

# SOPU3104TPG



Category	30"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Convection
Cleaning system	Self-cleaning
EAN code	8017709329389



## Aesthetic

Aesthetics	Linea	Silkscreen color	Black
Color	Neptune Grey	Silkscreen type	Symbols and wordings
Design	Flat	Door	Full-glass
Material	Glass	Handle	Neptune 30" BIG
Stainless steel type	Brushed	Handle color	Stainless steel
Glass type	Clear1	Logo	Silkscreened

## Controls

			
Display name	VivoScreen	No. of display languages	7
Display technology	Full color TFT touch screen	Display languages	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT
Controls setting	Advanced full touch		

## Programs / Functions

No. of cooking functions	9
Automatic programs	50
Customisable recipes	16

### Traditional cooking functions

Bake	Convection bake	True European convection
Convection roast	Broil	Convection broil
Warm	European bake+	Pizza

### Other functions

Defrost by time	Defrost by weight	Proof
Stone cooking	BBQ	Air-Fry
Keep-warm	Plate warming	Sabbath

### Cleaning functions

Self-cleaning cycle
---------------------

**Sabbath Mode** Yes

## Options



<b>Time-setting options</b>	Delayed start and automatic shut-off when cooking ends
<b>Minute minder</b>	Yes
<b>Timer</b>	2
<b>Child safety lock</b>	Yes
<b>Other options</b>	Keep-warm, Eco light, Language setting, Digital clock, On/off tones

<b>Cooking with food probe</b>	Yes
<b>Smart cooking</b>	Yes
<b>Showroom mode</b>	Yes
<b>Chronology</b>	Last 10 functions operated
<b>Rapid pre-heating</b>	Yes

## Technical Features



<b>Capacity (Lt)</b>	80-90 l	<b>Circular heating element</b>	2000 W
<b>Minimum Temperature</b>	32 °F	<b>- Power</b>	
<b>Maximum temperature</b>	282 °F	<b>Heating elements stop when door is opened</b>	Yes
<b>No. of shelf positions</b>	6	<b>Door opening</b>	Standard opening
<b>Fan</b>	Single	<b>Door</b>	Cool-touch door
<b>No. of lights</b>	2	<b>Removable door</b>	Yes
<b>Lighting</b>	Halogen	<b>Full-glass inner door</b>	Yes
<b>Replaceable light</b>	Yes	<b>Total no. of door glasses</b>	4
<b>Light power</b>	40 W	<b>Cooling system</b>	Tangential
<b>Light on when door is open</b>	Yes	<b>Cooling duct</b>	Double

<b>Lower heating element power</b>	1700 W	<b>Cooling System Speed Reduction</b>	Yes
<b>Upper heating element - Power</b>	1200 W	<b>Door lock during self-cleaning cycle</b>	Yes
<b>Grill element - power</b>	1700 W	<b>Inner cavity dimensions (HxWxD)</b>	442x585x437 mm
<b>Large grill - Power</b>	2900 W	<b>Temperature control</b>	Electronic
		<b>Cavity material</b>	EverClean enamel

