

SOP6102TS

Category Product Family Power supply Heat source Cooking method Galileo cavity Cleaning system EAN code

60cm Single Ovens Oven Electric Electric Thermo-ventilated Traditional pyro Pyrolytic 8017709294786



Aesthetics

Aesthetics	Linea	Serigraphy type	Symbols
Colour	Silver	Door	Full glass
Finishing	Gloss	Handle	Linea
Design	Flat	Handle Colour	Chromed
Material	Glass	Logo	Silk screen
Glass Type	Stopsol	Control knobs	Linea
Serigraphy colour	White		

Controls

EVO

Display name	EvoScreen	Control setting	Knobs & touch buttons
Display technology	LCD	No. of controls	2

Programs / Functions

No. of cooking functions

10



Traditional cooking functions				
Static	🛞 Fan assisted	Ciculaire		
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill		
fan)				
😥 Fan grill (large)	Base	Circulaire + bottom		
Bizza				
Other functions				
Defrost by time	Proving	Stone cooking		
вво	Air-Fry	Sabbath		
Cleaning functions				
Pyrolytic				

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	30 °C	Removable door	Yes
Maximum temperature	280 °C	Full glass inner door	Yes
Shelf positions	5	Removable inner door	Yes
No. of lights	2	Total no. of door glasses	4
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	Double
Lower heating element power	1200 W	Speed Reduction Cooling System	Yes
Grill element - power	1750 W	Door Lock During	Yes
Circular heating element	2000 W	Pyrolisis	
- Power		Usable cavity space	353x470x401 mm
Heating suspended	Yes	dimensions (HxWxD)	
when door is opened		Temperature control	Electronic
Door opening type	Standard opening	Cavity material	Easy clean enamel
Door	Cool		-

Energy consumption in

Energy consumption per 0.68 KWh

Energy efficiency index 81 %

forced air convection

cycle in fan-forced

Number of cavities

convection

2.45 MJ

1

Performance / Energy Label



(50mm)

Energy efficiency class A+ Net volume of the cavity 68 litres Energy consumption per 1.09 KWh cycle in conventional mode Energy consumption in 3.92 MJ conventional mode

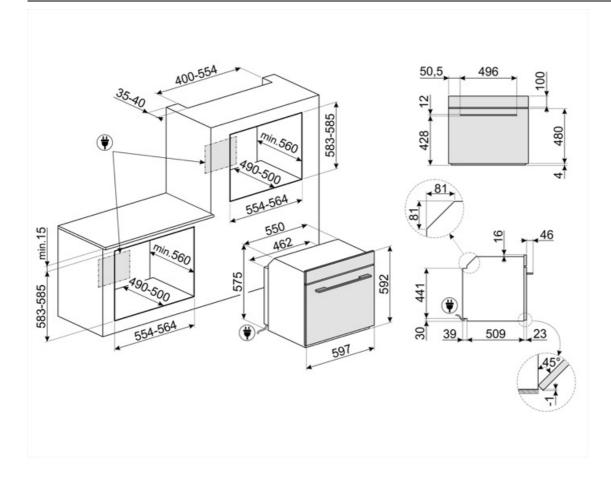
Accessories Included

Chrome shelf	1	Grill mesh	1
Enamelled tray (20mm)	1	Telescopic Guide rails,	1
Enamelled deep tray	1	partial Extraction	

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable	115 cm
Nominal power (W)	3000 W	length	

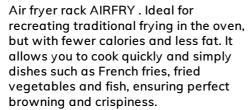






Compatible Accessories

AIRFRY



ET20

Enamelled tray, 20mm deep

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



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

STONE

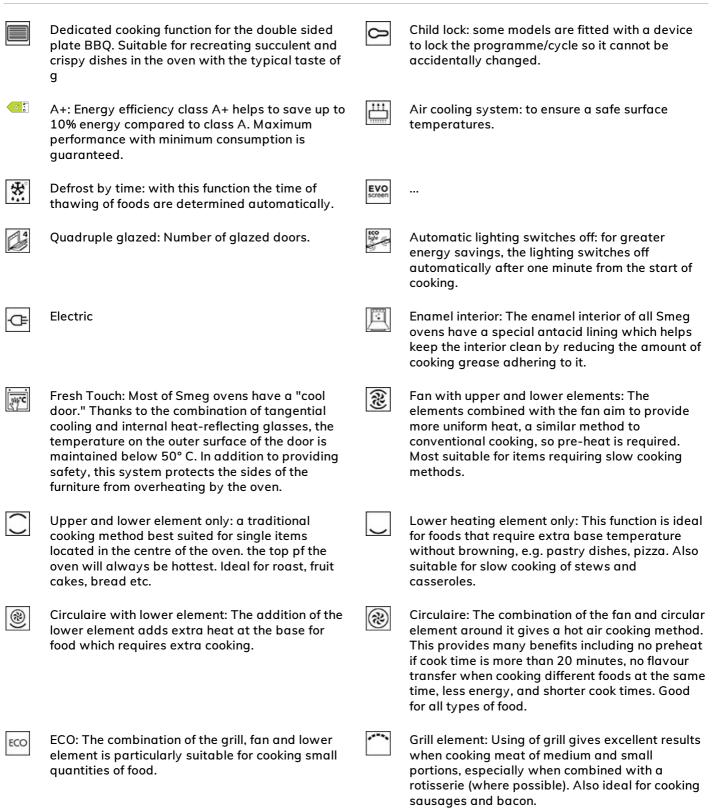


Rectangular refractory stone. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



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(N)	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.	0	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.	ချိုင	Keep warm: This function allows you to keep precooked foods warm.
0	Side lights: Two opposing side lights increase visibility inside the oven.	Þ.	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.
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 preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.	<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.		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.	<u>68 it</u>	The capacity indicates the amount of usable space in the oven cavity in litres.
78 It	The capacity indicates the amount of usable space in the oven cavity in litres.		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		