SOPA3302TPX



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

- Pirolysis

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 Pyrolisis**	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 - Power	2000 W	**Temperature control**	Electronic
		Cavity material	Ever clean Enamel

Performance / Energy Label

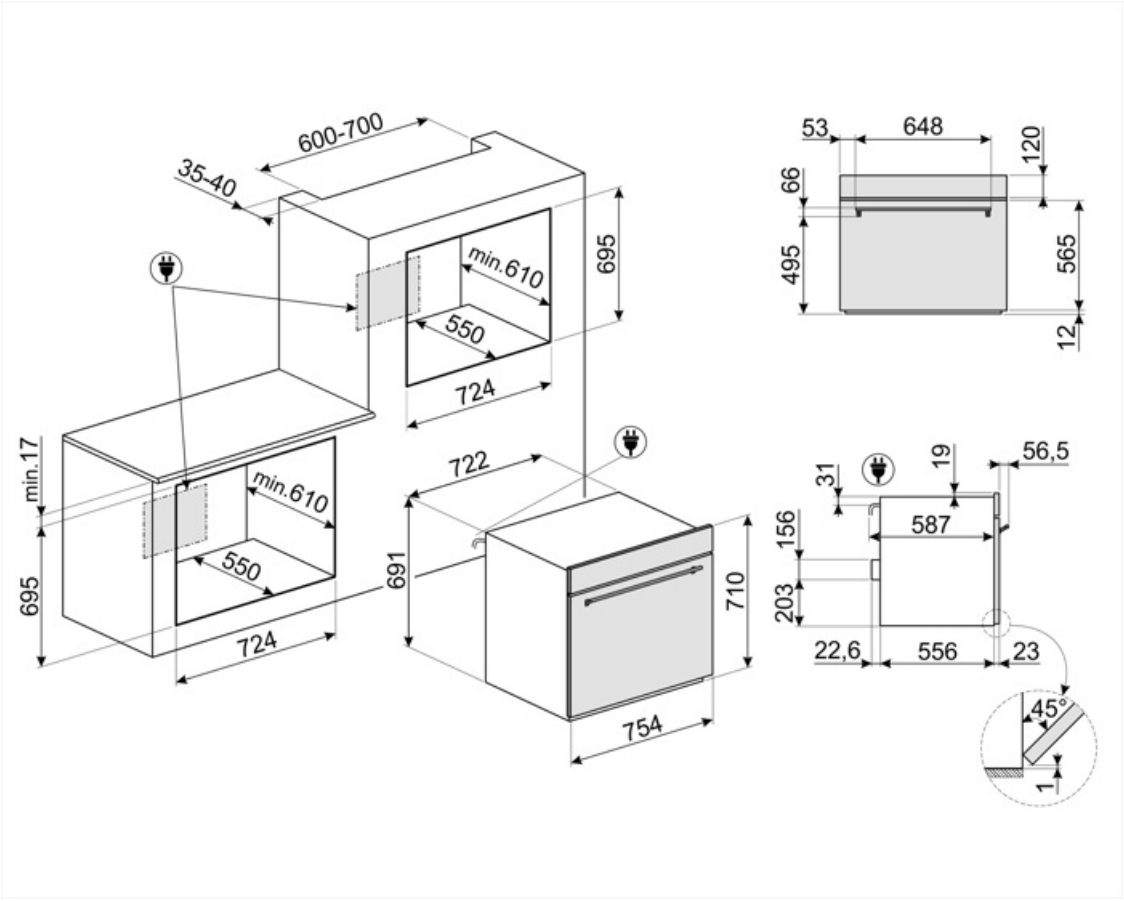
Net volume of the cavity	111 l	**Number of cavities**	1

Accessories Included

Rack with back stop	2	**Temperature probe**	Yes, single point
Enamelled deep tray (40mm)	1		

Electrical Connection

Voltage	220-240 V	**Voltage 2 (V)**	380-415 V
Plug	No	**Frequency (Hz)**	50/60 Hz
Current	18 A	**Power supply cable length**	150 cm
Nominal power	4000 W		



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



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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



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.



Air cooling system: to ensure a safe surface temperatures.



The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.



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.



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.

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.

The inner door glass: can be removed with a few quick movements for cleaning.

Side lights: Two opposing side lights increase visibility inside the oven.

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

Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.

The oven cavity has 6 different cooking levels.

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

Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

KEEP_WARM_72dpi

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

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

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

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.