SO5100TB3

Category	75cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709327125



Aesthetics

Aesthetics	Linea	**Door**	Full glass
Colour	Black	**Handle**	Linea minimal
Design	Flat	**Handle Colour**	Black
Material	Glass	**Logo**	Silk screen
Glass Type	Clear1	**Control knobs**	Linea
Serigraphy colour	Grey	**Controls colour**	Matt black
Serigraphy type	Symbols		

Controls

Display name	DigiScreen	**Control setting**	Knobs & touch buttons
Display technology	LED	**No. of controls**	2

Programs / Functions

No. of cooking functions	8

Traditional cooking functions

 Static

 Fan assisted

 Ciculaire



Turbo (circulaire + bottom + upper + fan)

 ECO

 Large grill

 Fan grill (large)

 Base

Other functions

 Defrost by time

Cleaning functions

 Vapor Clean

Options

Time-setting options	Delay start and automatic end cooking	**Timer**	1
Minute minder	Yes		

Technical Features



Capacity (Lt)	77 l
Cavity	QS-Galileo
Minimum Temperature	30 °C
Maximum temperature	260 °C
Shelf positions	4
No. of lights	1
Light type	Halogen
User-replaceable light	Yes
Light power	40 W
Light when door is opened	Yes
Lower heating element power	1600 W
Upper heating element - Power	1200 W
Circular heating element - Power	2000 W
Heating suspended when door is opened	Yes
Door opening type	Standard opening
Door	Temperate door
Removable door	Yes
Full glass inner door	Yes
Removable inner door	Yes
Total no. of door glasses	3
Cooling system	Tangential
Cooling duct	Double
Speed Reduction Cooling System	Yes

Grill element - power	1500 W	**Usable cavity space dimensions (HxWxD)**	312x613x402 mm
Large grill - Power	2700 W	**Temperature control**	Electronic
		Cavity material	Easy clean enamel

Performance / Energy Label



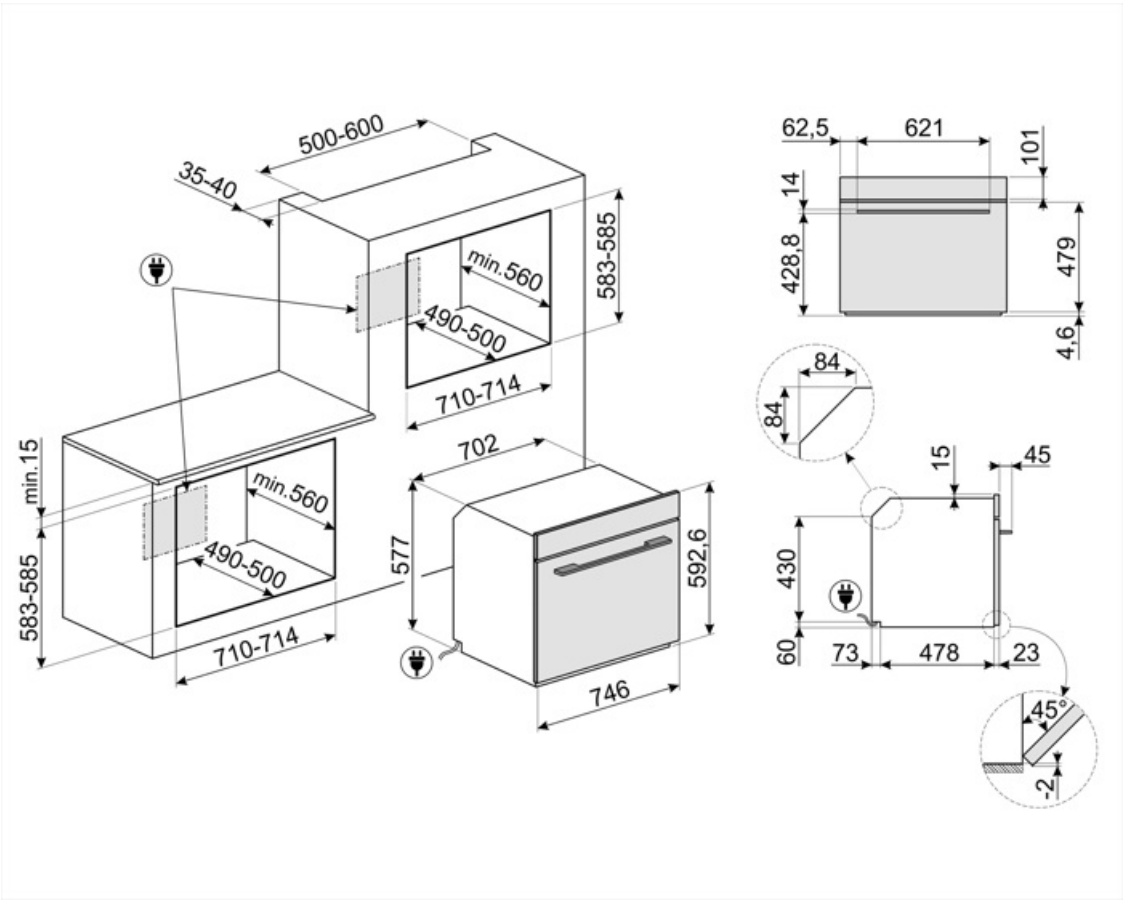
Energy efficiency class	A+	**Energy consumption in forced air convection**	2,56 MJ
Net volume of the cavity	77 litres	**Energy consumption per cycle in fan-forced convection**	0,71 kWh
Energy consumption per cycle in conventional mode	1,24 kWh	**Number of cavities**	1
Energy consumption in conventional mode	4,46 MJ	**Energy efficiency index**	81,6 %

Accessories Included

Chrome shelf	1	**Extra deep enamelled tray (40mm)**	1

Electrical Connection

Voltage	220-240 V	**Nominal power (W)**	3100 W
Plug	No	**Frequency (Hz)**	50/60 Hz
Current	14 A	**Power supply cable length**	150 cm


500-600
35-40
min.560
490-500
583-585
710-714
min.15
583-585
min.560
490-500
710-714
702
577
592,6
746
62,5
621
101
14
428,8
479
4,6
84
84
15
45
430
60
73
478
23
45°
2

Symbols glossary



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



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



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



Air cooling system: to ensure a safe surface temperatures.



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



Electric



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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



The oven cavity has 4 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.



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.



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