

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
- Circulaire
-
- 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



Minimum Temperature	25 °C	Full glass inner door	Yes
Maximum temperature	250 °C	Removable inner door	Yes

Shelf positions	5	Total no. of door glasses	3
No. of lights	2	Soft Close hinges	Yes
Light type	Halogen	Soft Open	Yes
User-replaceable light	Yes	Chimney	Variable
Light power	40 W	Cooling system	Tangential
Light when door is opened	Yes	Cooling duct	Single
Lower heating element power	1200 W	Steam range	20 - 100%
Grill element - power	1750 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Circular heating element - Power	2000 W	Temperature control	Electronic
Heating suspended when door is opened	Yes	Cavity material	Easy clean enamel
Door opening type	Standard opening	Water loading	Drawer, manual
Door	Temperate door	Tank capacity	0,8 l
Removable door	Yes		

Performance / Energy Label



Energy efficiency class	A++	Energy consumption in forced air convection	1,84 MJ
Net volume of the cavity	67 litres	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 %

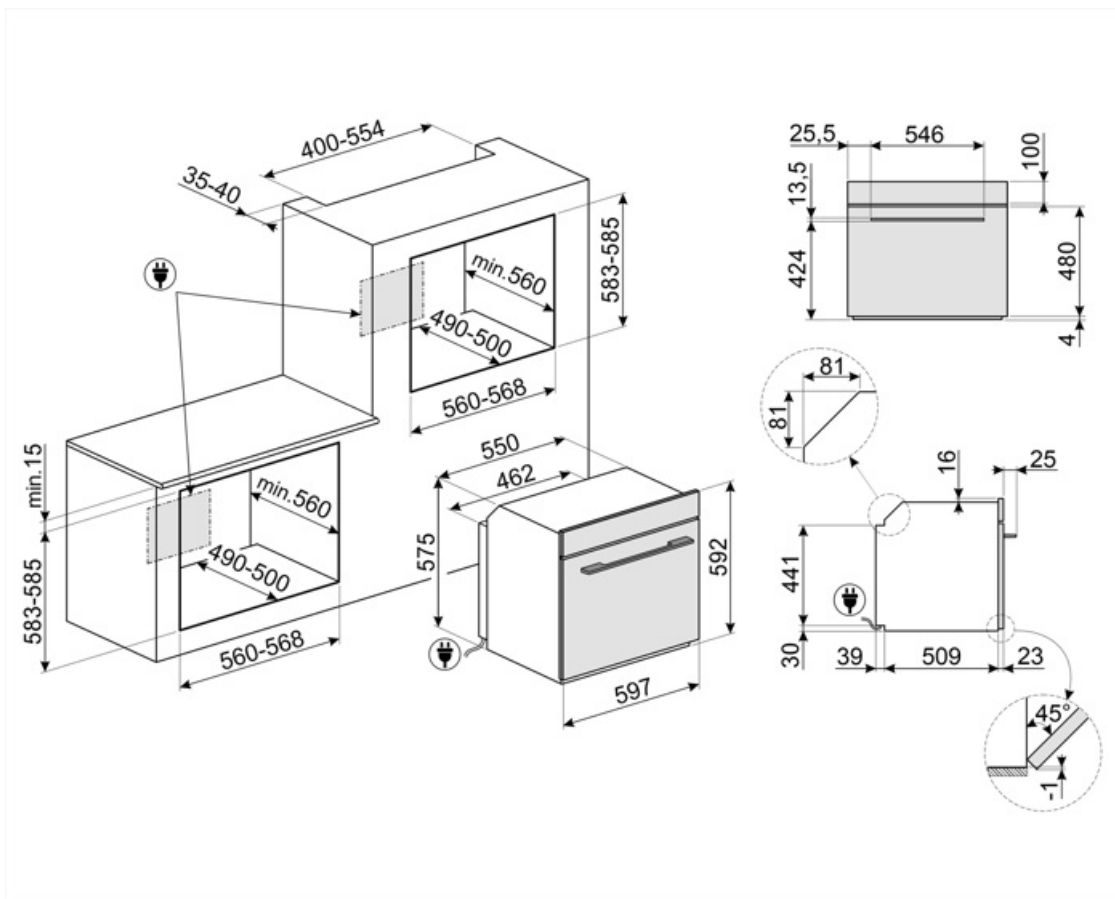
Accessories Included



Chrome shelf	1	St/steel perforated deep tray (40mm)	1
Enamelled deep tray (50mm)	1	Temperature probe	Yes, single point
Grill mesh	1	Other	water loading kit
St/steel tray (20mm)	1		

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	150 cm
Nominal power (W)	3000 W		



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.



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



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 x H1,8 x P37,5 cm.



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.



SFLK1

Child lock





















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		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.
	A++: Energy efficiency class A++ helps to save up to 20% energy compared to class A. Maximum performance with minimum consumption is guaranteed.		Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: with this function the time of thawing of foods are determined automatically.
	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.
	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.		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.		Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.</p>
 <p>FUN_STEAM_OTHER_WATER_IN_OUT_72dpi</p>	 <p>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.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Keep warm: This function allows you to keep precooked foods warm.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <p>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</p>	 <p>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</p>
 <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>	 <p>Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.</p>
 <p>The oven cavity has 5 different cooking levels.</p>	 <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>
 <p>To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.</p>	 <p>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.</p>
 <p>Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.</p>	 <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>



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



...



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