

SOPA3302TPX

Category Product Family Power supply Heat source Cooking method Cleaning system

EAN code

76cm Oven Electric ELECTRICITY Thermoseal Pyrolitic 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

EVO

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

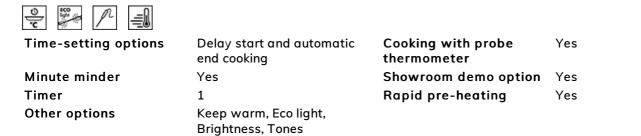
Programs / Functions

No. of cooking functions



Traditional cooking functions			
Static	🛞 Fan assisted	Circulaire	
🛞 Turbo	ECO Eco	Large grill	
😨 Fan grill (large)	Base	Circulaire + bottom	
Bizza			
Other functions			
Defrost by time	Proving	Sabbath	
Cleaning functions			
Pirolysis			

Options



Technical Features

•	0 🖸 🖾		
Minimum Temperature	30 °C	Heating suspended	Yes
Maximum temperature	280 °C	when door is opened	
No. of shelves	6	Door opening type	Standard opening
N. of fans	1	Door	Cool
No. of lights	2	Removable door	Yes
Light type	Halogen	Full glass inner door	Yes
User-replaceable light	Yes	Removable inner door	Yes
Light Power	40 W	Total no. of door glasses	4
Light when door is	Yes	Cooling system	Tangential
opened		Cooling duct	Double
Lower heating element	1700 W	Speed Reduction	Yes
power		Cooling System	
Upper heating element -	1200 W	Door Lock During	Yes
Power		Pyrolisis	
Grill element - power	1700 W	Usable cavity space	439x621x429 mm
Large grill - Power	2900 W	dimensions (HxWxD)	



Circular heating element 2000 W - Power		Temperature control Cavity material	Electronic Ever clean Enamel
Performance / Er	nergy Label		
Net volume of the cavity	y 111	Number of cavities	1
Accessories Inclu	ıded		
p			
Rack with back stop Enamelled deep tray (40mm)	2 1	Temperature probe	Yes, single point
Electrical Connec	tion		
Voltage Current Nominal power	220-240 V 18 A 4000 W	Voltage 2 (V) Frequency (Hz) Power supply cable length	380-415 V 50/60 Hz 150 cm
21 uiu 969 724	0-700 -700 -700 -700 -700 -550 -724 -724 -724 -724 -724 -754		29 <u>2</u> 21 6.5



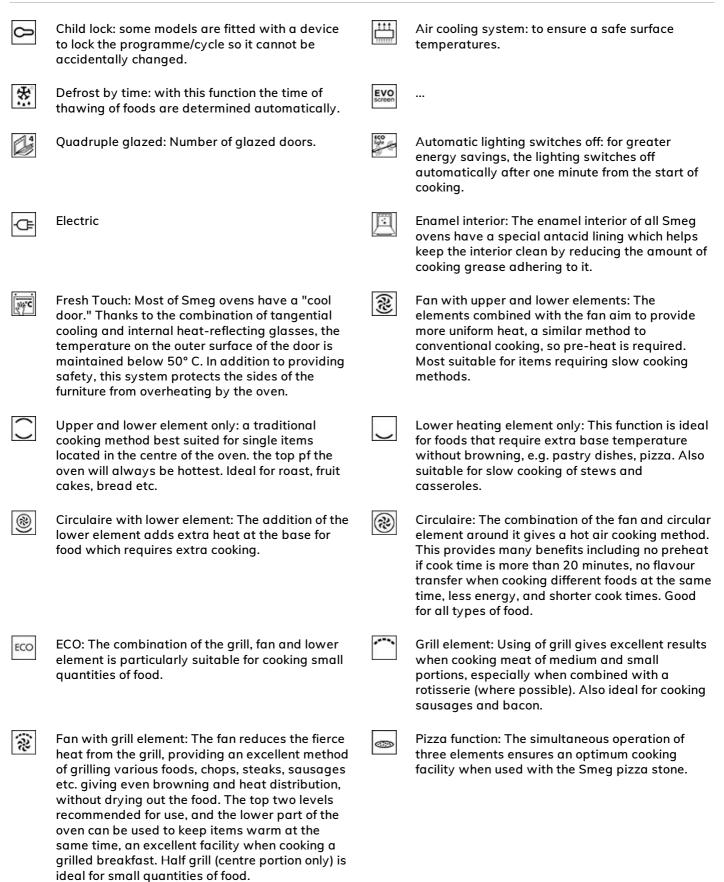
Compatible Accessories

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.

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Symbols glossary





	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
0	Side lights: Two opposing side lights increase visibility inside the oven.	P	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.
p	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	Ë	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
<u>-</u>	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.	i	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
.6	The oven cavity has 6 different cooking levels.	ŝ	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.
90 It	The capacity indicates the amount of usable space in the oven cavity in litres.		