

SO6606WAPNR







Category 60cm Single Ovens

Product Family
Vitality system
Power supply
Cooking method
Galileo cavity
Cleaning system
EAN code
Oven
Yes
Plectric
Multitech
Omnichef
Vapor Clean
8017709292423



Aesthetics

Aesthetics Dolce Stil Novo
Colour Black
Finishing Gloss
Design Flat
Component finish Copper
Material Glass

Glass Type Door Handle Handle Colour Logo

Full glass Dolce Stil Novo Black

Applied

Eclipse

Controls



Display name
Display technology
Control setting

VivoScreen max 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 26
Automatic programmes 150
Steam assisted levels 3 + manual



Customisable recipes Traditional cooking functions	10				
Static	Fan assisted	Ciculaire			
8					
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	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

BBQ

Air-Fry

Melt

Soft

Pop-corn

Keep warm

Plate rack/warmer

Sabbath

Cleaning functions



Options





















Time-setting options

Delay start and automatic end cooking

Minute minder Yes 3 Timer Controls Lock / Child Yes

Safety

Other options

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

Cooking with probe

thermometer

Yes

Multi-step cooking Yes, up to 3 steps

Smart cooking Yes

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

Yes, the last 10 functions History

utilised

Rapid pre-heating Yes Instant GO Yes

Technical Features

























Minimum Temperature 25°C Maximum temperature 250 °C 5 Shelf positions No. of lights 2 multilevel LED Light type Light power 5 W Light when door is Yes opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W 2700 W Large grill - Power

Total no. of door glasses 4 Soft Close hinges Soft Open Inverter Stirrer

Yes Yes Yes Yes Double Chimney Cooling system Centrifugal Cooling duct Double Speed Reduction Yes Cooling System

Steam range 20 - 100%

Usable cavity space dimensions (HxWxD) Temperature control

Electronic

353x470x397 mm



Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type

Door Full glass inner door Yes

Standard opening

Cool Yes

Cavity material Water loading Tank capacity

Easy clean enamel Fill&Hide 2, automatic

2 I

Performance / Energy Label



Net volume of the cavity 68 litres

Number of cavities 1 Microwave effective

power

900 W

Accessories Included





Premium rack 2

Enamelled deep tray

(50mm)

Grill mesh 1

St/steel tray (20mm)

St/steel perforated deep 1

tray (40mm)

Glass tray Telescopic Guide rails,

total Extraction

Temperature probe

Yes, multipoint

Electrical Connection

Voltage Current

13 A 3000 W

Nominal power (W)

220-240 V

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

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.

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.

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

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









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

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.



Symbols glossary

Syn	nbols glossary		
δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	**	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	Ō	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.
4	Quadruple glazed: Number of glazed doors.	\$ C	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.
in c	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.	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.
\bigcirc	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.
8	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	8	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.

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Grill element: Using of grill gives excellent results

when cooking meat of medium and small

sausages and bacon.

portions, especially when combined with a rotisserie (where possible). Also ideal for cooking

ECO: The combination of the grill, fan and lower

element is particularly suitable for cooking small

ECO

quantities 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.



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.



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.



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



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.



Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android).



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Step cooking: It is possible to set up to 3 cooking phases in the same recipe by varying function, time and / or temperature. At the end of a phase the next one will start automatically



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.

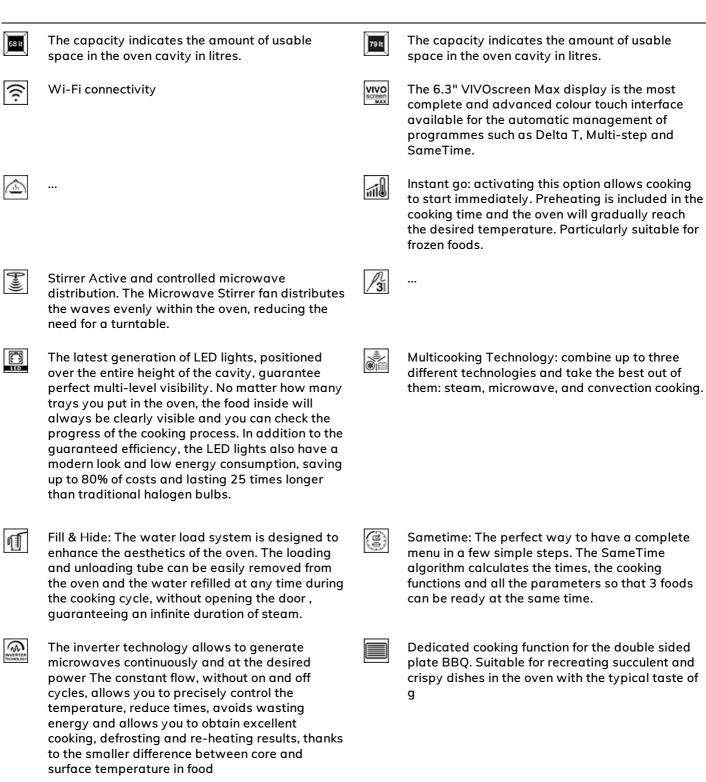


Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.





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Dedicated cooking function for the rectangular

cooking pizzas with the same results as a typical

refractory stone PPR2 Dimensions Ideal for

wood-fire

Dedicated cooking function for the Air fryer rack

AIRFRY. Ideal for recreating traditional frying in

the oven, but with fewer calories and less fat.





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



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.



Function to melt butter and chocolate without using the bain-marie



Function to soften butter and cheese It is useful for quickly bringing frozen desserts to serving temperature The function can also be used to soften ice cream



Function for the preparation of popcorn packaged in bags