

SOA6101TS





Category 60cm Oven **Product Family** Electric Power supply **Heat source ELECTRICITY** Cooking method Thermoseal **Galileo Technology** Traditional Cleaning system Vapour Clean **EAN** code 8017709313197



Aesthetics

Aesthetic Linea Symbols Serigraphy type Colour Silver Full glass Door **Finishing** Handle Linea Glossy Design Flat **Handle Colour** Chromed Material Silk screen Glass Logo Glass Type Control knobs Linea Clear Serigraphy colour Grey

Controls



Display nameCompactScreenControl settingKnobsDisplay technologyLCDNo. of controls2

Programs / Functions

No. of cooking functions

10



Heating suspended

when door is opened

Yes

Traditional cooking functions Static Fan assisted Circulaire Eco Turbo Large grill Fan grill (large) Base Circulaire + bottom Pizza Other functions Defrost by time Proving Sabbath Cleaning functions Vapour Clean **Options** Time-setting options Delay start and automatic Other options Keep warm end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Timer 1 Controls Lock / Child Yes Safety **Technical Features** Capacity (Lt) 72 I Door opening type Standard opening 30°C Minimum Temperature Door Temperate door Maximum temperature 280°C Removable door Yes No. of shelves 5 Full glass inner door Yes N. of fans 1 Removable inner door Yes 2 Total no. of door glasses 3 No. of lights Light type Halogen Soft Close hinges Yes User-replaceable light Chimney Fixed Yes **Light Power** 40 W Cooling system **Tangential** Light when door is Yes Cooling duct Single opened Usable cavity space 353x470x401 mm Lower heating element 1200 W dimensions (HxWxD) Temperature control Electronic Grill element - power 1750 W Cavity material Ever clean Enamel Circular heating element 2000 W - Power



Performance / Energy Label





Energy efficiency class A+
Net volume of the cavity 68 |
Energy consumption per 1,15 kWh
cycle in conventional

mode

Energy consumption in 4,14 MJ

conventional mode

Energy consumption in 2,45 MJ forced air convection

Energy consumption per 0,68 kWh

cycle in fan-forced

convection

Number of cavities 1
Energy efficiency index 81 %

Accessories Included

Rack with back and side $\,\,1\,$

stop

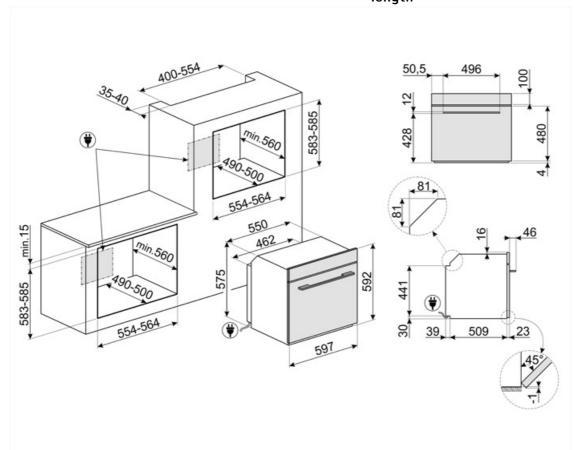
Enamelled deep tray 1

(50mm)

Insert gird 1

Electrical Connection

Voltage220-240 VNominal power3000 WPlug(I) AustraliaFrequency (Hz)50/60 HzCurrent13 APower supply cable length115 cm





Compatible Accessories

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

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

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.





Symbols glossary

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



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Air cooling system: to ensure a safe surface temperatures.



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



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Triple glazed doors: Number of glazed doors.





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.



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.



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



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: 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.



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.



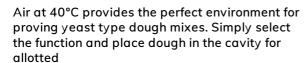
The inner door glass: can be removed with a few quick movements for cleaning.

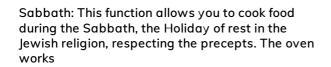




KEEP_WARM_72dpi







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

Vapour 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.



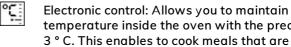
Side lights: Two opposing side lights increase visibility inside the oven.



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.

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The oven cavity has 5 different cooking levels.



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.



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