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. |  | The capacity indicates the amount of usable space in the oven cavity in litres. |
|  | The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way. | | |