

SOPU3304TPX





Category 30" **Product family** Oven Power supply Electrical Power supply Electricity

Cooking method Thermo-ventilated Cleaning system Self-cleaning EAN code 8017709339388



Aesthetic

Classic **Aesthetics** Glass type **Eclipse**

Stainless steel With 2 horizontal fascias Color Door

Finishing Fingerprint-proof Handle SPR US

Design Flat Handle color Stainless steel

Embossed Material Stainless steel Logo Brushed

Controls

Stainless steel type

Display technology



7 Display name VivoScreen No. of display languages

Display languages Italiano, English (US), Controls 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



No. of lights

Light power

Replaceable light

Light on when door is

Halogen

Yes

Yes

40 W

Lighting

open

Traditional cooking functions Static Fan-assisted True European convection Eco Turbo Large grill Fan grill (large) **Bottom** Circular heating element + Bottom Pizza Other functions Defrost by time Defrost by weight Proof Keep-warm Plate warmer Sabbath **Cleaning functions** Self-cleaning cycle **Options** Time-setting options Delayed start and Smart cooking Yes automatic shut-off when Showroom mode Yes cooking ends Chronology Last 10 functions operated Yes Minute minder Rapid pre-heating Yes Timer 1 Other options Keep-warm, Eco light, Language setting, Digital clock, On/off tones Cooking with food probe Yes **Technical Features** 8 32 °F Minimum Temperature Heating elements stop Yes when door is opened Maximum temperature 282 °F Door opening Standard opening No. of shelves 5 Door Cool-touch door Fan Single Removable door Yes

SMEG SPA 11/8/2025

Full-glass inner door

Cooling system

Cooling duct

Total no. of door glasses 4

Yes

Tangential

Double



Lower heating element

1700 W

3.60 MJ

3

power

Upper heating element - 1200 W

Power

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

Circular heating element 2000 W

- Power

Cooling System Speed

Reduction

Door lock during self-

cleaning cycle

Inner cavity dimensions

(HxWxD)

Temperature control Electronic

Cavity material EverClean enamel

Yes

Yes

442x585x437 mm

Performance / Energy Label

A T

Energy efficiency class

Volume of the cavity 3.92 cu. ft. Energy consumption per 1.00 kWh

convection cycle

Energy consumption in

conventional mode

Energy consumption in 3.06 MJ

forced air convection

Energy consumption per 0.85 kWh

cycle in fan-forced convection mode

Number of cavities

Energy efficiency index 83.3 %

Accessories Included





Rack with back stop

Enameled 1.6"-deep 1

tray

Insert grid 1

Telescopic Guide rails,

total Extraction

Temperature probe

Yes, multi-point probe

Electrical Connection

Voltage

120/240 V

Plug Nominal power Hard-wired

Voltage

5900 W 120/208 V Current Frequency Power cord length

60 Hz 59 1/16 "

20 A



Alternative products



SOPU3104TPG
Neptune Grey



Symbols glossary

(Α	A
/	0.0	D

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



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



Air cooling system: to ensure a safe surface temperatures.



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



Defrost by weight: With this function the defrosting time is determined



Quadruple glazed: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



Electric



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.



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 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.



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.



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



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.





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



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.



KEEP_WARM_72dpi



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



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



Warming up: An option for dish warming and keeping the prepared meals hot.



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



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



Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.



The oven cavity has 5 different cooking levels.



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.



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.



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