

SOP6104TPG





Category 60cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking methodThermo-ventilatedGalileo cavityTraditional pyroCleaning systemPyrolytic

EAN code 8017709326821



Aesthetics

Aesthetics Linea Serigraphy colour Black Colour Neptune Grey Serigraphy type Symbols **Finishing** Full glass Matte Door Design Flat Handle Linea minimal **Handle Colour** Satin metal and black Material Glass Glass Type Clear1 Logo Silk screen

Controls





Display nameVivoScreenDisplay technologyTFT

Control setting Touch control

No. of display languages

Display languages

20

Italiano, English (UK), Français (FR), Français (CA), Nederlands, Español (ES), Español (MX), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA),

Zulu (ZA)

Programs / Functions

No. of cooking functions	10
Automatic programmes	150
Customisable recipes	10



Traditional cooking functions Static Fan assisted Ciculaire 8 Turbo (circulaire + bottom + upper + ECO Large grill fan) Fan grill (large) Fan assisted base Base Pizza Other functions Defrost by time Defrost by weight Proving Stone cooking **BBQ** Air-Fry Plate rack/warmer Sabbath Keep warm Cleaning functions Pyrolytic **Options** Time-setting options Delay start and automatic SameTime Yes end cooking DeltaT cooking Yes Minute minder Yes Showroom demo option Yes Timer Demo-tutorial mode Yes Controls Lock / Child Yes Touch guide Yes Safety History Yes, the last 10 functions Other options Keep warm, Eco light, utilised Language setting, Digital Rapid pre-heating Yes clock display, Brightness, Instant GO Yes Eco-logic, Tones, Tones volume Cooking with probe Yes thermometer Multi-step cooking Yes, up to 2 steps Smart cooking

Technical Features



Minimum Temperature 25 °C Removable door Yes



Maximum temperature 280°C Shelf positions No. of lights 2

Light type Halogen 40 W Light power Light when door is Yes

opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended Yes

when door is opened

Door opening type Standard opening

Door Cool Full glass inner door Yes Removable inner door Yes Total no. of door glasses 4 Soft Close hinges Yes Soft Open Yes Chimney Fixed Cooling system **Tangential**

Cooling duct Double Speed Reduction Yes

Cooling System

Door Lock During

Pyrolisis

Usable cavity space 353x470x401 mm

dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel

Yes

Performance / Energy Label





Energy efficiency class Net volume of the cavity 68 litres

Energy consumption per 1.09 KWh

cycle in conventional

mode

Energy consumption in 3.92 MI

conventional mode

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





Grill mesh Premium rack Enamelled tray (20mm) 1 Telescopic Guide rails,

Enamelled deep tray 1

(50mm)

1 1

total Extraction

Temperature probe Yes, single point

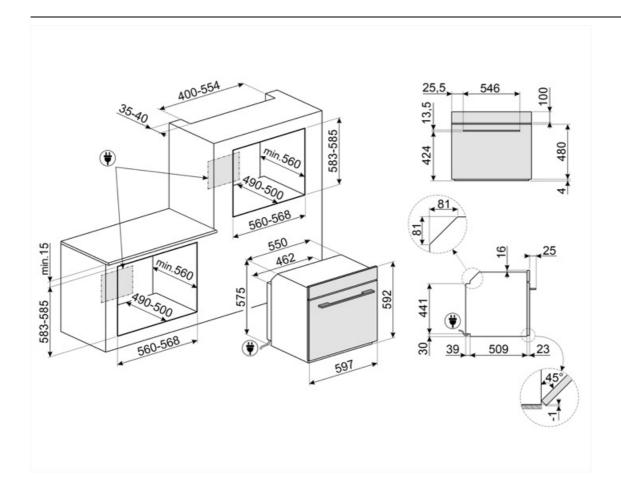
Electrical Connection

Voltage 220-240 V 13 A Current 3000 W Nominal power (W)

Frequency (Hz) Power supply cable length

50/60 Hz 150 cm







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.

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

PR3845X

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

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

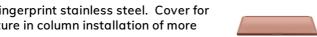
GTT2

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.

Black spacer cover for furniture when more ovens are installed in column. Suitable for 45cm Dolce Stil Novo compact 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

<	A*	A" D

A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



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



Air cooling system: to ensure a safe surface temperatures.



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



Quadruple glazed: 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.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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 assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



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: 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: This function allows you to keep precooked foods warm.



Side lights: Two opposing side lights increase visibility inside the oven.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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



Cooking with temperature probe: It is possible to display the temperature detected 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



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 whilst respecting the provisions of the Jewish day of rest.



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.



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.





The capacity indicates the amount of usable space in the oven cavity in litres.



The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.



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Instant go: activating this option allows cooking to start immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods.



Sametime: The perfect way to have a complete menu in a few simple steps. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time.



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 g



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.