

SOPU3104TPG



Category	30"
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Pyrolitic
EAN code	8017709329389



Aesthetics

Aesthetic	Linea	Serigraphy colour	Black
Colour	Neptune Grey	Serigraphy type	Symbols and wordings
Design	Flat	Door	Full glass
Material	Glass	Handle	Neptune 30" BIG
Type of steel	Brushed	Handle Colour	Inox
Glass Type	Clear	Logo	Silk screen

Controls

			
Display name	VivoScreen	No. of display languages	7
Display technology	TFT	Display languages	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT
Control setting	Advanced full touch		

Programs / Functions

No. of cooking functions	10
Automatic programmes	50

Traditional cooking functions

Static	Fan assisted	Circulaire
Turbo	Eco	Large grill
Fan grill (large)	Base	Circulaire + bottom
Pizza		

Other functions

Defrost by time	Defrost by weight	Leavening
Keep warm	Plate rack/warmer	Sabbath

Cleaning functions

Pirolysis

Options



Time-setting options	Delay start and automatic end cooking	Smart cooking	Yes
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Chronology	Yes, the last 10 functions utilized
Other options	Keep warm, Eco light, Language setting, Digital clock display, Tones	Rapid pre-heating	Yes
Cooking with probe thermometer	Yes		

Technical Features



Minimum Temperature	86 °F	Heating suspended when door is opened	Yes
Maximum temperature	536 °F	Door opening type	Standard opening
No. of shelves	5	Door	Cool
N. of fans	1	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Total no. of door glasses	4
User-replaceable light	Yes	Cooling system	Tangential
Light Power	40 W	Cooling duct	Double
Light when door is opened	Yes	Speed Reduction	Yes
Lower heating element power	1700 W	Cooling System	

Upper heating element - Power	1200 W	Door Lock During Pyrolysis	Yes
Grill element - power	1700 W	Usable cavity space dimensions (HxWxD)	442x585x437 mm
Large grill - Power	2900 W	Temperature control	Electronic
Circular heating element - Power	2000 W	Cavity material	Ever clean Enamel

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	3.06 MJ
Net volume of the cavity	3.99 cu. ft.	Energy consumption per cycle in fan-forced convection	0.85 kWh
Energy consumption per cycle in conventional mode	1.00 kWh	Number of cavities	1
Energy consumption in conventional mode	3.60 MJ	Energy efficiency index	83,3 %

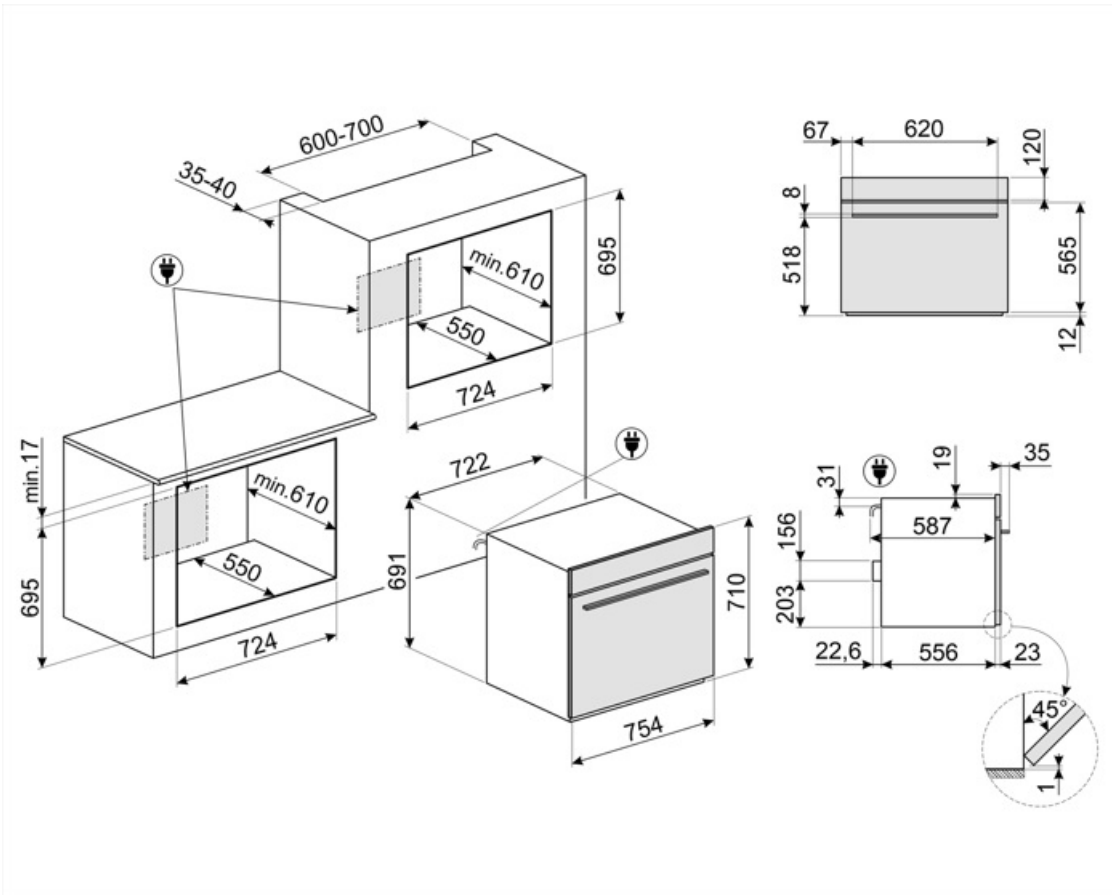
Accessories Included

















Rack with back stop	2	Temperature probe	Yes, multipoint
Telescopic Guide rails, total Extraction	1		

Electrical Connection

Plug	Cable with free ends	Current 2	20 A
Voltage	120/240 V	Frequency (Hz)	60 Hz
Nominal power	5900 W	Power supply cable length	59 1/16 "
Voltage 2	120/208 V		



Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <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: Manual defrost function. At the end of the set duration, the function stops.</p>
 <p>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.</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>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.</p>	 <p>Electric</p>
 <p>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</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 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.</p>	 <p>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.</p>
 <p>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.</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>



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: 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.



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.



KEEP_WARM_72dpi



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



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch. User adjustable function based on the level of dirt present in 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.



Temperature probe: with the temperature probe it is possible to perfectly cook roasts, loins, meat of various cuts and sizes. In fact, the probe improves food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished.



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 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%.



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.



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.



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



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



The multi-point temperature probe has three detection points. This means that not only the core temperature is detected, but also the temperature in other areas. The oven will process all these data to avoid cooking unevenness. In this way each product can be cooked in a professional, restaurant style.