

SOU2300TX





Category 60cm **Product Family** Oven Power supply Electric

Cooking method Thermo-ventilated Cleaning system Vapor Clean EAN code 8017709341954



Circulaire

Aesthetics

Classica Type of steel Brushed **Aesthetic** Colour Stainless steel Serigraphy colour Black **Finishing** Fingerproof Serigraphy type Symbols and wordings

Handle Colour Design Flat Inox

Material **Embossed** Stainless steel Logo

Controls



Display name DigiScreen Display technology **LED**

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted Static

Large grill

Turbo Eco

Base

Other functions

Defrost by time

Fan grill (large)

SMEG SPA 2025-12-12

8



Cleaning functions



Vapor Clean

Options



Time-setting options Delay start and automatic

end cooking

Minute minder Yes

Timer 1
Rapid pre-heating Yes

Technical Features













1200 W

Minimum Temperature 38 °F Maximum temperature 260 °F

No. of shelves 5
N. of fans 1

No. of lights 2

Light type Halogen
User-replaceable light Yes
Light Power 40 W
Light when door is Yes

Light when door is opened

Lower heating element

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 1550 W

- Power

Heating suspended

when door is opened

Door Temperate door

Yes

Removable inner door Yes Total no. of door glasses 3

Cooling system Tangential
Cooling duct Double
Speed Reduction Yes

Cooling System

Cavity material Ever clean Enamel

1

13 A

60 Hz

Performance / Energy Label



Net volume of the cavity 2.54 cu. ft.

Accessories Included



Rack with back stop 2 Enamelled deep tray 1

(40mm)

Insert gird Telescopic Guide rails,

partial Extraction

Electrical Connection

Voltage 120/240 V Current 2
Plug Cable with free ends Frequency (Hz)

Nominal power 3400 W



Power supply cable length Voltage 2 120/208 V 59 1/16 " 400-554 534,5 31, 583-585 min.560 430 (*) 554-564 550 583-585 min.15 462 min.560 441 30 39 509 23 597



Compatible Accessories

BN620-1



Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

GTT

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

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

PALPZ

GTP



Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



Symbols glossary



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.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Triple glazed doors: Number of glazed doors.



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



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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: 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.



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.



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



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



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%.



The oven cavity has 5 different cooking levels.



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



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.

