

SO5100TB3





Category **Product Family**

Power supply **Heat source**

Cooking method

Cleaning system EAN code

75cm Single Ovens

Oven Electric

Electric

Thermo-ventilated Vapor Clean

8017709327125



Aesthetics

Aesthetics

Colour Design

Material Glass Type

Serigraphy colour Serigraphy type

Door Handle

Black **Handle Colour**

Logo

Control knobs Controls colour

Full glass Linea minimal

Black Silk screen

Linea Matt black

Controls



Display name

Display technology

DigiScreen LED

Linea

Flat

Glass

Clear1

Symbols

Grey

Control setting No. of controls

Knobs & touch buttons

Programs / Functions

No. of cooking functions

8



Traditional cooking functions Static Fan assisted Ciculaire Turbo (circulaire + bottom + upper + ECO ECO Tan) Fan grill (large) Base Other functions Defrost by time

Options

Cleaning functions

Vapor Clean

Time-setting options Delay start and automatic Timer 1

end cooking

2700 W

Minute minder Yes

Technical Features

Large grill - Power

Minimum Temperature	30 °C	Heating suspended	Yes
Maximum temperature	260 °C	when door is opened	
Shelf positions	4	Door opening type	Standard opening
No. of lights	1	Door	Temperate door
Light type	Halogen	Removable door	Yes
User-replaceable light	Yes	Full glass inner door	Yes
Light power	40 W	Removable inner door	Yes
Light when door is	Yes	Total no. of door glasses	3
opened		Cooling system	Tangential
Lower heating element	1600 W	Cooling duct	Double
power		Speed Reduction	Yes
Unner besting element	1200 W	Cooling System	
Upper heating element - Power	1200 W	Usable cavity space	312x613x402 mm
Grill element - power	1500 W	dimensions (HxWxD)	Flactures
Large arill - Power	2700 W/	Temperature control	Electronic



Circular heating element 2000 W

- Power

Cavity material

Easy clean enamel

Performance / Energy Label





Energy efficiency class Net volume of the cavity 77 litres Energy consumption per 1,24 kWh

cycle in conventional

mode

Energy consumption in 4,46 MJ

conventional mode

Energy consumption in 2,56 MJ forced air convection

Energy consumption per 0,71 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 81,6 %

Accessories Included

Chrome shelf

Extra deep enamelled

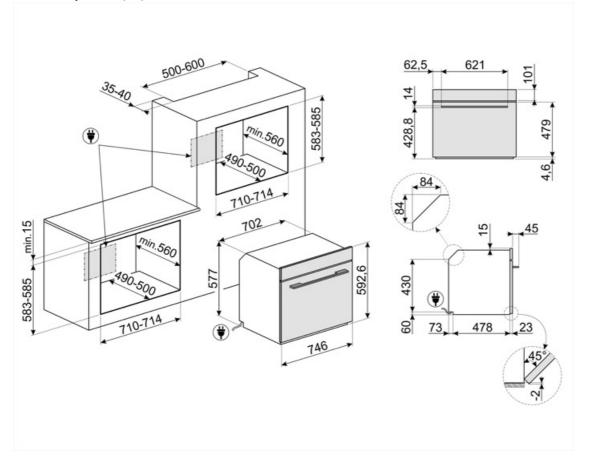
tray (40mm)

Electrical Connection

Voltage 220-240 V Current 14 A 3100 W Nominal power (W)

1

50/60 Hz Frequency (Hz) Power supply cable 150 cm length





Compatible Accessories

STONE



Rectangular refractory stone. 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 Dimensions: $L42 \times H1.8 \times P37.5$ cm.



Symbols glossary



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



Air cooling system: to ensure a safe surface temperatures.



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



Triple glazed doors: Number of glazed doors.



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.



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: 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: 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.



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.



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