

SO6104APG







Category 60cm Single Ovens

Product Family Oven Vitality system Yes Power supply Electric Cooking method Multitech Omnichef Galileo cavity Cleaning system Vapor Clean EAN code 8017709326791



Aesthetics

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

Serigraphy colour Door Handle **Handle Colour** Silk screen Logo

Black Full glass Linea minimal Satin metal and black

Controls



Display name Display technology Control setting

VivoScreen TFT Advanced full touch No. of display languages Display languages 20

Italiano, English (UK), Français (FR), Français (CA), Nederlands, Español (ES), Español (MX), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA), Zulu (ZA)

Programs / Functions

No. of cooking functions **Automatic programmes** Steam assisted levels

26 150

3 + manual



Customisable recipes Traditional cooking functions	10	
Static	₹ Fan assisted	© Ciculaire
®		
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill
fan)		
Fan grill (large)	Base	© Circulaire + bottom
Pizza		
Cooking functions with pulsed steam		
Fan assisted	& Circulaire	Circulaire + Bottom + Fan
© 3		
Turbo (circulaire + bottom + upper +	Fan Grill	
fan)		
Cooking functions with steam		
Manual steam	Steam + bottom + upper + fan	Steam + circulaire + fan
Circulaire + Bottom + Fan	Sous Vide	
Other Steam functions		
Tank cleaning	✓ Water outlet	Water input
Descaling		
Microwave functions		
≋ Microwave	Microwave + bottom + top + fan	Microwave + circulaire + fan
Microwave + grill	Microwave + Circulaire + bottom	
Microwave functions		
Multitech	Twintech	



Other functions

Defrost by time



Defrost by weight



Proving



Stone cooking



вво



Air-Fry



Keep warm



Plate rack/warmer



Sabbath

Cleaning functions



Vapor Clean

Options

























Time-setting options

Delay start and automatic

Minute minder Yes

Timer Controls Lock / Child

Safety

Other options

Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume

Cooking with probe thermometer

Multi-step cooking

Smart cooking

end cooking

2 Yes

Yes

Yes, up to 2 steps

Yes

SameTime Yes DeltaT cooking Yes Showroom demo option Yes Demo-tutorial mode Yes Touch guide Yes

Yes, the last 10 functions History

utilised

Yes Rapid pre-heating Instant GO Yes

Technical Features







Large grill - Power

- Power









2700 W













Minimum Temperature 25°C Maximum temperature 250 °C Shelf positions 5 No. of lights Light type multilevel LED 5 W Light power Light when door is Yes opened Lower heating element 1200 W Upper heating element - 1000 W Power Grill element - power 1700 W

Circular heating element 2000 W

Total no. of door glasses 4 Soft Close hinges Yes Soft Open Yes Inverter Yes Stirrer Yes Chimney Double Cooling system Centrifugal Cooling duct Double Speed Reduction Yes Cooling System

20 - 100% Steam range 353x470x397 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel Water loading Fill&Hide 2, automatic

Tank capacity



Heating suspended when door is opened Yes

Door opening type

Standard opening

Door Full glass inner door Cool

Yes

Performance / Energy Label



Net volume of the cavity 68 litres

Number of cavities 1 Microwave effective

900 W

power

Accessories Included





Chrome shelf 1

Enamelled deep tray

(50mm)

Grill mesh

Nominal power (W)

St/steel tray (20mm)

St/steel perforated deep 1

tray (40mm)

Telescopic Guide rails,

total Extraction

Temperature probe Yes, multipoint

Electrical Connection

Voltage

220-240 V

Current

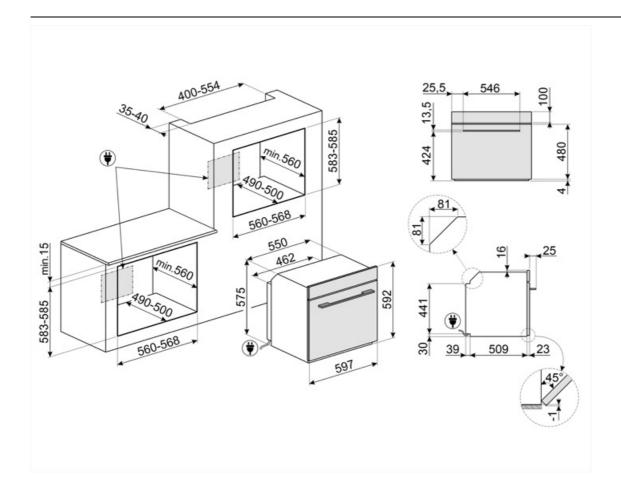
13 A 3000 W Frequency (Hz) Power supply cable

length

50/60 Hz

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.



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

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.

PALPZ

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

PR3845X

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

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

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





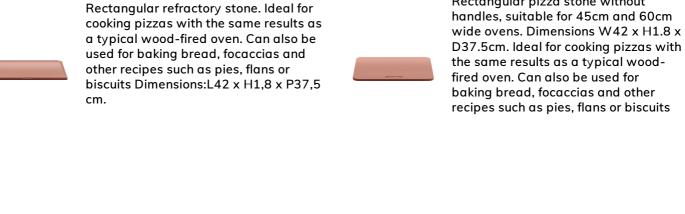




STONE



Rectangular pizza stone without





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



Fill & Hide: The water load system is designed to enhance the aesthetics of the oven. The loading and unloading tube can be easily removed from the oven and the water refilled at any time during the cooking cycle, without opening the door, guaranteeing an infinite duration of steam.



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



Chimney: The double chimney technology creates a special airflow inside the cavity that reduce the condensation inside the cavity during microwave cooking.



Multicooking Technology: combine up to three different technologies and take the best out of them: steam, microwave, and convection cooking.



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



Defrost by weight: With this function the defrosting time is determined



DeltaT cooking: The oven automatically sets the cavity temperature to a predefined temperature (named deltaT) higher than the core temperature detected by the probe. When the probe detects an extra degree at the core, the oven automatically increases also its internal temperature by one degree.



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.



The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.



Quadruple glazed: 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.



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

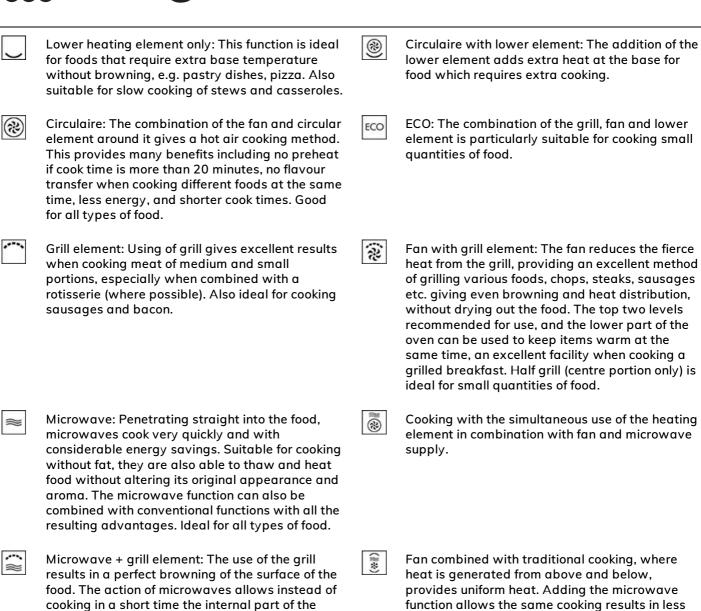


Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods



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.





food.

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

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.



Fan with grill with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.



Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.



Circulaire + lower element with steam assist: Ideal for reheating flans and quiches. This function will re-crisp the base, whilst filling will not dry out due to the additional moisture in the cooking cavity.



Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.



Turbo with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.



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



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



Warming up: An option for dish warming and keeping the prepared meals hot.



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.



Touch guide: By holding down any symbol for 3 seconds you can get information on its function



The oven cavity has 5 different cooking levels.



Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.





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.



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.



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





Instant go: activating this option allows cooking to start immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods.



Stirrer Active and controlled microwave distribution. The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable.



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The latest generation of LED lights, positioned over the entire height of the cavity, guarantee perfect multi-level visibility. No matter how many trays you put in the oven, the food inside will always be clearly visible and you can check the progress of the cooking process. In addition to the guaranteed efficiency, the LED lights also have a modern look and low energy consumption, saving up to 80% of costs and lasting 25 times longer than traditional halogen bulbs.



Sametime: The perfect way to have a complete menu in a few simple steps. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time.



The inverter technology allows to generate microwaves continuously and at the desired power The constant flow, without on and off cycles, allows you to precisely control the temperature, reduce times, avoids wasting energy and allows you to obtain excellent cooking, defrosting and re-heating results, thanks to the smaller difference between core and surface temperature in food



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