

SOP6102S2PG



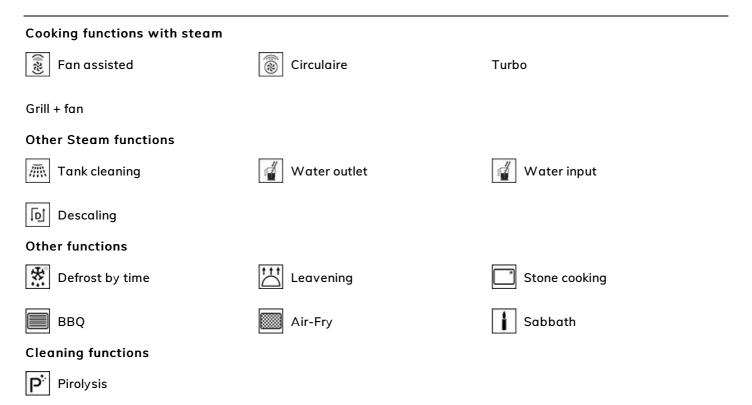
Category Product Family Power supply Heat source Cooking method Galileo platform Cleaning system EAN code 60 cm Oven Electric ELECTRICITY Combi Steam Pyro steam Pyrolitic 8017709326869



Aesthetics

Aesthetic Colour Finishing Design Material Glass Type	Linea Neptune Grey Matt Flat Glass Clear	Serigraphy colour Serigraphy type Door Handle Handle Colour Logo	Black Symbols Full glass Linea minimal Satin metal and black Silk screen
Controls			
EVO screen			
-· ·			Full touch
Display name	EvoScreen	Control setting	Full touch
Display name Display technology	EvoScreen LCD	Control setting	Full touch
Display technology	LCD ctions main oven ns inctions	12	
Display technology Programs / Fun No. of cooking functio	LCD ctions main oven	12	Circulaire
Display technology Programs / Fun No. of cooking function Traditional cooking fu	LCD ctions main oven ns inctions	12 ed 💽 (





Options

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Time-setting options	Delay start and automatic end cooking	Other options	Keep warm, Eco light, Brightness, Tones
Minute minder Timer	Yes 1	Cooking with probe thermometer	Yes
Controls Lock / Child	Yes	Showroom demo option	Yes
Safety		Rapid pre-heating	Yes

Technical Features

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Minimum Temperature	25 °C	Full glass inner door	Yes
Maximum temperature	280 °C	Removable inner door	Yes
No. of shelves	5	Total no. of door glasses	4
N. of fans	1	Soft Close hinges	Yes
No. of lights	2	Soft Open	Yes
Light type	Halogen	Chimney	Fixed
User-replaceable light	Yes	Cooling system	Tangential
Light Power	40 W	Cooling duct	Double
Light when door is opened	Yes	Speed Reduction Cooling System	Yes
Lower heating element power	1200 W	Door Lock During Pyrolisis	Yes
Grill element - power	1750 W	Steam range	20 - 40%
Circular heating element - Power	2000 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm



Heating suspended when door is opened Door opening type Door Removable door Yes Standard opening Cool Yes Temperature control Cavity material Water loading Tank capacity Electronic Ever clean Enamel Drawer, manual 0,8 I

Performance / Energy Label



Energy efficiency classA+Net volume of the cavity68 lEnergy consumption per
cycle in conventional
mode1.09 kWhEnergy consumption in
conventional mode3.92 MJ

Energy consumption in
forced air convection2.45 MJEnergy consumption per
cycle in fan-forced
convection0.68 kWhNumber of cavities1Energy efficiency index81 %

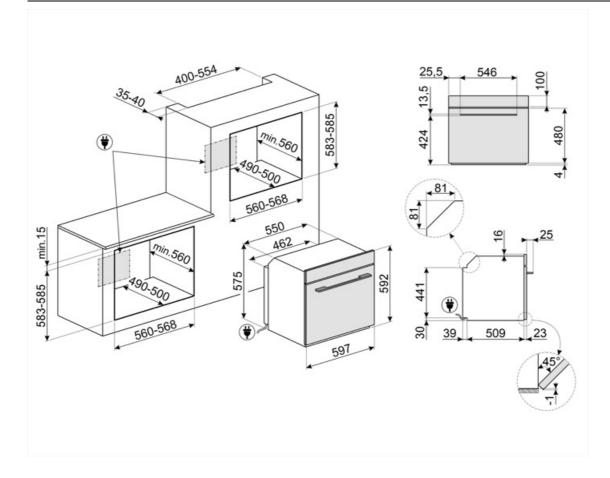
Accessories included

P			
Rack with back stop	1	Insert gird	1
Enamelled tray (20mm)	1	Temperature probe	Yes, single point
Enamelled deep tray (50mm)	1		

Electrical Connection

PlugNot presentNominal power3000 WVoltage220-240 VFrequency (Hz)50/60 HzCurrent13 APower supply cable
length150 cm

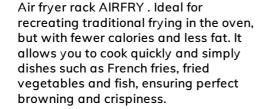






Compatible Accessories

AIRFRY



ET20



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

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 folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



SFLK1

Child lock



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 suitable for 45 cm and 60 cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

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 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

Dedicated cooking function for the 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.



