

SO6104M2PG



Category	60 cm
Product Family	Oven
Power supply	Electric
Cooking method	Combi Microwave
Galileo platform	SpeedwaveXL
Cleaning system	Vapor Clean
EAN code	8017709345532



Aesthetics

Aesthetic	Linea	Serigraphy colour	Black
Colour	Neptune Grey	Serigraphy type	Symbols
Finishing	Matt	Door	Full glass
Design	Flat	Handle	Linea minimal
Material	Glass	Handle Colour	Satin metal and black
Glass Type	Clear	Logo	Silk screen

Controls



Display name	VivoScreen	No. of display languages	20
Display technology	TFT	Display languages	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)
Control setting	Full touch		

Programs / Functions main oven

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

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Base	 Circulaire + bottom
 Pizza		

Microwave functions

 Microwave	 Fan assisted	 Circulaire
 Microwave + grill	Microwavews + Circulaire + bottom	 Warming and re-generation

Other functions

 Defrost by time	 Defrost by weight	 Leavening
 Stone cooking	 BBQ	 Air-Fry
 Keep warm	 Plate rack/warmer	 Sabbath

Cleaning functions

 Vapor Clean
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Options



Time-setting options	Delay start and automatic end cooking	SameTime	Yes
Minute minder	Yes	DeltaT cooking	Yes
Timer	3	Showroom demo option	Yes
Controls Lock / Child Safety	Yes	Demo-tutorial mode	Yes
Other options	Keep warm, Eco light, Language setting, Digital clock display, Brightness, ECO-logic, Tones, Tones volume	Touch guide	Yes
		Chronology	Yes, the last 10 functions utilized
Cooking with probe thermometer	Yes	Rapid pre-heating	Yes
Multi-step cooking	Yes, up to 2 steps	Instant GO	Yes
Smart cooking	Yes		

Technical Features



Capacity (Lt)	72 l	Door	Cool
Minimum Temperature	25 °C	Full glass inner door	Yes
Maximum temperature	250 °C	Total no. of door glasses	4
No. of shelves	5	Soft Close hinges	Yes
N. of fans	1	Soft Open	Yes
No. of lights	2	Inverter	Yes
Light type	Halogen	Stirrer	Yes
User-replaceable light	Yes	Chimney	Double
Light Power	40 W	Cooling system	Centrifugal
Light when door is opened	Yes	Cooling duct	Double
Lower heating element power	1200 W	Speed Reduction	Yes
Grill element - power	1750 W	Cooling System	
Circular heating element - Power	2000 W	Usable cavity space dimensions (HxWxD)	353x470x397 mm
Heating suspended when door is opened	Yes	Temperature control	Electronic
Door opening type	Standard opening	Cavity material	Ever clean Enamel

Performance / Energy Label



Net volume of the cavity	68 l	Microwave effective power	900 W
Number of cavities	1		

Accessories included



Luxury rack	1	Glass tray	1
Enamelled deep tray (50mm)	1	Telescopic Guide rails, total Extraction	1
Insert gird	1	Temperature probe	Yes, multipoint

Electrical Connection

Voltage	220-240 V	Nominal power	3000 W
Plug	Not present	Frequency (Hz)	50/60 Hz
Current	13 A	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.

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 suitable for 45 cm and 60 cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



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 suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



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 folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



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

Symbols glossary



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



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Quadruple glazed: Number of glazed doors.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



Combination microwave: This oven allows to combine two different ways of cooking (Traditional with microwaves). Combined ovens increase cooking opportunities, while providing maximum flexibility of household appliances.



Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



Electric



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.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



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

	<p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>		<p>ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.</p>
	<p>Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.</p>		<p>Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.</p>
	<p>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.</p>		<p>Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.</p>
	<p>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.</p>		<p>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.</p>
	<p>This function can reheat precooked dishes, without becoming dry or hard.</p>		<p>Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.</p>
	<p>Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.</p>		<p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
	<p>KEEP_WARM_72dpi</p>		<p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
	<p>Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.</p>		<p>Temperature probe: with the temperature probe it is possible to perfectly cooking roasts, loins, meat of various cuts and sizes. In fact, the probe improve food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished</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		Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.
	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.		Option designed to solve any doubts. More than 100 pop-ups, which can be triggered with a long touch on any icon, provide information on the use of the display and cooking.
	The oven cavity has 5 different cooking levels.		Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc. up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest.
	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.
	The capacity indicates the amount of usable space in the oven cavity in litres.		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.
	Keep warm: the function allows to keep cooked food warm.		INSTANT GO: activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods.
	Active and controlled microwave distribution. The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable.		The multi-point temperature probe has three detection points. This means that not only the core temperature is detected, but also the temperature in other areas. The oven will process all these data to avoid cooking unevenness. In this way each product can be cooked in a professional, restaurant style.



The perfect way to have a complete menu in a few simple steps with a considerable saving of time. The large cavity can accommodate multiple types of food at the same time, which can be cooked without any exchange of odors. The carefully studied thermodynamic flows ensure uniform cooking at every level. 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 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.



Dedicated cooking function for the 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.



Dedicated cooking function for the rectangular refractory stone PPR2. Dimensions 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



The double chimney technology create a special airflow inside the cavity that reduce the condensation inside the cavity during microwave cooking, where the cavity is cold and the food is warm



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. The oven offers the possibility to choose between three different deltaT cooking modes (slow, medium and fast) and to set any desired core temperature. A concentration of technology that makes it possible to obtain tender, juicy, healthy products of the highest quality.