

SOA6606S4PNR







Category 60cm **Product Family** Oven Vitality system Yes Power supply Electric **Heat source ELECTRICITY** Cooking method Combi Steam **Galileo Technology** Steam100 Pro Cleaning system Vapour Clean EAN code 8017709320874



Aesthetics

Dolce Stil Novo **Aesthetic** Glass Type **Eclipse** Colour Black Door Full glass **Finishing** Dolce Stil Novo Glossy Handle Flat Design **Handle Colour** Black Material Glass Applied Logo

Controls



Display name
Display technology
Control setting

VivoScreen max

IFI

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, Pyccкий, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA), Zulu (ZA)

Programs / Functions

No. of cooking functions 20 Automatic programmes 150

Steam assisted levels 3 + manual

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Customisable recipes Traditional cooking functions	10			
Static	Fan assisted	Circulaire		
Turbo	ECO Eco	Large grill		
Fan grill (large)	Base	© Circulaire + bottom		
Pizza				
Cooking functions with pulsed s	team			
Fan assisted	Circolaire	Circulaire + Bottom		
Turbo	Fan Grill			
Cooking functions with steam				
Steam	Fan assisted	Circulaire		
Circulaire + bottom	Warming and re-generation	Sous Vide		
Other Steam functions				
Tank cleaning	₩ater 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 Vapour Clean				
Options				
Time-setting options Delay start and automatic DeltaT cooking Yes				
end co	okina G			

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Showroom demo option

Demo-tutorial mode

Touch guide

Chronology

Yes

Yes

Yes

utilised

Yes, the last 10 functions

end cooking

Yes

1

Minute minder

Timer



Other options Keep warm, Eco light,

Yes

Language setting, Digital clock display, Brightness,

Tones, Tones volume

Cooking with probe

thermometer

Multi-step cooking Yes, up to 3 steps

Smart cooking Yes SameTime Yes Rapid pre-heating Instant GO

Yes Yes

Technical Features

















30°C Minimum Temperature 250°C Maximum temperature No. of shelves 5 N. of fans 1

No. of lights 2 Light type multilevel LED

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 Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type Standard opening Temperate door

Yes

3.31 MJ

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 Variable Chimney 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 Ever clean Enamel Fill&Hide 2, automatic Water loading

1.84 MJ

353x470x397 mm

Tank capacity 2 I

Performance / Energy Label





Energy efficiency class Net volume of the cavity 681 Energy consumption per 0.92 kWh

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in forced air convection

Energy consumption per 0.51 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 60.7 %

Accessories Included





Premium rack

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Enamelled deep tray

St/steel tray (20mm)

(50mm)

Insert gird

St/steel perforated deep 1

tray (40mm)

Telescopic Guide rails, 1

total Extraction

Temperature probe Yes, multipoint

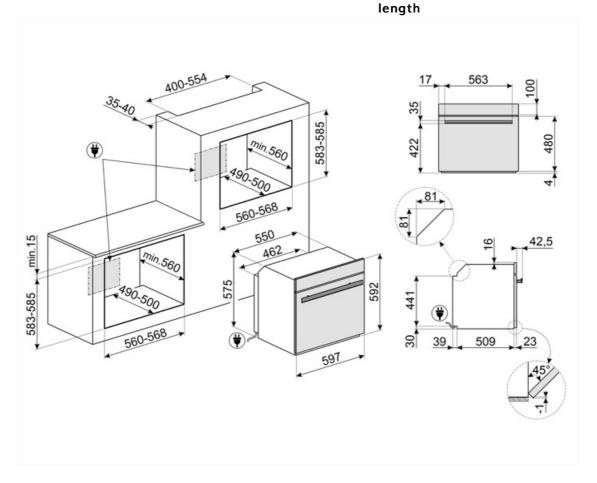
Electrical Connection

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

1

1

Nominal power 3000 W Frequency (Hz) 50/60 Hz Power supply cable 115 cm



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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.

PR3845X

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



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





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Symbols glossary

quantities of food.

element is particularly suitable for cooking small

- ,			
	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	
A b	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 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	ECO: The combination of the grill, fan and lower	··	Grill element: Using of grill gives excellent results

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when cooking meat of medium and small

sausages and bacon.

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





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.



FUN_SOUS_VIDE_72dpi



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.



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



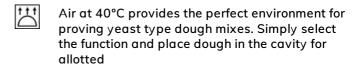
Warming up: An option for dish warming and keeping the prepared meals hot.

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00	3 -211169
p	Cooking with temperature probe display the temperature detected

e: It is possible to ed 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



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

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.

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.

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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VIVO

/IIIN

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. The oven offers the possibility to choose between three different deltaT cooking modes (slow, medium and fast) and to set any desired core temperature. A concentration of technology that makes it possible to obtain tender, juicy, healthy products of the highest quality.

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