

# SOU2300TX





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

Cooking method Thermo-ventilated Cleaning system VaporClean

EAN code 8017709341954



### **Aesthetic**

Classic Brushed **Aesthetics** Stainless steel type Color Stainless steel Silkscreen color Black

**Finishing** Fingerprint-proof Silkscreen type Symbols and wordings

Design Flat Handle color Stainless steel Material **Embossed** Stainless steel Logo

## **Controls**



Display name DigiScreen Display technology LED

## **Programs / Functions**

No. of cooking functions

Traditional cooking functions

Convection bake

True European convection

Convection roast Eco

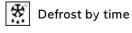
Broil

Convection broil

Warm

Other functions

Bake



**SMEG SPA** 12/3/2025

8



#### Cleaning functions



Vapor Clean

## **Options**



Time-setting options Delayed start and

automatic shut-off when

cooking ends

Minute minder Yes Timer 1 Rapid pre-heating Yes

### **Technical Features**



Fan











Minimum Temperature 38 °F Maximum temperature No. of shelves

260 °F 5 Single

No. of lights

Lighting Replaceable light

Light power

Halogen Yes 40 W Yes

1200 W

Light on when door is

Lower heating element

power

Upper heating element - 1000 W

**Power** 

1700 W Grill element - power

Large grill - Power 2700 W Circular heating element 1550 W

- Power

Heating elements stop Yes

when door is opened

Cool-touch door

Removable inner door Yes Total no. of door glasses 3

Cooling system **Tangential** Cooling duct Double Cooling System Speed Yes

Reduction

EverClean enamel Cavity material

1

## Performance / Energy Label



Volume of the cavity 2.54 cu. ft.

## **Accessories Included**



Rack with back stop 2 Enameled 1.6"-deep

tray

Insert grid

Telescopic Guide rails, partial Extraction

### **Electrical Connection**

120/240 V Voltage

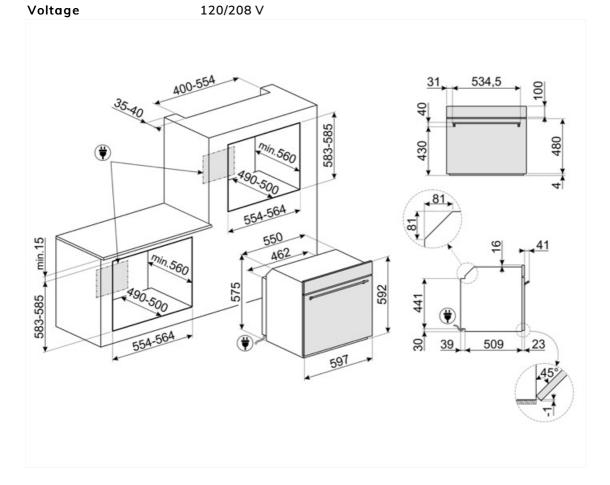
Current 13 A

**SMEG SPA** 12/3/2025



Plug Hard-wired Frequency 60 Hz

Nominal power  $3400 \, \mathrm{W}$  Power cord length  $59 \, \mathrm{I}/\mathrm{16} \, \mathrm{''}$ 



SMEG SPA 12/3/2025



## **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





**SMEG SPA** 12/3/2025



## Symbols glossary

<	Α	A'-

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.

SMEG SPA 12/3/2025





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.



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



•••

SMEG SPA 12/3/2025