

SOPU3304TPX

Category Product family Power supply Power supply Cooking method Cleaning system EAN code

30" Oven Electrical Electricity Thermo-ventilated Self-cleaning 8017709339388



Aesthetic

Aesthetics Color	Classic Stainless steel	Glass type Door	Eclipse With 2 horizontal fascias
Finishing	Fingerprint-proof	Handle	SPR US
Design	Flat	Handle color	Stainless steel
Material Stainless steel type	Stainless steel Brushed	Logo	Embossed

Controls

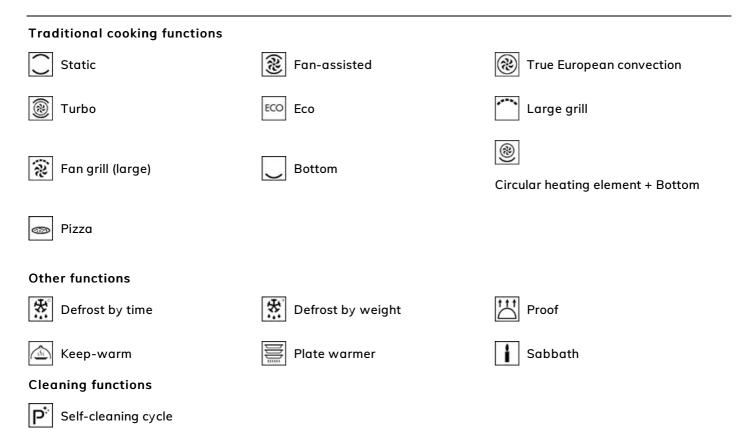
VIVO

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

Programs / Functions

No. of cooking functions	10
Automatic programmes	50





Options

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Time-setting options	Delayed start and automatic shut-off when cooking ends	Smart cooking Showroom mode Chronology	Yes Yes Last 10 functions operated
Minute minder Timer	Yes 1	Chronology Rapid pre-heating	Yes
Other options	Keep-warm, Eco light, Language setting, Digital clock, On/off tones		
Cooking with food probe	Yes		

Technical Features

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Minimum Temperature	122 °F	Heating elements stop	Yes
Maximum temperature	536 °F	when door is opened	
No. of shelves	5	Door opening	Standard opening
Fan	Single	Door	Cool-touch door
No. of lights	2	Removable door	Yes
Lighting	Halogen	Full-glass inner door	Yes
Replaceable light	Yes	-	
Light power	40 W	Total no. of door glasses	
Light on when door is open	Yes	Cooling systemTangentialCooling ductDouble	5



Lower heating element 1700 W power 1200 W Power 1200 W Grill element - power 1700 W Large grill - Power 2900 W Circular heating element 2000 W - Power

Cooling System Speed
ReductionYesDoor lock during self-
cleaning cycleYesInner cavity dimensions
(HxWxD)442x585x437 mmTemperature control
Cavity materialElectronic

Performance / Energy Label

Energy efficiency class	А	Energy consumption in	
Volume of the cavity	3.92 cu. ft.	forced air convection	
Energy consumption per convection cycle		Energy consumption per 0 cycle in fan-forced convection mode	0.85 kWh
Energy consumption in conventional mode	3.60 MJ	Number of cavities	1
		Energy efficiency index	83.3 %

Accessories Included

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

Electrical Connection

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

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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.

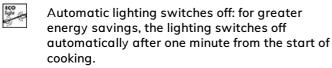


Air cooling system: to ensure a safe surface temperatures.



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



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.

Ean 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.

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.

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.

	A: Product drying performance, measured from A+++ to D / G depending on the product family
*	Defrost by time: with this function the time of thawing of foods are determined automatically.
4	Quadruple glazed: Number of glazed doors.
Œ	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.
C	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.
8	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

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.

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	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.
旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	૾ૺ	KEEP_WARM_72dpi
0	Side lights: Two opposing side lights increase visibility inside the oven.	P	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.	p	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	<u>=</u>	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
i	Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.	<u>.5</u>	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.
ŝ	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.	VIVO	
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