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



Combi steam ovens: The steam cooking system allows to cook any type of food more gently and quickly. Variations in temperature and steam level allow you to achieve the desired gastronomic result. Steam cooking decrease the use of fat in favor of a healthier and more genuine cuisine, and also minimizes the loss of weight and volume of food during cooking. Steam cooking is perfect for cooking meats: in addition to making them very soft, it maintains their shine and makes them more succulent. Also recommended for cooking leavened doughs and bread-making: humidity in fact allows the dough to grow and develop during cooking before creating the external crust. The result is a lighter and more digestible dough, recognizable by the larger alveolation. It is also suitable for defrosting quickly, for heating foods without hardening or drying them and for naturally desalting salted foods.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.

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Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking. 3

Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.

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.

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.



Γo

Quadruple glazed: Number of glazed doors.





Ever Clean Enamel: Ever Clean enamel is applied Fresh Touch: Most of Smeg ovens have a "cool electrostatically, corner to corner and edge to door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids temperature on the outer surface of the door is maintained below 50° C. In addition to providing which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, safety, this system protects the sides of the thanks to its lower porosity. It is baked at over furniture from overheating by the oven. 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking Dedicated cooking function for the Air fryer rack Fan assisted: Intense and homogeneous R AIRFRY . Ideal for recreating traditional frying in traditional cooking, also suitable for complex the oven, but with fewer calories and less fat. It recipes. The fan is active and the heat comes from below and from above at the same time. allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, Ventilated cooking ensures a faster and more ensuring perfect browning and crispiness. homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers. Static: Traditional cooking suitable for the Base: the heat comes only from the bottom of the preparation of one dish at a time. The fan is not cavity. The fan is not active. Ideal for sweet and active and the heat comes from below and from savory pies, cobblers and pizzas. Designed to above at the same time. Static cooking is slower complete cooking and make food more crunchy and more delicate, ideal in order to get well This symbol in gas ovens indicates the gas cooked and dry dishes even inside. Ideal for burner. cooking all types of roasts, fatty meats, bread, filled cakes. Circulaire: it is the perfect function for cooking all ECO: low energy consumption cooking: this ECO 2 types of dishes in a more delicate way. The heat function is particularly suitable for cooking on a comes from the back of the oven and is single shelf with low energy consumption. It is distributed quickly and evenly The fan is active. It recommended for all types of food except those is also ideal for cooking on multiple levels without that can generate a lot of moisture (for example mixing smells and flavors. vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment Grill: Very intense heat coming only from above Pizza function: Specific function for cooking pizza from a double heating element. The fan is not in a pan. It allows to obtain a pizza that is soft active. Provides excellent grilling and gratinating inside and crispy outside with the topping results. Used at the end of cooking, it gives a perfectly cooked, not dry and not burnt. uniform browning to dishes. Fun assisted + Steam: intense and homogeneous Circulaire + Steam: The addition of steam to 2 (?) cooking. The fan is active and the heat comes thermoventilated cooking allows better from below and from above at the same time The preservation of the organoleptic properties of addition of steam allows better preservation of food. The heat comes from the back of the oven the organoleptic properties of food and improves and is distributed quickly and evenly The fan is the internal cooking of foods, which are more active. It is the perfect function for cooking all crunchy and digestible. Ideal for roast veal, roast types of dishes in a more delicate way It is also ideal for cooking on multiple levels without mixing duck and for cooking whole fish. smells and flavors. Ideal for preparing roasts, chicken and baked goods such as leavened cakes

and bread.

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1	FUN_STEAM_OTHER_WATER_IN_OUT_72dpi		Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.
旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	B	The inner door glass: can be removed with a few quick movements for cleaning.
s]s	KEEP_WARM_72dpi	Ő.	Side lights: Two opposing side lights increase visibility inside the oven.
Þ ,	PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.	R	Temperature probe: with the temperature probe it is possible to perfectly cooking roasts, loins, meat of various cuts and sizes. In fact, the probe improve food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished
	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	<u>-</u>	Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.
i	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.	<u>.5</u>	The oven cavity has 5 different cooking levels.
Ø	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.	<i></i> آ	To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.
	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.	Q	Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.
68 It	The capacity indicates the amount of usable space in the oven cavity in litres.	78 lt	The capacity indicates the amount of usable space in the oven cavity in litres.
	Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions 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		