# SO6102S3PB3



| | |
|---|---|
| **Category** | 60cm Single Ovens |
| **Product Family** | Oven |
| **Vitality system** | Yes |
| **Power supply** | Electric |
| **Heat source** | Electric |
| **Cooking method** | Combi Steam |
| **Galileo cavity** | Steam100 |
| **Cleaning system** | Vapor Clean |
| **EAN code** | 8017709327743 |

## Aesthetics

| | | | |
|---|---|---|---|
| **Aesthetics** | Linea | **Serigraphy colour** | Grey |
| **Colour** | Black | **Serigraphy type** | Symbols |
| **Finishing** | Gloss | **Door** | Full glass |
| **Design** | Flat | **Handle** | Linea minimal |
| **Material** | Glass | **Handle Colour** | Black |
| **Glass Type** | Clear1 | **Logo** | Silk screen |

## Controls

| | | | |
|---|---|---|---|
| **Display name** | EvoScreen | **Control setting** | Touch control |
| **Display technology** | LCD | | |

## Programs / Functions

| | |
|---|---|
| **No. of cooking functions** | 12 |

**Traditional cooking functions**

Static

Fan assisted

Ciculaire

Turbo (circulaire + bottom + upper + fan)

ECO

Large grill

Base

Pizza

**Cooking functions with steam**

Manual steam

Steam + bottom + upper + fan

Steam + circulaire + fan

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**

Vapor 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 | **Removable door** | Yes |
| **Cavity** | QS-Galileo | **Full glass inner door** | Yes |

| | |
|---|---|
| **Minimum Temperature** | 25 °C |
| **Maximum temperature** | 250 °C |
| **Shelf positions** | 5 |
| **No. of lights** | 2 |
| **Light type** | Halogen |
| **User-replaceable light** | Yes |
| **Light power** | 40 W |
| **Light when door is opened** | Yes |
| **Lower heating element power** | 1200 W |
| **Grill element - power** | 1750 W |
| **Circular heating element - Power** | 2000 W |
| **Heating suspended when door is opened** | Yes |
| **Door opening type** | Standard opening |
| **Door** | Temperate door |

| | |
|---|---|
| **Removable inner door** | Yes |
| **Total no. of door glasses** | 3 |
| **Soft Close hinges** | Yes |
| **Soft Open** | Yes |
| **Chimney** | Variable |
| **Cooling system** | Tangential |
| **Cooling duct** | Single |
| **Steam range** | 20 - 100% |
| **Usable cavity space dimensions (HxWxD)** | 353x470x401 mm |
| **Temperature control** | Electronic |
| **Cavity material** | Easy clean enamel |
| **Water loading** | Drawer, manual |
| **Tank capacity** | 0,8 l |

## Performance / Energy Label



| | |
|---|---|
| **Energy efficiency class** | A++ |
| **Net volume of the cavity** | 67 litres |
| **Energy consumption per cycle in conventional mode** | 0.96 kWh |
| **Energy consumption in conventional mode** | 3.46 MJ |

| | |
|---|---|
| **Energy consumption in forced air convection** | 1.84 MJ |
| **Energy consumption per cycle in fan-forced convection** | 0.51 kWh |
| **Number of cavities** | 1 |
| **Energy efficiency index** | 61.4 % |

