

SOPU3304TPX





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

Cleaning system Pyrolitic

EAN code 8017709339388



Aesthetics

Classica **Aesthetic** Glass Type **Eclipse**

With 2 horizontal strips Colour Stainless steel Door **Finishing** Fingerproof Handle SPR US

Design Flat **Handle Colour** Inox Stainless steel Material Logo **Embossed**

Type of steel



Display technology

VIVO screen

7 Display name VivoScreen No. of display languages

Display languages Italiano, English (US), Control setting Advanced full touch Français (CA), Español (MX),

Português (PT), zh-CHS, zh-

CHT

Programs / Functions

No. of cooking functions 10 50 **Automatic programmes**

TFT

Brushed



User-replaceable light

Light when door is

Light Power

opened

Yes

Yes

40 W

Traditional cooking functions Static Fan assisted Circulaire Eco Turbo Large grill Fan grill (large) Base Circulaire + bottom Pizza Other functions Defrost by time Defrost by weight Leavening BBQ Stone cooking Air-Fry Plate rack/warmer Sabbath Keep warm Cleaning functions **Pirolysis Options** Time-setting options Delay start and automatic Smart cooking Yes end cooking Showroom demo option Yes Minute minder Yes Chronology Yes, the last 10 functions Timer 1 utilized Other options Keep warm, Eco light, Rapid pre-heating Yes Language setting, Digital clock display, Tones Cooking with probe Yes thermometer **Technical Features** Minimum Temperature 30 °F Heating suspended Yes when door is opened Maximum temperature 280 °F Door opening type Standard opening No. of shelves 5 Door Cool N. of fans 1 Removable door Yes No. of lights 2 Full glass inner door Yes Light type Halogen

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Total no. of door glasses 4

Tangential

Double

Cooling system

Cooling duct



Lower heating element

1700 W

power

Upper heating element - 1200 W

Power

1700 W Grill element - power Large grill - Power 2900 W

Circular heating element 2000 W

- Power

Speed Reduction Cooling System

Door Lock During

Pyrolisis

Usable cavity space

dimensions (HxWxD)

Temperature control

Cavity material

Ever clean Enamel

Yes

Yes

Electronic

442x585x437 mm

Performance / Energy Label

A **

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 3,06 MJ

forced air convection

Energy consumption per 0,85 kWh

cycle in fan-forced

convection

Number of cavities

Energy efficiency index 83,3 %

Accessories Included



Rack with back stop

Enamelled deep tray

(40mm)

Insert gird

Telescopic Guide rails,

total Extraction

Temperature probe

Yes, multipoint

Electrical Connection

Voltage Plug

120/240 V

Cable with free ends

3

1

Nominal power Voltage 2

5900 W 120/208 V Current 2

Frequency (Hz)

Power supply cable

length

20 A

2

60 Hz

59 1/16 "



Alternative products



SOPU3104TPG
Neptune Grey



Symbols glossary



Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses; the smooth side for fish, seafood and vegetables.



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.



Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.



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.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment



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.



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.



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.



KEEP_WARM_72dpi



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



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.



Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



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%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.





The oven cavity has 5 different cooking levels.



Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc. up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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 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.



Keep warm: the function allows to keep cooked food warm.



The multi-point temperature probe has three detection points. This means that not only the core temperature is detected, but also the temperature in other areas. The oven will process all these data to avoid cooking unevenness. In this way each product can be cooked in a professional, restaurant style.



Dedicated cooking function for the 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.



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions 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