

SOU2300TX



Category	24"
Product family	Oven
Power supply	Electrical
Cooking method	Thermo-ventilated
Cleaning system	VaporClean
EAN code	8017709341954



Aesthetic

Aesthetics	Classic	Stainless steel type	Brushed
Color	Stainless steel	Silkscreen color	Black
Finishing	Fingerprint-proof	Silkscreen type	Symbols and wordings
Design	Flat	Handle color	Stainless steel
Material	Stainless steel	Logo	Embossed

Controls



Display name	DigiScreen	Display technology	LED
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Programs / Functions

No. of cooking functions	8
Traditional cooking functions	

Static	Fan-assisted	True European convection
Turbo	Eco	Large grill
Fan grill (large)	Bottom	

Other functions

Defrost by time
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## Cleaning functions



## Options



<b>Time-setting options</b>	Delayed start and automatic shut-off when cooking ends	<b>Timer</b>	1
		<b>Rapid pre-heating</b>	Yes
<b>Minute minder</b>	Yes		

## Technical Features



<b>Minimum Temperature</b>	122 °F	<b>Grill element - power</b>	1700 W
<b>Maximum temperature</b>	500 °F	<b>Large grill - Power</b>	2700 W
<b>No. of shelves</b>	5	<b>Circular heating element - Power</b>	1550 W
<b>Fan</b>	Single	<b>Heating elements stop when door is opened</b>	Yes
<b>No. of lights</b>	2	<b>Door</b>	Cool-touch door
<b>Lighting</b>	Halogen	<b>Removable inner door</b>	Yes
<b>Replaceable light</b>	Yes	<b>Total no. of door glasses</b>	3
<b>Light power</b>	40 W	<b>Cooling system</b>	Tangential
<b>Light on when door is open</b>	Yes	<b>Cooling duct</b>	Double
<b>Lower heating element power</b>	1200 W	<b>Cooling System Speed Reduction</b>	Yes
<b>Upper heating element - Power</b>	1000 W	<b>Cavity material</b>	EverClean enamel

## Performance / Energy Label



<b>Volume of the cavity</b>	2.54 cu. ft.
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## Accessories Included



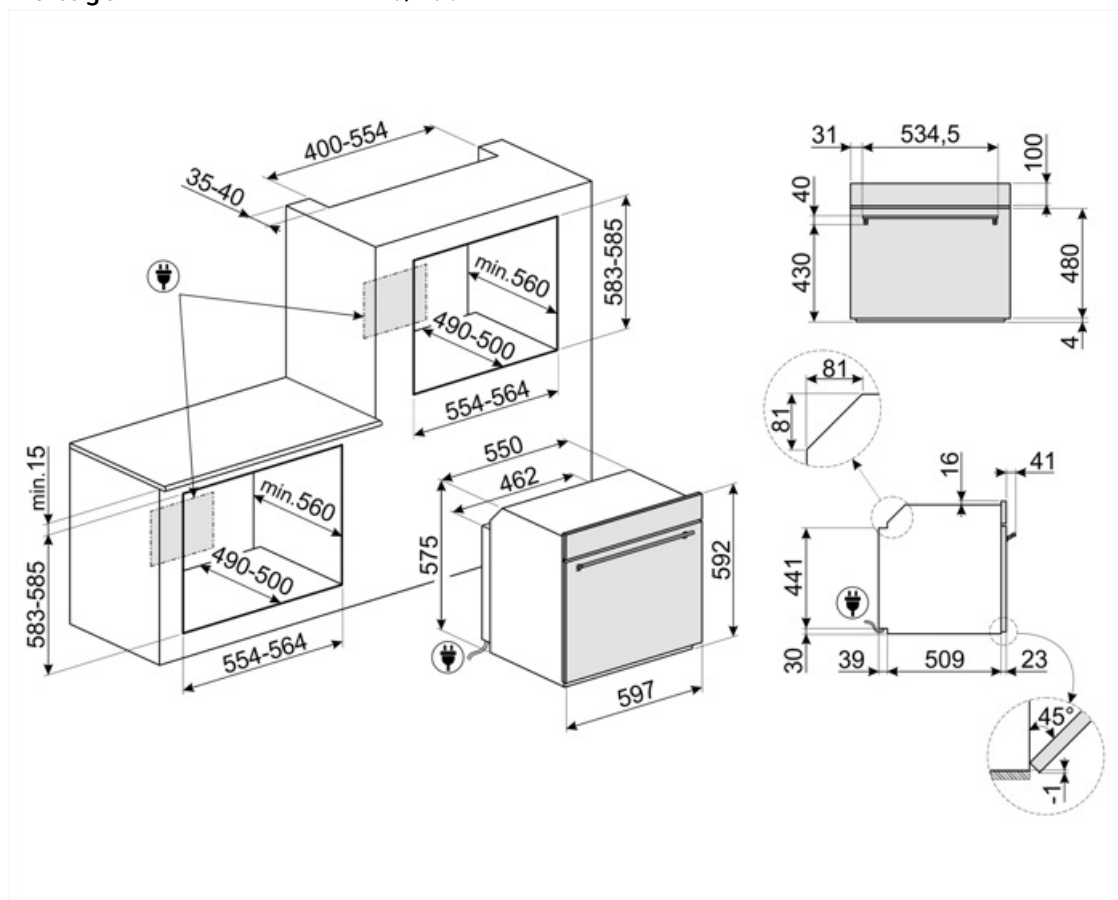
<b>Rack with back stop</b>	2	<b>Insert grid</b>	1
<b>Enameled 1.6"-deep tray</b>	1	<b>Telescopic Guide rails, partial Extraction</b>	1

## Electrical Connection

<b>Plug</b>	Hard-wired	<b>Current</b>	13 A
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**Voltage** 120/240 V  
**Nominal power** 3400 W  
**Voltage** 120/208 V

**Frequency** 60 Hz  
**Power cord length** 59 1/16 "



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## Compatible Accessories

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### BN620-1

Enamelled tray, 20mm deep



### GTP

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



### PALPZ

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



### BN640

Enamelled tray, 40mm deep



### GTT





















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



### PR3845X

Antifingerprint stainless steel. Cover  
for furniture in column installation of  
more ovens

## 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: with this function the time of thawing of foods are determined automatically.		Triple glazed doors: Number of glazed doors.
	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.
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.		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.
	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.		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.
	Side lights: Two opposing side lights increase visibility inside the oven.		Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



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.



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