

SOA6102TG





Category 60cm Oven **Product Family** Power supply Electric **Heat source ELECTRICITY** Cooking method Thermoseal **Galileo Technology** Traditional Cleaning system Vapour Clean **EAN** code 8017709327804



Full touch

Aesthetics

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

Controls





Display name EvoScreen Control setting
Display technology LCD

Programs / Functions

No. of cooking functions

10



Traditional cooking functions Static Fan assisted Circulaire Large grill Turbo Eco Fan grill (large) Base Circulaire + bottom Pizza Other functions Defrost by time Proving Stone cooking Sabbath BBQ Air-Fry **Cleaning functions** Vapour Clean **Options** Delay start and automatic Other options Keep warm, Eco light, Time-setting options Brightness, Tones end cooking Minute minder Showroom demo option Yes Yes Timer Rapid pre-heating Yes 1 Controls Lock / Child Yes Safety **Technical Features**

Minimum Temperature	25 °C	Door	Cool
Maximum temperature	280 °C	Removable door	Yes
No. of shelves	5	Full glass inner door	Yes
N. of fans	1	Removable inner door	Yes
No. of lights	2	Total no. of door glasses	3
Light type	Halogen	Soft Close hinges	Yes
User-replaceable light	Yes	Soft Open	Yes
Light Power	40 W	Chimney	Fixed
Light when door is	Yes	Cooling system	Tangential
opened		Cooling duct	Single
Lower heating element	1200 W		
power		Usable cavity space	353x470x401 mm
Grill element - power	1750 W	dimensions (HxWxD)	
Circular heating element	2000 W	Temperature control	Electronic
- Power		Cavity material	Ever clean Enamel



Heating suspended when door is opened Yes

Door opening type Standard opening

Performance / Energy Label





Energy efficiency class Net volume of the cavity 681 Energy consumption per 1.15 kWh

cycle in conventional

mode

Energy consumption in conventional mode

4.14 MJ

Energy consumption in 2.45 MJ forced air convection

Energy consumption per 0.68 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 81 %

Accessories Included



Rack with back stop 1 Enamelled tray (20mm) 1 Enamelled deep tray

(50mm)

Insert gird 1 Telescopic Guide rails,

partial Extraction

Electrical Connection

Voltage 220-240 V Plug (I) Australia Current 13 A

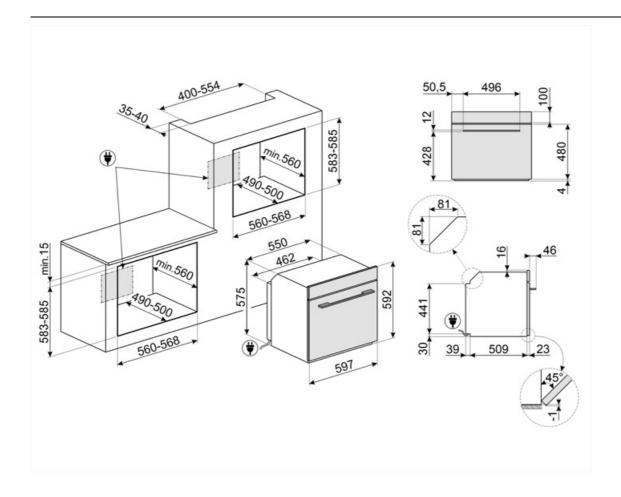
Nominal power Frequency (Hz) Power supply cable 3000 W

50/60 Hz

150 cm

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.

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.

PR3845X

Antifingerprint stainless steel. Cover for furniture in column installation of more ovens

STONE

Rectangular refractory stone PPR2. 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, 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.

PALPZ

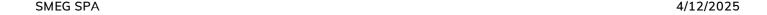
Pizza shovel with fold away handle width: 315mm length: 325mm

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







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 q



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 guaranteed.



Air cooling system: to ensure a safe surface temperatures.



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



Triple glazed doors: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



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.



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



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.



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.



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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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