## Performance / Energy Label

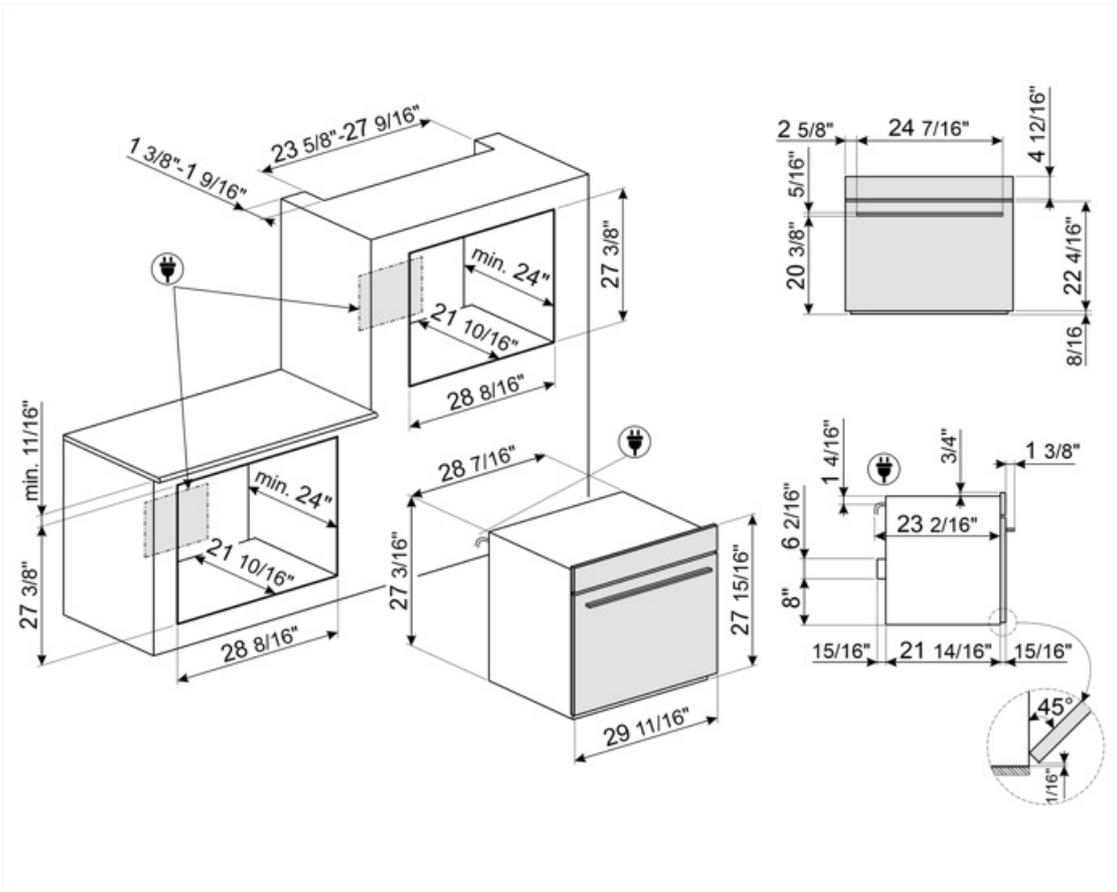
			
<b>Energy efficiency class</b>	A	<b>Energy consumption in forced air convection</b>	3,06 MJ
<b>Volume of the cavity</b>	3.99 cu. ft.	<b>Energy consumption per cycle in fan-forced convection mode</b>	0,85 kWh
<b>Energy consumption per convection cycle</b>	1,00 kWh	<b>Number of cavities</b>	1
<b>Energy consumption in conventional mode</b>	3,60 MJ	<b>Energy efficiency index</b>	83,3 %

## Accessories Included

			
<b>Rack with back stop</b>	3	<b>Telescopic Guide rails, total Extraction</b>	2
<b>Enameled 1.6"-deep tray</b>	1	<b>Temperature probe</b>	Yes, single-point probe
<b>Insert grid</b>	1		

## Electrical Connection

<b>Voltage</b>	120/240 V	<b>Circuit breaker</b>	20 A
<b>Plug</b>	Hard-wired	<b>Frequency</b>	60 Hz
<b>Nominal power</b>	5900 W	<b>Power cord length</b>	59 1/16 "
<b>Voltage</b>	120/208 V		



---

## 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.



### PALPZ

Pizza shovel with fold away handle  
width: 315mm length : 325mm



### GT3T

Total-extraction telescopic guides



### STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



---

## Alternative products

---



**SOPU3304TPX**

Stainless steel

## Symbols glossary

 <p>Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>Defrost by weight: With this function the defrosting time is determined</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>True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.</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 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.
-  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
-  **Side lights:** Two opposing side lights increase visibility inside the oven.
-  **Warming up:** An option for dish warming and keeping the prepared meals hot.
-  **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.
-  **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.
-  **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.
-  **Keep warm:** the function allows to keep cooked food warm.
-  **Dedicated cooking function for the rectangular refractory stone PPR2** Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire
-  **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.
-  **KEEP\_WARM\_72dpi**
-  **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
-  **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.**
-  **Telescopic rails:** allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  **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.
-  **Dedicated cooking function for the Air fryer rack AIRFRY .** Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.