

SOPA3302TPX





Category 30"
Product Family Oven
Power supply Electric
Heat source ELECTRICITY
Cooking method Thermoseal
Cleaning system Pyrolitic

EAN code 8017709311131



Aesthetics

AestheticClassicSerigraphy colourBlackColourStainless steelSerigraphy typeSymbols and wordings

Finishing Fingerproof With 2 horizontal strips Door Design Flat Handle Classic Material Stainless steel **Handle Colour** Inox Brushed **Embossed** Type of steel Logo

Glass Type Eclipse

Controls



Display nameEvoScreenNo. of controls2Display technologyLEDControl knobsClassic

Control setting Knobs & touch buttons Controls colour Steel effect

Programs / Functions

No. of cooking functions 10



Traditional cooking functions Static Fan assisted Circulaire Large grill Turbo Eco Fan grill (large) Base Circulaire + bottom Pizza Other functions Sabbath Proving Defrost by time **Cleaning functions** Pirolysis **Options**

Cooking with probe

Rapid pre-heating

Showroom demo option

thermometer

Yes

Yes

Yes

Delay start and automatic

Keep warm, Eco light, Brightness, Tones

end cooking

Yes

Technical Features

Time-setting options

Minute minder

Other options

Timer

50 °C	Heating suspended	Yes
250 °C	when door is opened	
6	Door opening type	Standard opening
Metal racks	Door	Cool
1	Removable door	Yes
2	Full glass inner door	Yes
Halogen	Removable inner door	Yes
Yes	Total no. of door glasses	4
40 W	Safety Thermostat	Yes
Yes	Cooling system	Tangential
	Cooling duct	Double
1700 W	· ·	Yes
	•	163
1200 W	- ·	Yes
	_	
1700 W	•	
2900 W		
	250 °C 6 Metal racks 1 2 Halogen Yes 40 W Yes 1700 W	250 °C when door is opened 6 Door opening type Metal racks Door 1 Removable door 2 Full glass inner door Halogen Removable inner door Yes Total no. of door glasses 40 W Safety Thermostat Yes Cooling system Cooling duct 1700 W Speed Reduction Cooling System Door Lock During Pyrolisis



Circular heating element 2000 W

- Power

Usable cavity space dimensions (HxWxD)

439x621x429 mm

Electronic

Temperature control

Cavity material

Ever clean Enamel

Performance / Energy Label

Net volume of the cavity 111 |

Number of cavities

1

Accessories Included



Rack with back stop 2 Enamelled deep tray 1

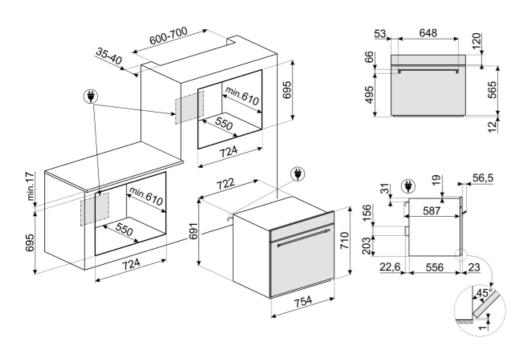
(40mm)

Temperature probe

Yes, single point

Electrical Connection

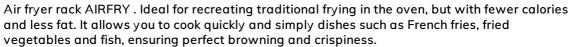
Voltage 220-240 V Current 18 A Nominal power 4000 W Voltage 2 (V) Frequency (Hz) Power supply cable length 380-415 V 50/60 Hz 150 cm





Not included accessories

AIRFRY







Symbols glossary (TT)

Symbols glossary (11)				
δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	:::	Air cooling system: to ensure a safe surface temperatures.	
**	Defrost by time: with this function the time of thawing of foods are determined automatically.	4	Quadruple glazed: Number of glazed doors.	
100	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	Œ	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.	<u> </u>	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.	
8	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.	
\bigcup	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.	EVO screen	•••	
8	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	®	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.	
ECO	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 partian only) is		Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.	

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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.



KEEP_WARM_72dpi



Side lights: Two opposing side lights increase visibility inside the oven.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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



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



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



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



The oven cavity has 6 different cooking levels.



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.