SOU3300TX



Category	30"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Convection
Cleaning system	VaporClean
EAN code	8017709304027

Aesthetic

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

Controls

Display name	DigiScreen	**No. of controls**	2
Display technology	LED		

Programs / Functions

No. of cooking functions 9

Traditional cooking functions

- Bake
- Convection bake
- True European convection
- Convection roast
- Broil
- Fan grill (small)
- Convection broil
- Warm
- Convection bottom (European bake+)

Other functions

 Defrost

Cleaning functions

 Vapor Clean

Options

Time-setting options	Delayed start and automatic shut-off when cooking ends	**Timer**	1
Minute minder	Yes		

Technical Features



Capacity (Lt)	111 l	**Grill element - power**	1700 W
Minimum Temperature	100 °F	**Large grill - Power**	2900 W
Maximum temperature	260 °F	**Circular heating element - Power**	2500 W
No. of shelf positions	6	**Heating elements stop when door is opened**	Yes
Fan	Single	**Door**	Cool-touch door
No. of lights	2	**Removable inner door**	Yes
Lighting	Halogen	**Total no. of door glasses**	3
Replaceable light	Yes	**Cooling system**	Tangential
Light power	40 W	**Cooling duct**	Double
Light on when door is open	Yes	**Cooling System Speed Reduction**	Yes
Lower heating element power	1700 W	**Temperature control**	Electro-mechanical
Upper heating element - Power	1200 W	**Cavity material**	EverClean enamel

Performance / Energy Label

Volume of the cavity	3.92 cu. ft.

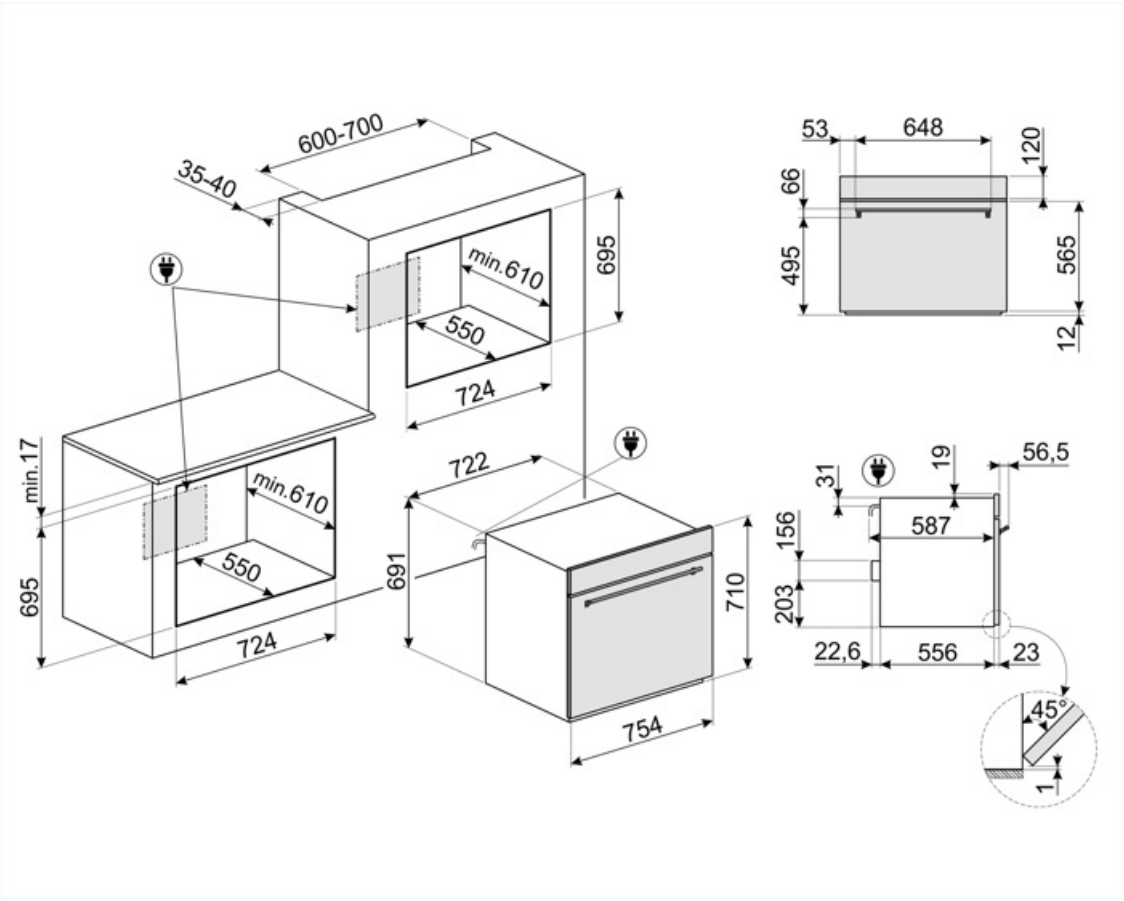
Accessories Included

Rack with back stop	2

Electrical Connection

Voltage	230 V	**Circuit breaker**	14 A
Plug	No	**Frequency**	60 Hz
Nominal power	3700 W	**Power cord length**	45 1/4 "

Voltage	120/208 V



Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



With the switch on this symbol, no heating is possible even if the thermostat is turned.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



Air cooling system: to ensure a safe surface temperatures.



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



Electric



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.



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.



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.



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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.

The oven cavity has 6 different cooking levels.

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.