

# SOPU3302TPX




Category	30"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Thermo-ventilated
Cleaning system	Self-cleaning
EAN code	8017709313418



## Aesthetic

Aesthetics	Classic	Silkscreen color	Black
Color	Stainless steel	Silkscreen type	Symbols
Finishing	Fingerprint-proof	Door	With 2 horizontal fascias
Design	Flat	Handle	Classic
Material	Stainless steel	Handle color	Stainless steel effect
Stainless steel type	Brushed	Logo	Embossed
Glass type	Eclipse		










## Controls

			
Display name	EvoScreen	No. of controls	2
Display technology	LCD	Control knobs	Classic
Controls setting	Control knobs	Controls color	Stainless steel effect

## Programs / Functions

No. of cooking functions	9
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## Traditional cooking functions

 Static	 Fan-assisted	 True European convection
 Turbo	 Large grill	 Fan grill (large)
 Bottom	 Circular heating element + Bottom	 Pizza

## Other functions

 Defrost by time	 Proof	 Sabbath
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## Cleaning functions

 Self-cleaning cycle
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## Options



<b>Time-setting options</b>	Delayed start and automatic shut-off when cooking ends	<b>Cooking with food probe</b>	Yes
<b>Minute minder</b>	Yes	<b>Showroom mode</b>	Yes
<b>Timer</b>	2	<b>Rapid pre-heating</b>	Yes
<b>Other options</b>	Keep-warm, Eco light, On/off tones		

## Technical Features



<b>Minimum Temperature</b>	122 °F	<b>Heating elements stop when door is opened</b>	Yes
<b>Maximum temperature</b>	536 °F	<b>Door opening</b>	Standard opening
<b>No. of shelves</b>	5	<b>Door</b>	Cool-touch door
<b>Shelves type</b>	Metal racks	<b>Removable door</b>	Yes
<b>Fan</b>	Single	<b>Full-glass inner door</b>	Yes
<b>No. of lights</b>	2	<b>Total no. of door glasses</b>	4
<b>Lighting</b>	Halogen	<b>Safety thermostat</b>	Yes
<b>Replaceable light</b>	Yes	<b>Cooling system</b>	Tangential
<b>Light power</b>	40 W	<b>Cooling duct</b>	Double
<b>Light on when door is open</b>	Yes	<b>Cooling System Speed Reduction</b>	Yes
<b>Lower heating element power</b>	1700 W	<b>Door lock during self-cleaning cycle</b>	Yes
<b>Upper heating element - Power</b>	1200 W		
<b>Grill element - power</b>	1700 W		

Large grill - Power 2900 W  
 Circular heating element - Power 2000 W

Inner cavity dimensions (HxWxD) 442x585x437 mm  
 Temperature control Electronic  
 Cavity material EverClean enamel

## Performance / Energy Label

**A**

Energy efficiency class	A	Energy consumption in forced air convection	3.06 MJ
Volume of the cavity	3.92 cu. ft.	Energy consumption per cycle in fan-forced convection mode	0.85 kWh
Energy consumption per convection cycle	1.00 kWh	Number of cavities	1
Energy consumption in conventional mode	3.60 MJ	Energy efficiency index	83,3 %

## Accessories Included



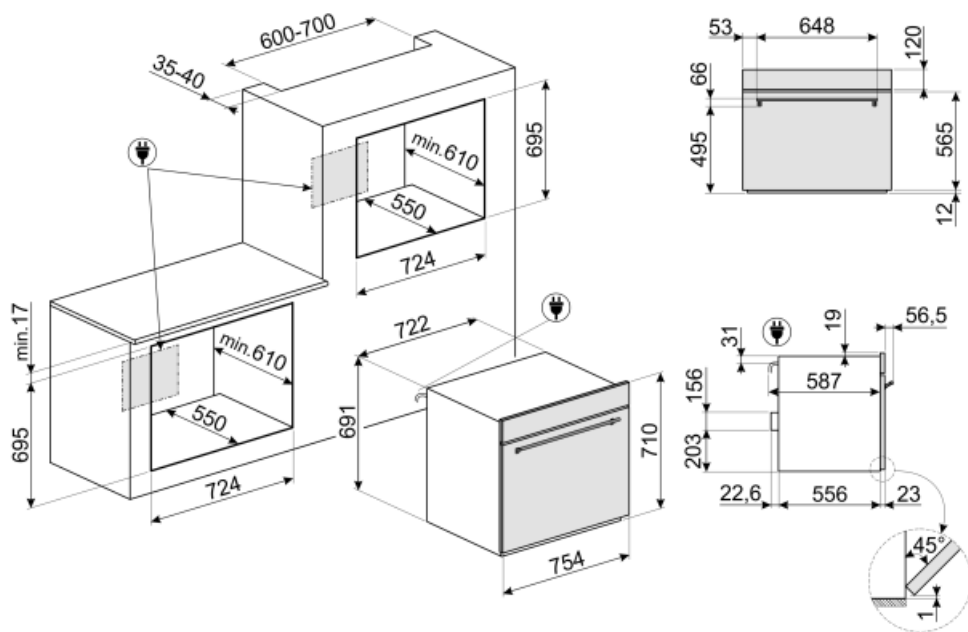
Rack with back stop 2  
 Telescopic Guide rails, total Extraction 1

Temperature probe Yes, single-point probe



















## Electrical Connection













Voltage 230 V  
 Nominal power 5900 W  
 Voltage 120/208 V

Current 20 A  
 Frequency 60 Hz  
 Power cord length 45 1/4 "



## Symbols glossary (TT)

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>
 <p>Electric</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>...</p>
 <p>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.</p>	 <p>Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</p>
 <p>Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>

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|  <p>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.</p> |  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>  |
|  <p>KEEP_WARM_72dpi</p>  |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>  |
|  <p>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>  |  <p>Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops</p> |
|  <p>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</p>   |  <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>  |
|  <p>Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works</p>   |  <p>The oven cavity has 5 different cooking levels.</p>   |
|  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>  |  <p>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.</p>              |