

S06102S3PG







Category 60cm Single Ovens

Product Family Oven Yes Vitality system Power supply Electric **Heat source** Electric Cooking method Combi Steam Galileo cavity Steam100 Cleaning system Vapor Clean **EAN** code 8017709326852



Aesthetics

Aesthetics Linea Colour Neptune Grey **Finishing** Matte Design Flat Material Glass Glass Type Clear1

Serigraphy colour Black Serigraphy type

Door Handle

Handle Colour

Logo

Control knobs

Symbols Full glass

Linea minimal

Satin metal and black

Silk screen Linea

Controls





Display name EvoScreen Display technology LCD

Control setting No. of controls

Touch control

Programs / Functions

No. of cooking functions

12



Timer

Other options

Traditional cooking functions Fan assisted Ciculaire Static 8 Turbo (circulaire + bottom + upper + Large grill ECO fan) Pizza Base Cooking functions with steam Manual steam Steam + bottom + upper + fan Steam + circulaire + fan Sous Vide Other Steam functions Tank cleaning Water outlet Water input ſοj Descaling Other functions Defrost by time Stone cooking Proving BBQ Air-Fry Sabbath **Cleaning functions** Vapor Clean **Options** Time-setting options Delay start and automatic Cooking with probe Yes end cooking thermometer Minute minder Yes Showroom demo option Yes

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Keep warm, Eco light,

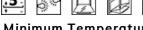
Brightness, Tones

Rapid pre-heating

Yes



Technical Features



25 °C Minimum Temperature 250°C Maximum temperature Shelf positions 5 No. of lights 2 Light type Halogen

User-replaceable light Yes Light power 40 W 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 Temperate door Door

Yes

Yes Removable door

Full glass inner door Yes 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 Speed Reduction Yes

Cooling System

Steam range 20 - 100%

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel Water loading Drawer, manual

353x470x401 mm

18,0 Tank capacity

Performance / Energy Label

A [

Energy efficiency class forced air convection Net volume of the cavity 67 litres

Energy consumption per 0.96 kWh

3.46 MJ

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in 1.84 MI

Energy consumption per 0.51 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 61.4 %

Accessories Included



Chrome shelf St/steel perforated deep 1 1

tray (40mm) Enamelled deep tray

(50mm)Grill mesh 1 St/steel tray (20mm) 1 Temperature probe Yes, single point Other water loading kit

Electrical Connection

220-240 V 50/60 Hz Voltage Frequency (Hz) Current 13 A

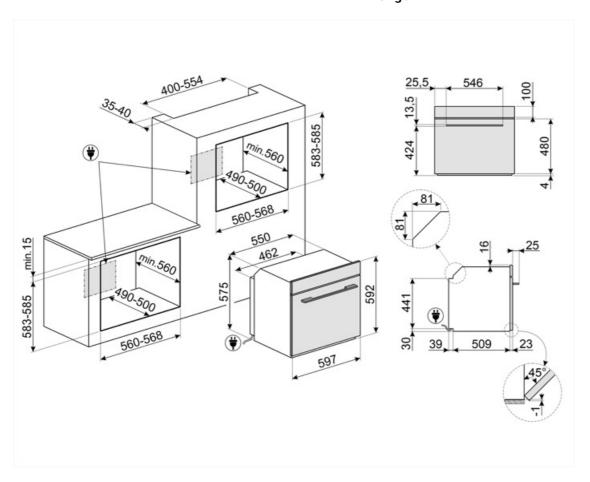


Nominal power (W)

3000 W

Power supply cable length

150 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.



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.



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.



BX640

Stainless steel tray for steam oven, H40xW455xD176 mm



BX640P

Stainless steel perforated 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



ET20

Enamelled tray, 20mm deep



ET50

Enamelled tray, 50mm deep



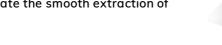
GTTV2

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.



PALPZ

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



PR3845X

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



SFLK1

Child lock



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.



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 woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits





Alternative products



SO6102S3PB3 Black



Symbols glossary

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	8	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. r.	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.
[០]	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.	3	Triple glazed doors: Number of glazed doors.
\$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	Œ	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.	8	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.
\bigcirc	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.
8	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	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

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Pizza function: The simultaneous operation of

facility when used with the Smeg pizza stone.

three elements ensures an optimum cooking

Grill element: Using of grill gives excellent results

rotisserie (where possible). Also ideal for cooking

when cooking meat of medium and small

sausages and bacon.

portions, especially when combined with a





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.



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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