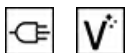


SOU2304TX



Category	24"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Thermo-ventilated
Cleaning system	VaporClean
EAN code	8017709343453



Aesthetic

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

Controls



Display name	VivoScreen	No. of display languages	8
Display technology	TFT	Display languages	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT
Controls setting	Full-touch		

Programs / Functions

No. of cooking functions	9
Automatic programmes	50
Customisable recipes	16

Traditional cooking functions

 Bake	 Convection bake	 True European convection
 Convection roast	 Eco	 Broil
 Convection broil	 Circulaire + grill	 Warm
 Convection bottom (European bake+)	 Pizza	

Other functions

 Defrost by time	 Defrost by weight	 Proof
 Stone cooking	 BBQ	 Air-Fry
 Keep-warm	 Plate warming	 Sabbath

Cleaning functions

 Vapor Clean
--

Sabbath Mode

Yes

Options



Time-setting options	Delayed start and automatic shut-off when cooking ends	Smart cooking	Yes
Minute minder	Yes	Showroom mode	Yes
Timer	2	Chronology	Last 10 functions operated
Child safety lock	Yes	Rapid pre-heating	Yes
Other options	Keep-warm, Eco light, Language setting, Digital clock, On/off tones		

Technical Features



Capacity (Lt)	72 l	Heating elements stop when door is opened	Yes
Minimum Temperature	32 °F	Door opening	Standard opening
Maximum temperature	282 °F	Door	Cool-touch door
No. of shelves	5	Removable door	Yes
Fan	Single	Full-glass inner door	Yes
No. of lights	2	Removable inner door	Yes
Lighting	Halogen	Total no. of door glasses	4

Replaceable light	Yes	Soft Close	Yes
Light power	40 W	Cooling system	Tangential
Light on when door is open	Yes	Cooling duct	Single
Lower heating element power	1200 W	Cooling System Speed Reduction	Yes
Upper heating element - Power	1000 W	Inner cavity dimensions (HxWxD)	360x460x425 mm
Grill element - power	1700 W	Temperature control	Electronic
Large grill - Power	2700 W	Cavity material	EverClean enamel
Circular heating element - Power	2000 W		

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	3,06 MJ
Volume of the cavity	2.54 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	100 %

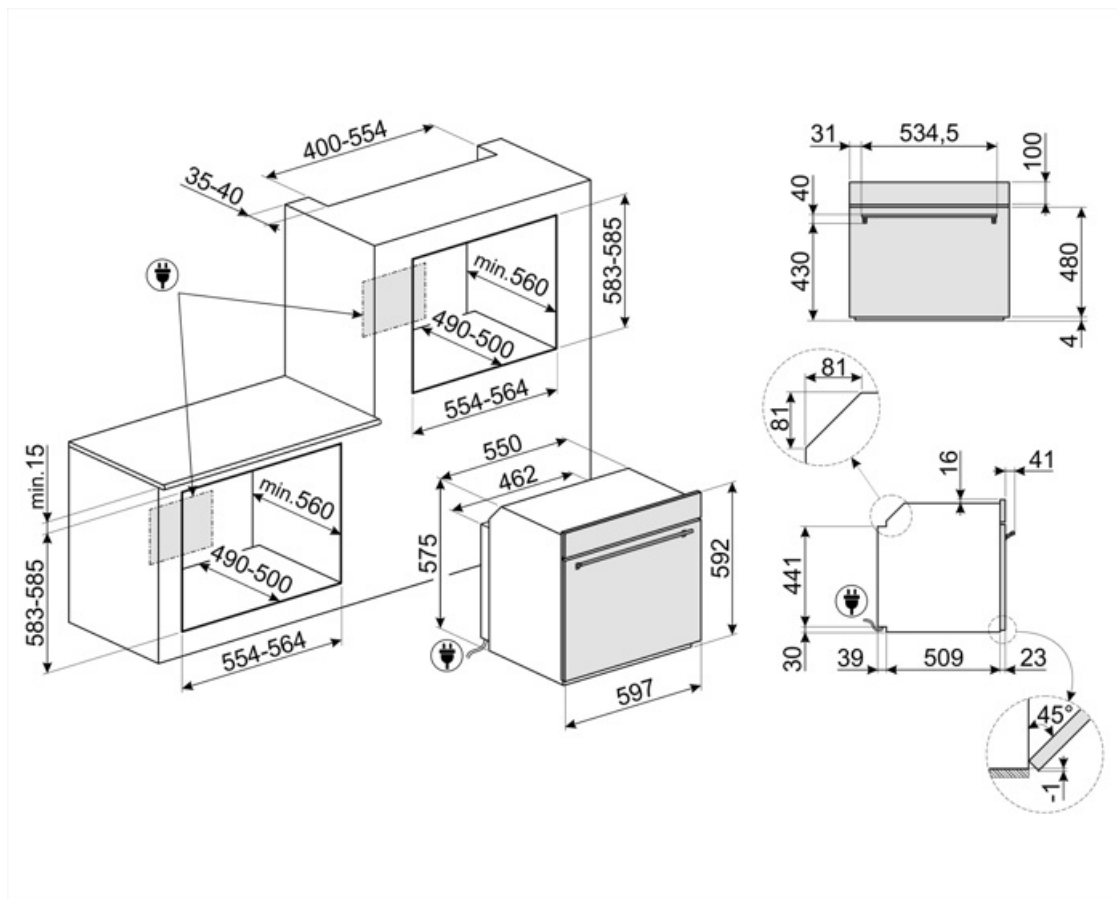
Accessories Included



Rack with back stop	2	Insert grid	1
Enameled 1.6"-deep tray	1	Telescopic Guide rails, partial Extraction	1

Electrical Connection

Voltage	120/240 V	Current	13 A
Plug	Hard-wired	Frequency	60 Hz
Nominal power	3400 W	Power cord length	59 1/16 "
Voltage	120/208 V		



Compatible Accessories

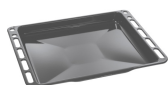
AIRFRY2

Air fryer tray. 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.



BN640

Enamelled tray, 40mm deep



GTT

****Total-extension telescopic guides****
Length: 14" Extraction: 16.5" Material: Stainless steel AISI 430 polished



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. 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



BN620-1

Enamelled tray, 20mm deep



GTP

****Partial-extension telescopic guides**** Length: 14" Extraction: 11 1/4" Material: Stainless steel AISI 430 polished



PALPZ

Pizza shovel with fold away handle
width: 315mm length : 325mm



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 g



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: with this function the time of thawing of foods are determined automatically.



Defrost by weight: With this function the defrosting time is determined



Quadruple glazed: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



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.



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.



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.



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.



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.



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.



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 portion only) is ideal for small quantities of food.
 Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.	 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.
 Warming up: An option for dish warming and keeping the prepared meals hot.	 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 cavity has 5 different cooking levels.	 Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.
 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.	 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.



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



Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire