

SOP6102TB3

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Category Product Family Power supply Heat source Cooking method Galileo platform Cleaning system EAN code 60 cm Oven Electric ELECTRICITY Thermo-ventilated Traditional pyro Pyrolitic 8017709327699



Aesthetics

Aesthetic	Linea	Serigraphy colour	Grey
Colour	Black	Serigraphy type	Symbols
Finishing	Glossy	Door	Full glass
Design	Flat	Handle	Linea minimal
Material	Glass	Handle Colour	Black
Glass Type	Clear	Logo	Silk screen

Controls

EVO screen				
Display name Display technology	EvoScreen LCD	Control setting	Full touch	

Programs / Functions main oven

No. of cooking functions

10



Traditional cooking functions		
Static	🛞 Fan assisted	Circulaire
🛞 Turbo	ECO Eco	Large grill
😨 Fan grill (large)	Base	Circulaire + bottom
Bizza		
Other functions		
Defrost by time	Leavening	Stone cooking
BBQ	Air-Fry	Sabbath
Cleaning functions		
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Options

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

Technical Features

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



Heating suspended when door is opened Door opening type Door Yes Standard opening Cool Usable cavity space dimensions (HxWxD) Temperature control Cavity material

353x470x401 mm

Electronic Ever clean Enamel

Performance / Energy Label



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Energy efficiency classA+Net volume of the cavity68 IEnergy consumption per
cycle in conventional
mode1,09 KWhEnergy consumption in
conventional mode3,92 MJ

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 %

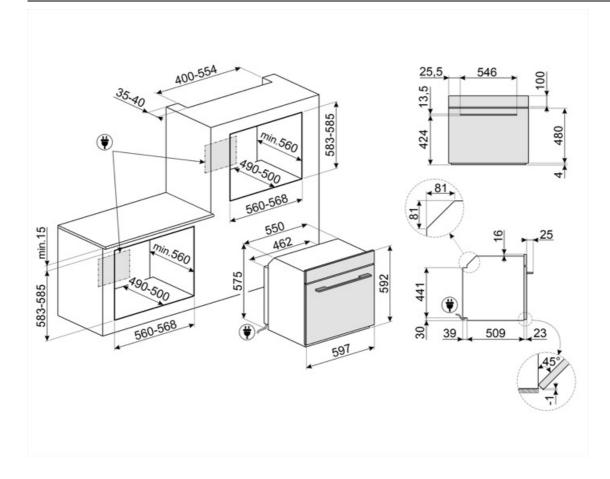
Accessories included

Rack with back stop	1	Insert gird	1
Enamelled tray (20mm)	1	Telescopic Guide rails,	1
Enamelled deep tray	1	partial Extraction	
(50mm)			

Electrical Connection

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

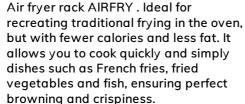






Compatible Accessories

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



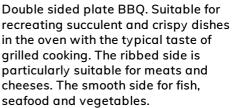
Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



SFLK1

Child lock





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.



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Symbols glossary

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.



Quadruple glazed: Number of glazed doors.

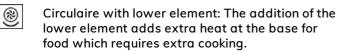
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Electric

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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.

Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



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



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

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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.

Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 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

Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.

Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.

Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO	ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example 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 from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.
(??	Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.	8	Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.
	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.		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.	છે]ંદ	KEEP_WARM_72dpi
ې تې	Side lights: Two opposing side lights increase visibility inside the oven.	P	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.
Ë	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.	.5	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.		Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
S.	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 k	The capacity indicates the amount of usable space in the oven cavity in litres.	EVO	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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The capacity indicates the amount of usable space in the oven cavity in litres.

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.

Dedicated cooking function for the 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. 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