

S06104S4PG







Category 60cm Single Ovens

Product Family Oven Vitality system Yes Power supply Electric **Heat source** Electric Cooking method Combi Steam Galileo cavity Steam100 Pro Cleaning system Vapor Clean EAN code 8017709326807



Aesthetics

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

Serigraphy colour Black Serigraphy type Symbols Door Full glass Handle Linea minimal **Handle Colour** Satin metal and black Logo Silk screen

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 20 150 **Automatic programmes** Steam assisted levels 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 ste	eam					
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	Warming and re-generation	Sous Vide				
Other Steam functions						
Tank cleaning	₩ water outlet	✓ Water input				
Descaling						
Other functions						
Defrost by time	Defrost by weight	Proving				
Stone cooking	BBQ	Air-Fry				
(Keep warm	Plate rack/warmer	Sabbath				
Cleaning functions						
V * Vapor Clean						

Options













Yes

Yes

1







Time-setting options

Delay start and automatic end cooking

Minute minder Timer

Other options Keep warm, Eco light, Language setting, Digital

> clock display, Brightness, Tones, Tones volume

Cooking with probe

thermometer

Multi-step cooking Yes, up to 2 steps

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

History Yes, the last 10 functions

utilised

Yes Rapid pre-heating Instant GO Yes

Technical Features













25°C

1200 W







Minimum Temperature Maximum temperature

250 °C Shelf positions 5 No. of lights 2

Light type Halogen 40 W Light power Light when door is Yes

opened

Lower heating element

Upper heating element - 1000 W

Power

1700 W Grill element - power 2700 W Large grill - Power Circular heating element 2000 W

- Power

Door

Heating suspended

Yes

when door is opened Door opening type

Standard opening Temperate door

Removable door Yes 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 Centrifugal Cooling duct Double Speed Reduction Yes

Cooling System

20 - 100% Steam range

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

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

353x470x397 mm

Tank capacity

Performance / Energy Label





Energy efficiency class Net volume of the cavity 68 litres Energy consumption per 1.09 kWh

cycle in conventional

mode

Energy consumption in conventional mode

3.92 MJ

Energy consumption in

1.84 MJ

forced air convection

Energy consumption per 0.51 kWh

cycle in fan-forced

convection

Number of cavities 1 60.7 % Energy efficiency index



Accessories Included





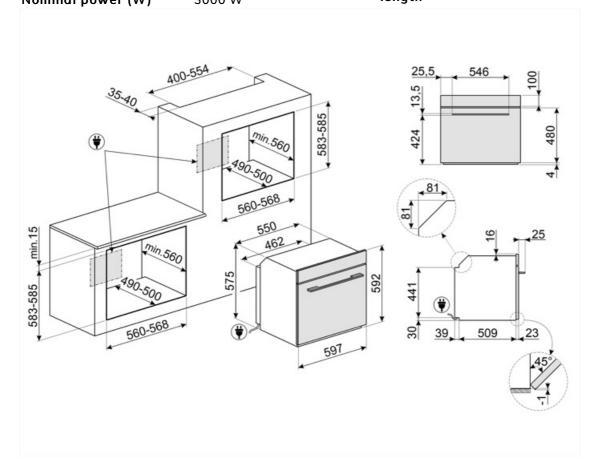
Chrome shelf 1 St/steel perforated deep 1 Enamelled deep tray 1 tray (40mm)

(50mm) Telescopic Guide rails, 1
Grill mesh 1 total Extraction

St/steel tray (20mm) 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

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.

BN640

Enamelled tray, 40mm deep

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.



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.

BN620-1

Enamelled tray, 20mm deep



BX640

Stainless steel tray for steam oven, H40xW455xD176 mm



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.



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



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



mbala alasaar

food which requires extra cooking.

quantities of food.

ECO

ECO: The combination of the grill, fan and lower

element is particularly suitable for cooking small

Sym	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	1	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.		
A F	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.		
₩.	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		
힌	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.		
100	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.		
	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.		
<u>@</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for	®	Circulaire: The combination of the fan and circular element around it gives a hot air cooking method.		

rotisserie (where possible). Also ideal for cooking sausages and bacon.

This provides many benefits including no preheat

Grill element: Using of grill gives excellent results

when cooking meat of medium and small portions, especially when combined with a

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.





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.



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



Reheat: This function can reheat precooked dishes, without becoming dry or hard.



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.



具	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.	Ö, Ö	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
	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.	(gh	Touch guide: By holding down any symbol for 3 seconds you can get information on its function
<u>.5</u>	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.	<i>f</i> iii\	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.	٥٢	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.
٧	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 H	The capacity indicates the amount of usable space in the oven cavity in litres.	VIVO screen	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.
<u>(3)</u>		iii	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.

can be ready at the same time.

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





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



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.