

# SOU2304TX





Category **Product Family** Power supply **Heat source** Cooking method Cleaning system EAN code

60cm Oven Electric

**ELECTRICITY** Thermo-ventilated Vapor Clean 8017709343453



## **Aesthetics**

Classica **Aesthetic** Colour Stainless steel **Finishing** Fingerproof Design Flat

Stainless steel Material Brushed

Type of steel

Glass Type Door

> Handle **Handle Colour**

Logo

**Eclipse** 

With 2 horizontal strips

SPR US Inox **Embossed** 

### **Controls**





Display name VivoScreen Display technology TFT

Control setting Full touch No. of display languages

Display languages

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

CHT

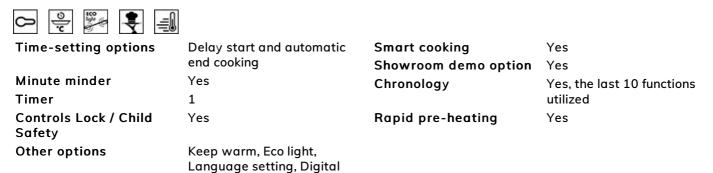
## **Programs / Functions**

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

2025-12-12 **SMEG SPA** 



## Traditional cooking functions Static Fan assisted Circulaire Large grill Turbo Eco Fan grill (large) Circulaire + grill Base Fan assisted base Pizza Other functions Defrost by time Defrost by weight Leavening BBQ Stone cooking Air-Fry Sabbath Keep warm Plate rack/warmer **Cleaning functions** Vapor Clean **Options**



clock display, Tones

## **Technical Features**

5 🖗 🖟			
Minimum Temperature	30 °F	Heating suspended	Yes
Maximum temperature	280 °F	when door is opened	
No. of shelves	5	Door opening type	Standard opening
N. of fans	1	Door	Cool
No. of lights	2	Removable door	Yes
Light type	Halogen	Full glass inner door	Yes
User-replaceable light	Yes	Removable inner door	Yes
Light Power	40 W	Total no. of door glasses	4
Light when door is	Yes	Soft Close hinges	Yes
opened		Cooling system	Tangential



Lower heating element

1200 W

1700 W

3.60 MJ

power

Upper heating element - 1000 W

Power

Grill element - power

Large grill - Power 2700 W

Circular heating element  $2000 \ W$ 

- Power

Cooling duct Single
Speed Reduction Yes

Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

360x460x425 mm

Electronic

Ever clean Enamel

## Performance / Energy Label





Energy efficiency class

Net volume of the cavity  $\, 2.54 \, \text{cu.} \, \text{ft.} \,$ 

Energy consumption per 1.00 kWh cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in 3.06 MJ

forced air convection

Energy consumption per 0.85 kWh

cycle in fan-forced

convection

Number of cavities 1
Energy efficiency index 100 %

### **Accessories Included**



Rack with back stop 2

Enamelled deep tray

(40mm)

Insert gird 1
Telescopic Guide rails, 1

partial Extraction

#### **Electrical Connection**

Voltage

120/240 V

Plug

Cable with free ends

Nominal power Voltage 2

3400 W 120/208 V Current 2
free ends Frequency (Hz)

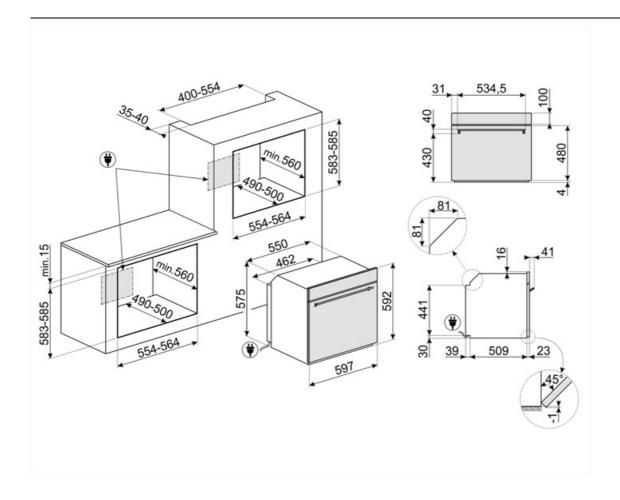
Power supply cable

length

13 A 60 Hz

59 1/16 "







## **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**

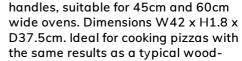
Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

#### **GTT**



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

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

### GTP Parti

**PALPZ** 



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.



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.





# Alternative products



SOU2104TG Neptune Grey



## Symbols glossary



Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses; the smooth side for fish, seafood and vegetables.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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.



Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.



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.



Quadruple glazed: Number of glazed doors.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



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



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.



Dedicated cooking function for the Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



**Æ** 

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%.

*	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.
$\bigcup$	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.	8	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.
8	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	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.	<b>€</b>	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.
	Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.		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.
<u>o</u>	KEEP_WARM_72dpi	Ö.	Side lights: Two opposing side lights increase visibility inside the oven.
	Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.		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

SMEG SPA 2025-12-12

SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.





The oven cavity has 5 different cooking levels.



Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc. up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest.



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.



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



Keep warm: the function allows to keep cooked food warm.



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits