

SOPA3104TPG
30" (76CM) LINEA PYRO OVEN

MADE IN ITALY
Since 1948

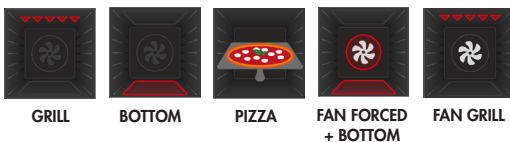


REFINED TRADITIONAL COOKING

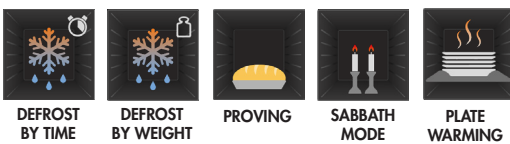
Whether you're a passionate cook, master baker or avid entertainer, this oven enables self-expression in the kitchen. An extra large capacity coupled with ten traditional cooking functions including static, fan forced, turbo, grill and more, provides endless cooking options at your fingertips. From creating wonderfully crisped pies, tarts and quiches, to perfectly cooked roasts and vegetables, you can rely on this oven to deliver optimised heating and oven conditions to cook various dishes without odour and flavour transfer.



TEN TRADITIONAL COOKING FUNCTIONS:



OTHER FUNCTIONS:



PYROLYTIC CLEANING

Pyrolytic self-cleaning oven technology means one less kitchen chore. The oven heats to a temperature approaching 500°C for up to three hours and carbonises grease and food residue to a fine ash that can be easily wiped out with a damp cloth. No harsh chemicals are required and the door remains safe to touch.

SOFT OPEN AND CLOSE DOOR

The newly engineered door has been designed with smooth soft hinges for elegant opening and closing. To open, simply open the door and release. The door will continue to open softly to 90° for convenient access to the food in the oven. When it comes to closing, the door will close softly and effortlessly without slamming. Plus, the oven door is equipped with a soft and silent internal glass release system to make cleaning even easier.

EVER CLEAN ENAMEL

The superior quality of Smeg's signature Ever Clean enamel, which is highly durable and easy to clean, is the result of over 70 years of enameling expertise; ensuring long-life performance of every Smeg oven.



MINIMALIST DESIGN

Distinctive products that incorporate modern minimalist design trends, the Linea aesthetic is characterised by symmetrical lines, balance and light. Any combination of premium Linea appliances will make a real style statement in the

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OVEN FEATURES

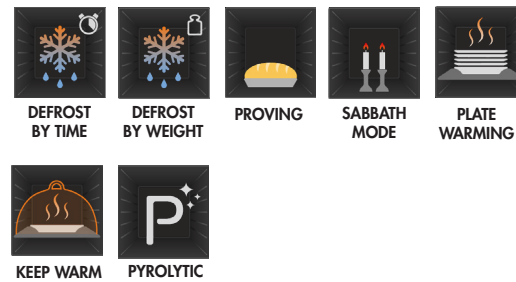
EAN	8017709325671
Dimensions	754mmW x 710mmH x 587mmD (excludes door and handle)
Finish	Neptune Grey
Cooking functions	10
Other functions	7
Display	VivoScreen
Gross volume	115L
Net volume	111L
Shelf positions	6
Thermostat	30° C - 280° C
Smart cooking	Yes (50 smart programmes)
Cooking with probe	Yes
DeltaT cooking	Yes
SameTime	No
Multi-step cooking	Yes (2 step)
Rapid pre-heat	Yes
Instant GO	Yes
Installation	Built-in
Cleaning	Pyrolytic
Lighting	2 x 40W Halogen
Safety	Thermal protection system, control lock
Timer	Delay start and automatic end cooking 2 x Minute minder
Door	Soft open and close
Power	220-240V, 50/60Hz 4000W 18A Connection
Warranty	Five years parts and labour

OVEN FUNCTIONS

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OTHER FUNCTIONS:

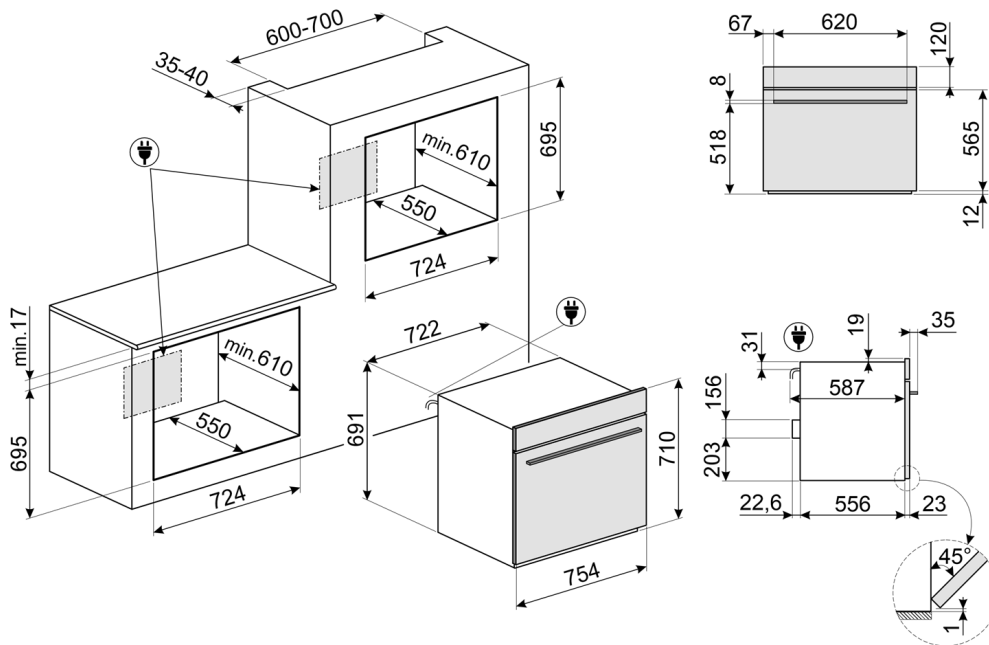


INCLUDED ACCESSORIES

- 2 x Chrome shelves
- 1 x 40mm enamelled baking tray
- 1 x Total telescopic guides
- 1 x Multipoint meat probe

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PLEASE NOTE: drawings are not to scale. They are to assist only.
WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.
Cutouts for appliances should only be by physical product measurements. The above information is indicative only.