SO6102S3PB3



Category	60cm
Product Family	Oven
Vitality system	Yes
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Steam
Galileo Technology	Steam100
Cleaning system	Vapour Clean
EAN code	8017709327743

Aesthetics

Aesthetic	Linea	**Serigraphy colour**	Grey
Colour	Black	**Serigraphy type**	Symbols
Finishing	Glossy	**Door**	Full glass
Design	Flat	**Handle**	Linea minimal
Material	Glass	**Handle Colour**	Black
Glass Type	Clear	**Logo**	Silk screen

Controls

Display name	EvoScreen	**Control setting**	Full touch
Display technology	LCD		

Programs / Functions

No. of cooking functions 12

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Base
- Pizza

Cooking functions with steam

- Steam
- Fan assisted
- Circulaire
- Sous Vide

Other Steam functions

- Tank cleaning
- Water outlet
- Water input
- Descaling

Other functions

- Defrost by time
- Proving
- Stone cooking
- BBQ
- Air-Fry
- Sabbath

Cleaning functions

- Vapour Clean

Options

Time-setting options	Delay start and automatic end cooking	**Cooking with probe thermometer**	Yes
Minute minder	Yes	**Showroom demo option**	Yes
Timer	1	**Rapid pre-heating**	Yes
Other options	Keep warm, Eco light, Brightness, Tones		

Technical Features

Capacity (Lt)	67 l	**Door**	Temperate door
Cavity	QS-Galileo	**Removable door**	Yes
Minimum Temperature	25 °C	**Full glass inner door**	Yes
Maximum temperature	250 °C	**Removable inner door**	Yes
No. of shelves	5	**Total no. of door glasses**	3
N. of fans	1	**Soft Close hinges**	Yes
No. of lights	2	**Soft Open**	Yes
Light type	Halogen	**Chimney**	Variable
User-replaceable light	Yes	**Cooling system**	Tangential
Light Power	40 W	**Cooling duct**	Single
Light when door is opened	Yes	**Steam range**	20 - 100%
Lower heating element power	1200 W	**Usable cavity space dimensions (HxWxD)**	353x470x401 mm
Grill element - power	1750 W	**Temperature control**	Electronic

Circular heating element - Power	2000 W	**Cavity material**	Ever clean Enamel
Heating suspended when door is opened	Yes	**Water loading**	Drawer, manual
Door opening type	Standard opening	**Tank capacity**	0,8 l

Performance / Energy Label



Energy efficiency class	A++	**Energy consumption in forced air convection**	1,84 MJ
Net volume of the cavity	67 l	**Energy consumption per cycle in fan-forced convection**	0,51 kWh
Energy consumption per cycle in conventional mode	0,96 kWh	**Number of cavities**	1
Energy consumption in conventional mode	3,46 MJ	**Energy efficiency index**	61,4 %

