

SO6102M2S







Category **Product Family**

Power supply Cooking method Galileo cavity Cleaning system EAN code

60cm Single Ovens

Oven Electric

> Combi Microwave SpeedwaveXL Vapor Clean 8017709296872



Symbols

Full glass

Chromed

Linea

Aesthetics

Aesthetics Linea Colour Silver **Finishing** Gloss Design Flat Material Glass Glass Type Stopsol Serigraphy colour White

Serigraphy type Door Handle **Handle Colour**

Silk screen Logo Control knobs Linea

Controls



Display name Control setting Knobs & touch buttons EvoScreen Display technology LCD No. of controls

Programs / Functions

No. of cooking functions

11



Traditional cooking functions	5		
Static	② Fan assisted	© Cicu	laire
®			
Turbo (circulaire + bottom + upp	er + Large grill	Base	е
fan)			
Pizza			
Microwave functions			
Microwave	(**)	Micr	owave + circulaire + fan
	Microwave + bottom		
Microwave + grill			
Other functions			
Defrost by time	Proving	Stor	ne cooking
ВВQ	Air-Fry	₩ Melt	:
Soft	Pop-corn	i Sab	bath
Cleaning functions			
V [→] Vapor Clean			
Options			
enc	lay start and automatic d cooking	Other options	Keep warm, Eco light, Brightness, Tones
Minute minder Yes	5	Showroom demo option	Yes
Timer 1 Controls Lock / Child Yes	5	Rapid pre-heating	Yes

Technical Features

























Minimum Temperature 30 °C 250 °C Maximum temperature Shelf positions 5 2 No. of lights Light type Halogen User-replaceable light Yes 40 W Light power Light when door is Yes opened

Lower heating element 1200 W

power Grill element - power 1750 W Circular heating element 2000 W

- Power

Heating suspended

when door is opened

Door opening type Standard opening

Yes

Door Cool Full glass inner door Yes Total no. of door glasses 4 Soft Close hinges Yes Soft Open Yes Inverter Yes Stirrer Yes Chimney Double Cooling system Centrifugal Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel

Performance / Energy Label



Net volume of the cavity 68 litres

Number of cavities 1 Microwave effective

power

900 W

353x470x397 mm

Accessories Included



Chrome shelf Enamelled deep tray

(50mm)

Grill mesh

1

Glass tray

Telescopic Guide rails, partial Extraction

Electrical Connection

Voltage 220-240 V Current 13 A

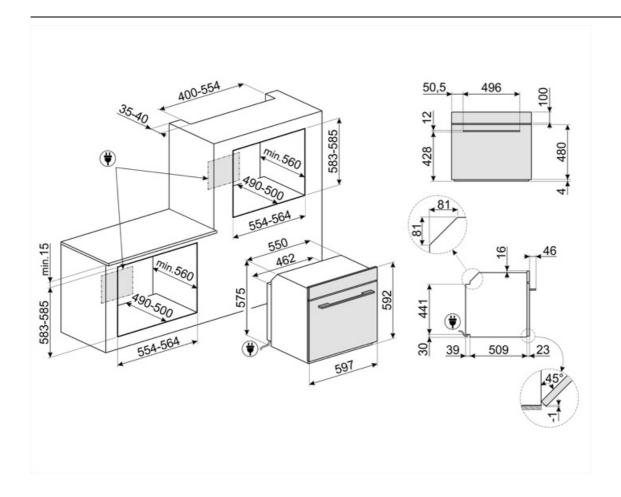
3000 W Nominal power (W)

Frequency (Hz) Power supply cable

length

50/60 Hz 115 cm







Compatible Accessories

AIRFRY

Air fryer rack AIRFRY . 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.

ET20

Enamelled tray, 20mm deep

GTP2

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

PALPZ

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

BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

ET50

Enamelled tray, 50mm deep

GTT2

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

PR3845X

STONE

Antifingerprint stainless steel. Cover for furniture in column installation of more ovens

SFLK1 Child lock





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 x H1,8 x P37,5 cm.



Alternative products



SO6102M2B3 Black

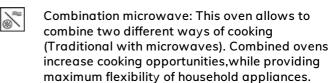


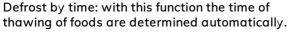
SO6102M2G Neptune Grey

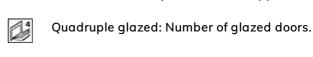


Symbols glossary

δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
**	Defrost by time: with this function the time of

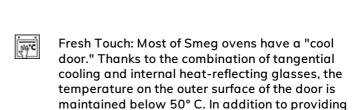






Electric

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



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.

safety, this system protects the sides of the furniture from overheating by the oven.

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

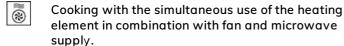
> Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

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.

> Microwave: Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal 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.

> Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the



food.





Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.



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.



Keep warm: This function allows you to keep precooked foods warm.



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



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 whilst respecting the provisions of the Jewish day of rest.



The oven cavity has 5 different cooking levels.



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.



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.





Stirrer Active and controlled microwave distribution. The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable.



The inverter technology allows to generate microwaves continuously and at the desired power The constant flow, without on and off cycles, allows you to precisely control the temperature, reduce times, avoids wasting energy and allows you to obtain excellent cooking, defrosting and re-heating results, thanks to the smaller difference between core and surface temperature in food



Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of





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



Chimney: The double chimney technology creates a special airflow inside the cavity that reduce the condensation inside the cavity during microwave cooking.



Function to melt butter and chocolate without using the bain-marie



Function to soften butter and cheese It is useful for quickly bringing frozen desserts to serving temperature The function can also be used to soften ice cream



Function for the preparation of popcorn packaged in bags