

SOU2104TG





Category 24" **Product family** Oven Electrical Power supply

Cooking method Thermo-ventilated Cleaning system VaporClean

EAN code 8017709342869



Aesthetic

Silkscreen color **Aesthetics** Linea Black Neptune Grey Color Silkscreen type Symbols Flat Full-glass Design Door Material Glass Handle Neptune 24" BIG Brushed Handle color Stainless steel Stainless steel type Clear1 Silkscreened Glass type Logo

Controls





Display name VivoScreen Display technology TFT Controls setting Full-touch

No. of display languages

Display languages

8

Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT

Programs / Functions

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



Lighting

Light power

Replaceable light

Traditional cooking functions Bake Convection bake True European convection Eco Convection roast Broil Convection broil Circulaire + grill Warm 35 Pizza Convection bottom (European bake+) Other functions Defrost by time Defrost by weight Proof Stone cooking **BBQ** Air-Fry Sabbath Keep-warm Plate warming **Cleaning functions** Vapor Clean **Options** Time-setting options Delayed start and Smart cooking Yes automatic shut-off when Showroom mode Yes cooking ends Chronology Last 10 functions operated Minute minder Yes Rapid pre-heating Yes Timer 1 Child safety lock Yes Other options Keep-warm, Eco light, Language setting, Digital clock. On/off tones **Technical Features** Minimum Temperature 32 °F Heating elements stop when door is opened Maximum temperature 282 °F Door opening Standard opening No. of shelves 5 Door Cool-touch door Fan Single Yes Removable door No. of lights 2 Full-glass inner door Yes

SMEG SPA 12/6/2025

Removable inner door

Soft Close

Total no. of door glasses 4

Yes

Yes

Halogen

Yes

40 W



Light on when door is	Yes	Cooling system	Tangential
open		Cooling duct	Single
Lower heating element power	1200 W	Cooling System Speed Reduction	Yes
Upper heating element - Power	1000 W	Inner cavity dimensions (HxWxD)	360x460x425 mm
Grill element - power	1700 W	Temperature control	Electronic
Large grill - Power	2700 W	Cavity material	EverClean enamel
Circular heating element	2000 W	-	

Accessories Included

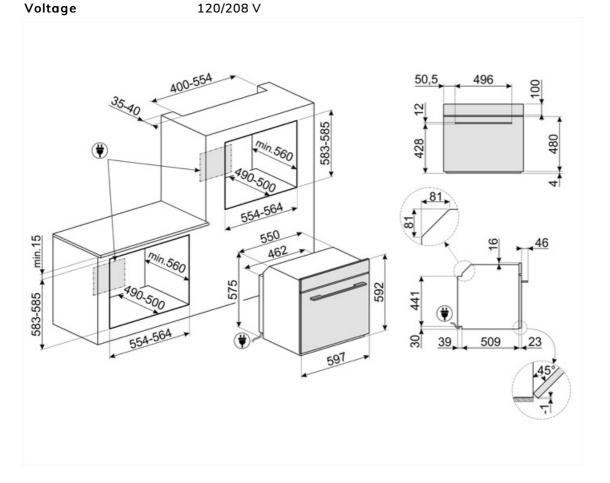


- Power

Rack with back stop 2 Insert grid 1
Enameled 1.6"-deep 1 Telescopic Guide rails, 1
tray partial Extraction

Electrical Connection

Voltage	120/240 V	Current	13 A
Plug	Hard-wired	Frequency	60 Hz
Current	15 A	Power cord length	59 1/16 "





Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

Partial-extension telescopic guides Length: 14" Extraction: 11 1/4" Material: Stainless steel AISI 430 polished



BN640

Enamelled tray, 40mm deep



GTT

Total-extension telescopic guides Length: 14" Extraction: 16.5" Material: Stainless steel AISI 430 polished



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



Pizza shovel with fold away handle width: 315mm length: 325mm







Alternative products



SOU2304TX Stainless steel



Symbols glossary

C		=
#3		=
H		3
ю		=

Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of q



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.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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 + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



KEEP_WARM_72dpi



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



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



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.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.







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