

# SOPU3302TPX

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Category 30" **Product Family** Oven Power supply Electric **Heat source ELECTRICITY** Cooking method Thermo-ventilated

Cleaning system **Pyrolitic** 

EAN code 8017709313418



#### **Aesthetics**

**Aesthetic** Classica Colour Stainless steel **Finishing** Fingerproof Design Flat

Material Stainless steel Type of steel Brushed Glass Type **Eclipse** Serigraphy colour Black

Serigraphy type Symbols

Door With 2 horizontal strips

Handle Classic **Handle Colour** Steel effect

**Embossed** Logo Control knobs Classic Controls colour Steel effect

#### **Controls**



Control setting Display name EvoScreen Knobs Display technology LCD No. of controls 2

# **Programs / Functions**

No. of cooking functions Traditional cooking functions

Static



Fan assisted



Circulaire



Turbo



Large grill



Fan grill (large)



Base



Circulaire + bottom



Pizza

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#### Other functions

Defrost by time





#### Cleaning functions



**Pirolysis** 

# Options









Time-setting options

Delay start and automatic

Cooking with probe

Rapid pre-heating

Yes

end cooking

thermometer

Showroom demo option Yes Yes

Yes Minute minder Timer 2

Other options Keep warm, Eco light, Tones

#### **Technical Features**















Yes







50 °F Minimum Temperature 280 °F Maximum temperature No. of shelves 5 N. of fans 1

No. of lights 2 Light type Halogen User-replaceable light Yes 40 W **Light Power** 

Light when door is opened

Lower heating element 1700 W

power

Upper heating element - 1200 W

Power

Grill element - power 1700 W Large grill - Power 2900 W Circular heating element 2000 W

- Power

Heating suspended Yes when door is opened

Door opening type

Standard opening

Door Cool Removable door Yes Full glass inner door Yes Total no. of door glasses 4

Cooling system **Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

**Door Lock During** Yes

**Pyrolisis** 

Usable cavity space 442x585x437 mm

dimensions (HxWxD)

Temperature control Electronic

Cavity material Ever clean Enamel

# Performance / Energy Label



**Energy efficiency class** 

Net volume of the cavity 3.92 cu. ft. Energy consumption per 1,00 kWh

cycle in conventional

mode

Energy consumption in 3,60 MJ conventional mode

Energy consumption in forced air convection

3,06 MI

Energy consumption per 0,85 kWh

cycle in fan-forced

convection

Number of cavities 1

Energy efficiency index 83,3 %

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## **Accessories Included**





Rack with back stop 2 Telescopic Guide rails,

total Extraction

Temperature probe

Yes, single point

### **Electrical Connection**

Voltage 230 V Nominal power 5900 W Voltage 2 120/208 V Current 2 20 A Frequency (Hz) Power supply cable

60 Hz 45 1/4 "

length

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### Symbols glossary



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



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Quadruple glazed: Number of glazed doors.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



Electric



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking



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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.



Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.

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	Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.	<b>₩</b>	Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
	Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.	<b>®</b>	Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.
	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	<del>စ</del> ြင့	KEEP_WARM_72dpi
Ö	Side lights: Two opposing side lights increase visibility inside the oven.	Þ	PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 °C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.
P	Temperature probe: with the temperature probe it is possible to perfectly cooking roasts, loins, meat of various cuts and sizes. In fact, the probe improve food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished		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 preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.	i	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.
<u>.5</u>	The oven cavity has 5 different cooking levels.		Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
٥٢	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 R	The capacity indicates the amount of usable space in the oven cavity in litres.
EVO screen	The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely		

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control functions and parameters in an extremely

simple way.