

SOPU3304TPX



Category	30"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Thermo-ventilated
Cleaning system	Self-cleaning
EAN code	8017709339388



Aesthetic

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

Controls



Display name	VivoScreen	No. of display languages	7
Display technology	TFT	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 programmes	50
Customisable recipes	16

Traditional cooking functions



Bake



Convection bake



True European convection



Convection roast



Eco



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



Time-setting options

Delayed start and automatic shut-off when cooking ends

Minute minder

Yes

Timer

2

Child safety lock

Yes

Other options

Keep-warm, Eco light, Language setting, Digital clock, On/off tones

Cooking with food probe

Yes

Smart cooking

Yes

Showroom mode

Yes

Chronology

Last 10 functions operated

Rapid pre-heating

Yes

Technical Features



Capacity (Lt)

80-90 l

Circular heating element 2000 W

- Power

Minimum Temperature

32 °F

Heating elements stop when door is opened

Yes

Maximum temperature

282 °F

Door opening

Standard opening

No. of shelves

6

Door

Cool-touch door

Fan

Single

Removable door

Yes

No. of lights

2

Full-glass inner door

Yes

Lighting

Halogen

Total no. of door glasses

4

Replaceable light

Yes

Light power

40 W

Light on when door is open	Yes	Cooling system	Tangential
Lower heating element power	1700 W	Cooling duct	Double
Upper heating element - Power	1200 W	Cooling System Speed Reduction	Yes
Grill element - power	1700 W	Door lock during self-cleaning cycle	Yes
Large grill - Power	2900 W	Inner cavity dimensions (HxWxD)	442x585x437 mm
		Temperature control	Electronic
		Cavity material	EverClean enamel

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	3.06 MJ
Volume of the cavity	3.92 cu. ft.	Energy consumption per cycle in fan-forced convection mode	0.85 kWh
Energy consumption per convection cycle	1.00 kWh	Number of cavities	1
Energy consumption in conventional mode	3.60 MJ	Energy efficiency index	83.3 %

Accessories Included



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

Electrical Connection

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



Compatible Accessories

GT3T

Total-extraction telescopic guides





Alternative products



SOPU3104TPG

Neptune Grey

Symbols glossary

	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 6 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.		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.		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
	Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.		Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire