

# **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

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when door is opened

### 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** 30 °C Minimum Temperature Door opening type Standard opening 280°C Maximum temperature Door Temperate door No. of shelves Removable door Yes 5 N. of fans 1 Full glass inner door Yes No. of lights 2 Removable inner door Yes Total no. of door glasses 3 Halogen

Light type User-replaceable light Yes Soft Close hinges Yes **Light Power** 40 W Chimney Fixed Light when door is Yes Cooling system **Tangential** opened Cooling duct Single Lower heating element 1200 W Usable cavity space 353x470x401 mm power dimensions (HxWxD) Grill element - power 1750 W Temperature control Electronic Circular heating element 2000 W Cavity material Ever clean Enamel - Power

Heating suspended Yes

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### 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

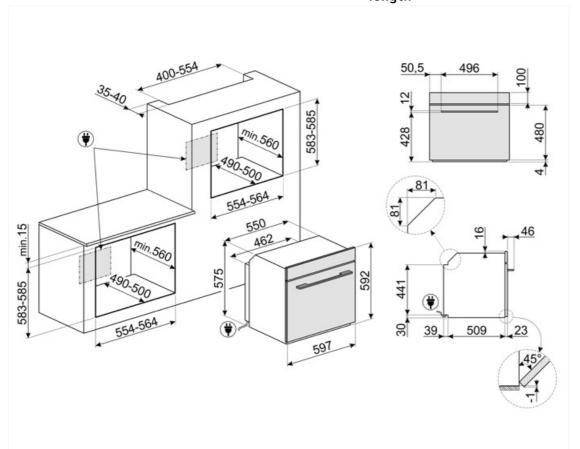
Enamelled deep tray 1

(50mm)

Insert gird 1

### **Electrical Connection**

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



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### **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

	<u> </u>		
δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A T	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
<b></b>	Air cooling system: to ensure a safe surface temperatures.	**	Defrost by time: with this function the time of thawing of foods are determined automatically.
3	Triple glazed doors: Number of glazed doors.	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.
$\bigcirc$	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.
<u>@</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	<b>®</b>	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.
<b>R</b>	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.

similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

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

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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



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



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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works



The oven cavity has 5 different cooking levels.



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



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.



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.



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