## Accessories Included



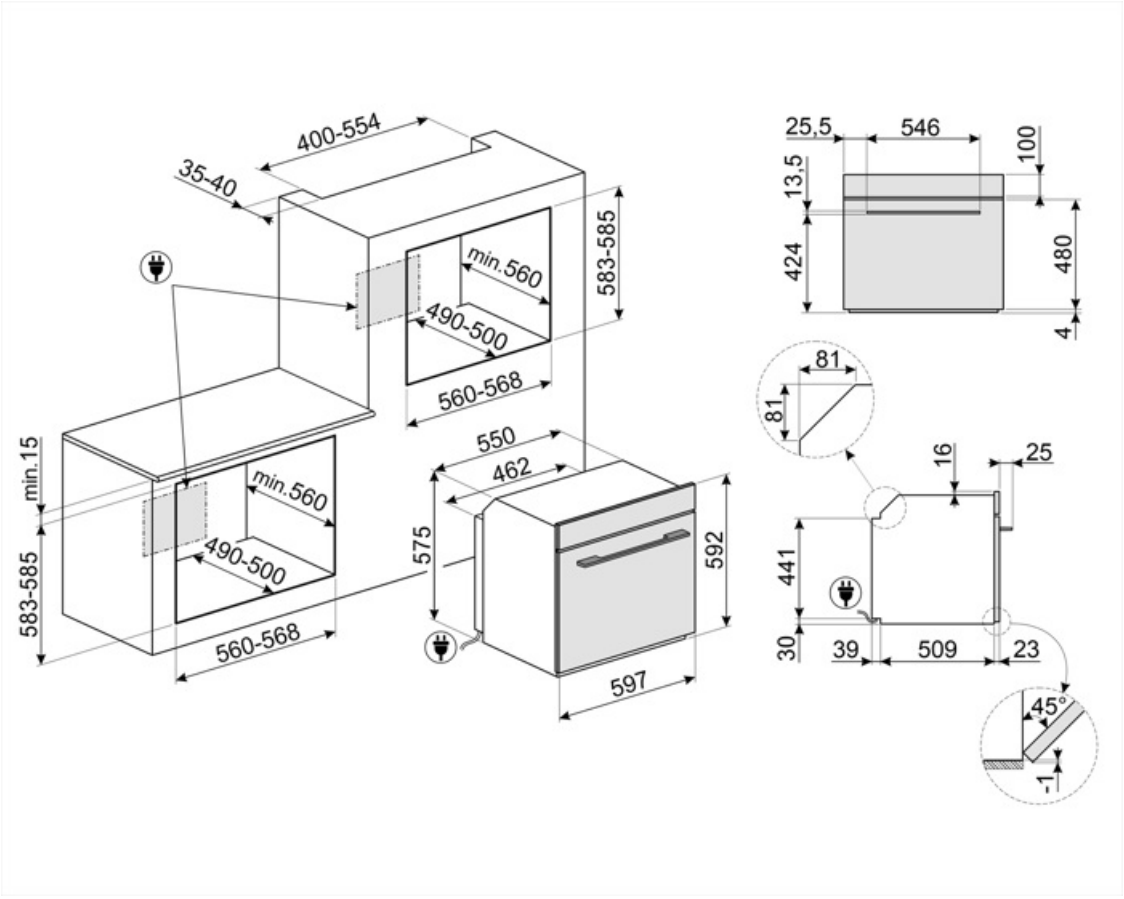
| | |
|---|---|
| **Chrome shelf** | 1 |
| **Enamelled deep tray (50mm)** | 1 |
| **Grill mesh** | 1 |
| **St/steel tray (20mm)** | 1 |

| | |
|---|---|
| **St/steel perforated deep tray (40mm)** | 1 |
| **Temperature probe** | Yes, single point |
| **Other** | water loading kit |

## Electrical Connection

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|---|---|
| **Voltage** | 220-240 V |
| **Plug** | No |
| **Current** | 13 A |

| | |
|---|---|
| **Nominal power (W)** | 3000 W |
| **Frequency (Hz)** | 50/60 Hz |
| **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 spacer cover for furniture when more ovens are installed in column. Suitable for 45cm Dolce Stil Novo compact ovens.



**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.



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.



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.



Triple glazed doors: Number of glazed doors.



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.



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

Sous Vide Cooking: Steam function for perfect cooking of sous vide dishes. Enhances the taste of dishes and keeps their appearance and nutrients unaltered. Vacuum cooking (Sous Vide) made with the help of a steam oven is also an incredibly healthy and genuine type of cooking. The Sous Vide cooking technique allows heat to be efficiently transferred from the steam to the food, avoiding the loss of flavour due to oxidation and the evaporation of nutrients and moisture during cooking. Sous Vide cooking also allows better control over the cooking of food compared to traditional methods, ensuring uniform cooking results. It also allows cooking at a lower temperature than traditional cooking.

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.

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.

FUN_STEAM_OTHER_WATER_IN_OUT_72dpi

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.

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

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

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

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.

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

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.

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

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



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