

SO5100TB3





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



Aesthetics

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

Controls



Display nameDigiScreenControl settingKnobs & touch buttonsDisplay technologyLEDNo. of controls2

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

Static

Fan assisted

Circulaire

Turbo

ECO Eco

Large grill

R

Fan grill (large)

Base

SMEG SPA 11/23/2025

8



Other functions



Defrost by time

Cleaning functions



Vapor Clean

Options

Time-setting options Delay start and automatic

end cooking

Minute minder Yes Timer

1

Yes

312x613x402 mm

Technical Features















1600 W



30 °C Minimum Temperature Maximum temperature 260°C No. of shelves 4 N. of fans 1 No. of lights 1

Light type Halogen User-replaceable light Yes **Light Power** 40 W Light when door is Yes

opened

Lower heating element power

Upper heating element - 1200 W

Power Grill element - power 1500 W

Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended when door is opened

Standard opening Door opening type 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** Yes

Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material Ever clean Enamel

Performance / Energy Label





Energy efficiency class Net volume of the cavity 77 l 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



Rack with back stop

Enamelled deep tray (40mm)

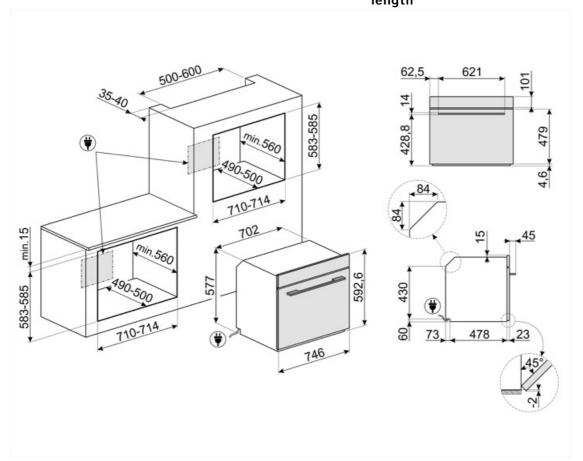
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Electrical Connection

Voltage 220-240 V
Plug Not present
Current 14 A

1

Nominal power 3100 W
Frequency (Hz) 50/60 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: Manual defrost function. At the end of the set duration, the function stops.



Triple glazed doors: Number of glazed doors.



Electric



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.



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.



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.



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.



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.



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.



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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4.3 inch display with LED technology, usability with knobs + 3 touch keys