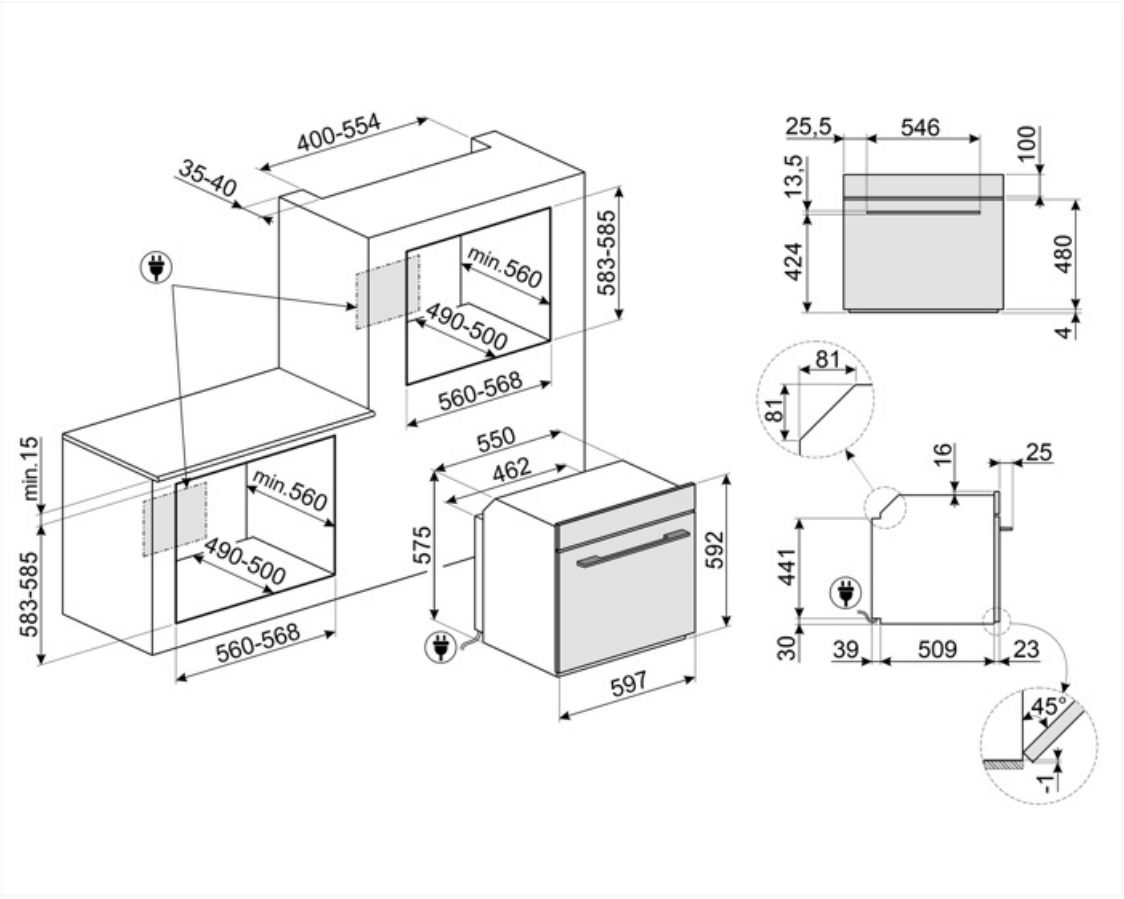
Accessories Included



Rack with back stop	1	**St/steel perforated deep tray (40mm)**	1
Enamelled deep tray (50mm)	1	**Temperature probe**	Yes, single point
Insert gird	1	**Other**	water loading kit
St/steel tray (20mm)	1		

Electrical Connection

Voltage	220-240 V	**Nominal power**	3000 W
Plug	No	**Frequency (Hz)**	50/60 Hz
Current	13 A	**Power supply cable length**	150 cm


400-554
35-40
min.560
490-500
583-585
560-568
min.15
583-585
min.560
490-500
560-568
550
462
575
592
597
25,5
546
100
13,5
424
480
4
81
81
16
25
441
30
39
509
23
45°
1

Compatible Accessories



AIRFRY2

Air fryer tray. 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.



BX640

Stainless steel tray for steam oven, H40xW455xD176 mm



BX640PL

Stainless steel perforated tray. To cook many types of vegetables, fish, white meats, ravioli or other varieties of stuffed pasta, preserving all the vitamins and mineral salts for a richer, fuller and natural flavour



ET50

Enamelled tray, 50mm deep



PALPZ

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



PR3845X

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



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.



BX640P

Stainless steel perforated tray for steam oven, H40xW455xD176 mm



ET20

Enamelled tray, 20mm deep



GTTV2

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



PR3845N

Black cover for furniture when more ovens are installed in column



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. 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

Alternative products



SO6102S3PG

Neptune Grey

Symbols glossary



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



A++: Energy efficiency class A++ helps to save up to 20% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Air cooling system: to ensure a safe surface temperatures.



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



Triple glazed doors: Number of glazed doors.



Electric



Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.



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.



Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



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



The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.



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.



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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



FUN_SOUS_VIDE_72dpi



Steam cooking: it`s a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.



FUN_STEAM_OTHER_WATER_IN_OUT_72dpi



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



KEEP_WARM_72dpi



Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



The oven cavity has 5 different cooking levels.



To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



The capacity indicates the amount of usable space in the oven cavity in litres.



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



Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.



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.



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



Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire