

SO6104M2PB3



Category Product Family Power supply Cooking method Galileo cavity Cleaning system EAN code 60cm Single Ovens Oven Electric Combi Microwave SpeedwaveXL Vapor Clean 8017709345525



Aesthetics

Linea	Serigraphy colour	Grey
Black	Serigraphy type	Symbols
Gloss	Door	Full glass
Flat	Handle	Linea minimal
Glass	Handle Colour	Black
Clear1	Logo	Silk screen
	Black Gloss Flat Glass	BlackSerigraphy typeGlossDoorFlatHandleGlassHandle Colour

Controls



Display name Display technology Control setting VivoScreen TFT Touch control

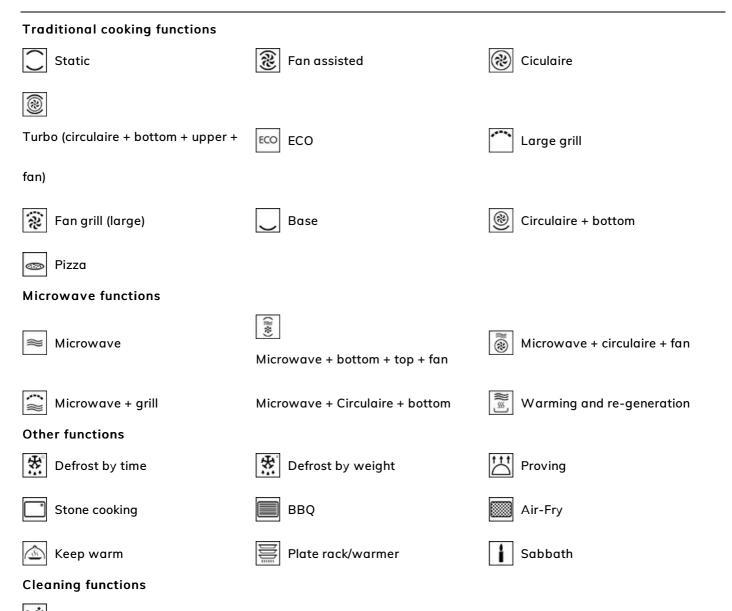
No. of display languages Display languages 20

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

Programs / Functions

No. of cooking functions	20
Automatic programmes	150
Customisable recipes	10





Vapor Clean

Options

0		TIL.	
Time-setting options	Delay start and automatic	SameTime	Yes
	end cooking	DeltaT cooking	Yes
Minute minder	Yes	Showroom demo option	Yes
Timer	3	Demo-tutorial mode	Yes
Controls Lock / Child	Yes	Touch guide	Yes
Safety Other options	Keep warm, Eco light,	History	Yes, the last 10 functions utilised
Language setting, Digital clock display, Brightness, Eco-logic, Tones, Tones volume		Rapid pre-heating	Yes
		Instant GO	Yes
Cooking with probe thermometer	Yes		



Multi-step cooking Smart cooking Yes, up to 2 steps Yes

Technical Features

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Minimum Temperature	25 °C	Full glass inner door	Yes
Maximum temperature	250 °C	Total no. of door glasses	4
Shelf positions	5	Soft Close hinges	Yes
No. of lights	2	Soft Open	Yes
Light type	Halogen	Inverter	Yes
User-replaceable light	Yes	Stirrer	Yes
Light power	40 W	Chimney	Double
Light when door is	Yes	Cooling system	Centrifugal
opened		Cooling duct	Double
Lower heating element power	1200 W	Speed Reduction Cooling System	Yes
Grill element - power	1750 W	Usable cavity space	353x470x397 mm
Circular heating element	2000 W	dimensions (HxWxD)	
- Power		Temperature control	Electronic
Heating suspended when door is opened	Yes	Cavity material	Easy clean enamel
Door opening type	Standard opening		
Door	Cool		

Performance / Energy Label

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Net volume of the cavity68 litresNumber of cavities1

Microwave effective 900 W power

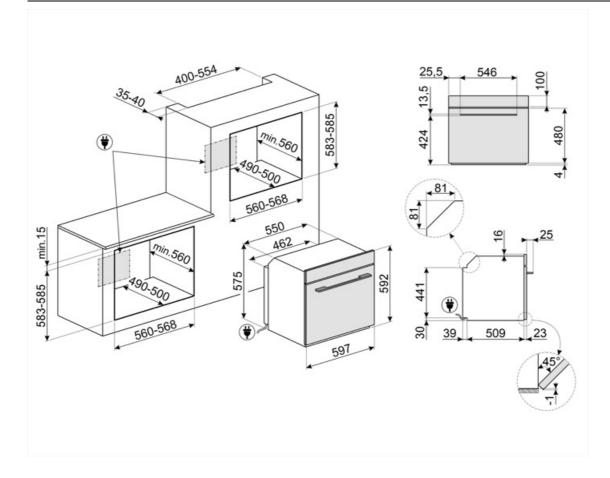
Accessories Included

3			
Premium rack	1	Glass tray	1
Enamelled deep tray (50mm)	1	Telescopic Guide rails, total Extraction	1
Grill mesh	1	Temperature probe	Yes, multipoint

Electrical Connection

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

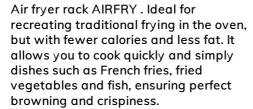






Compatible Accessories

AIRFRY



Partially extractable telescopic guides

(1 level), suitable for traditional ovens.

Made in stainless steel, they guarantee

stability and facilitate the smooth

Pizza shovel with fold away handle

width: 315mm length : 325mm

extraction of the trays.

ET20

GTP2

PALPZ

Enamelled tray, 20mm deep

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

A

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





SFLK1 Child lock

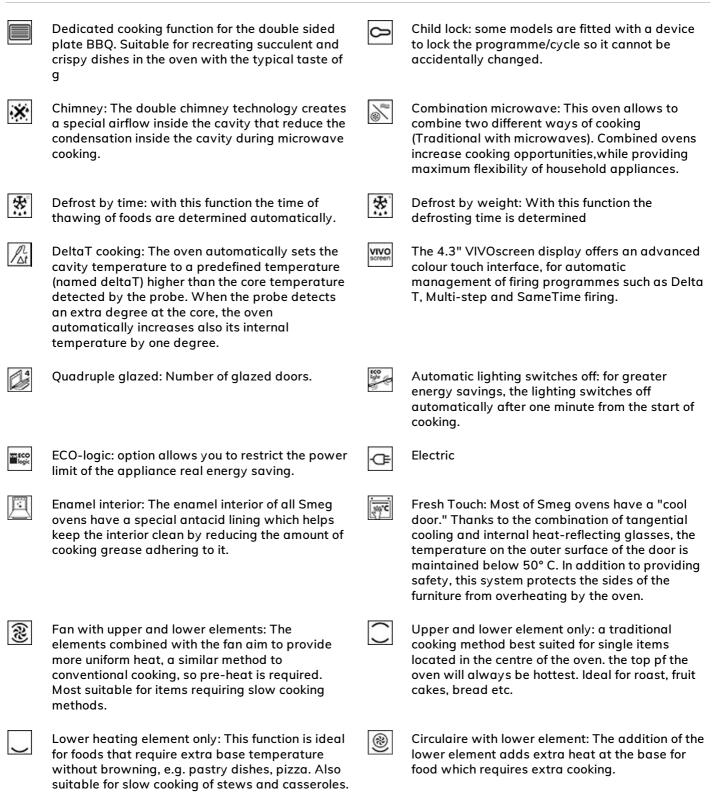


STONE

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.

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Symbols glossary





	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.
	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.
<i>\\\</i>	Microwave: Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.	11 (1) 11 (1)	Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.
	Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food.	(**)	Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.
[≋∭	This function can reheat precooked dishes, without becoming dry or hard.	0	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.
તં[©	Keep warm: This function allows you to keep precooked foods warm.	Ő, Ó	Side lights: Two opposing side lights increase visibility inside the oven.
	Warming up: An option for dish warming and keeping the prepared meals hot.	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

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::: []	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.
i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.	(Jan	Touch guide: By holding down any symbol for 3 seconds you can get information on its function
.5	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.
ø	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.	Ŷ	Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.
V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.	68 it	The capacity indicates the amount of usable space in the oven cavity in litres.
79 it	The capacity indicates the amount of usable space in the oven cavity in litres.	(fi	
īī	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.	((tref)	Stirrer Active and controlled microwave distribution. The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable.
131		۲	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 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		