

# SO6102TG





Category 60cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking method Thermo-ventilated

Galileo cavity Traditional
Cleaning system Vapor Clean
EAN code 8017709326890



### **Aesthetics**

Serigraphy colour Black **Aesthetics** Linea Colour Neptune Grey Serigraphy type Symbols **Finishing** Matte Full glass Door Design Flat Handle Linea minimal Material Glass **Handle Colour** Satin metal and black

Glass Type Clear1 Logo Silk screen

### **Controls**





Display name EvoScreen Control setting Touch control

Display technology LCD

# **Programs / Functions**

No. of cooking functions

10



Lower heating element

power

1200 W

#### Traditional cooking functions Ciculaire Static Fan assisted **®** Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Circulaire + bottom Base Pizza Other functions Defrost by time Proving Stone cooking Sabbath **BBQ** Cleaning functions Vapor Clean **Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light, end cooking Brightness, Tones Minute minder Yes Showroom demo option Yes Rapid pre-heating Timer 1 Yes Controls Lock / Child Yes Safety **Technical Features** 25 °C Minimum Temperature Door Cool Maximum temperature 280 °C Removable door Yes Shelf positions 5 Full glass inner door Yes No. of lights 2 Removable inner door Yes Light type Total no. of door glasses 3 Halogen User-replaceable light Yes Soft Close hinges Yes Light power 40 W Soft Open Yes Light when door is Yes Chimney Fixed opened

SMEG SPA 13/12/2025

Cooling system

Cooling duct

**Tangential** 

Single



Grill element - power 1750 W Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type

Yes

Standard opening

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

353x470x401 mm

Electronic

Easy clean enamel

# Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 68 litres Energy consumption per 1.15 kWh

cycle in conventional

mode

Energy consumption in conventional mode

4.14 MJ

Energy consumption in 2.45 MJ

forced air convection

Energy consumption per 0.68 kWh

cycle in fan-forced

convection

**Number of cavities** Energy efficiency index 81 %

### **Accessories Included**



Chrome shelf Grill mesh Enamelled tray (20mm) Telescopic Guide rails. partial Extraction Enamelled deep tray (50mm)

# **Electrical Connection**

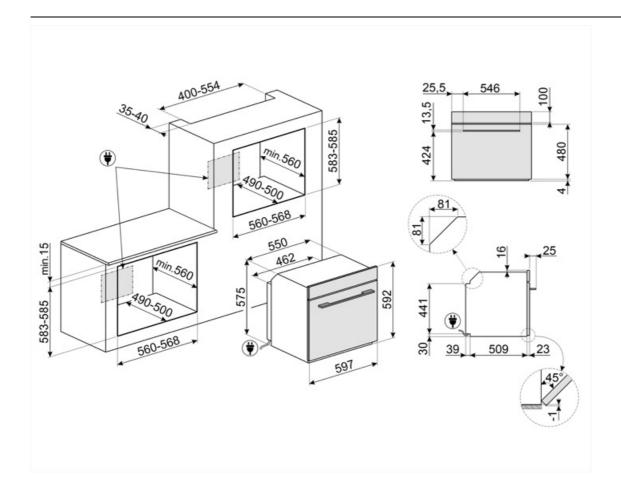
Voltage 220-240 V Current 13 A Nominal power (W) 3000 W

Frequency (Hz) Power supply cable length

50/60 Hz 150 cm

1







## **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.

#### **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

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.

#### 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.

#### **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

#### SFLK1

Child lock

### 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



SO6102TB3 Black



## 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 q



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Air cooling system: to ensure a safe surface temperatures.



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



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.



Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing 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.



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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.





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.



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.



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



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.



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