

SOP6104TPG



| | |
|------------------|-------------------|
| Category | 60cm |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | ELECTRICITY |
| Cooking method | Thermo-ventilated |
| Galileo platform | Traditional pyro |
| Cleaning system | Pyrolitic |
| EAN code | 8017709326821 |



Aesthetics

| | | | |
|------------|--------------|-------------------|-----------------------|
| Aesthetic | Linea | Serigraphy colour | Black |
| Colour | Neptune Grey | Serigraphy type | Symbols |
| Finishing | Matt | Door | Full glass |
| Design | Flat | Handle | Linea minimal |
| Material | Glass | Handle Colour | Satin metal and black |
| Glass Type | Clear | Logo | Silk screen |

Controls



| | | | |
|--------------------|------------|--------------------------|---|
| Display name | VivoScreen | No. of display languages | 20 |
| Display technology | TFT | Display languages | 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) |
| Control setting | Full touch | | |







Programs / Functions main oven

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

Traditional cooking functions

| | | |
|--|--|---|
|  Static |  Fan assisted |  Circulaire |
|  Turbo |  Eco |  Large grill |
|  Fan grill (large) |  Base |  Fan assisted base |
|  Pizza | | |












Other functions

| | | |
|--|---|---|
|  Defrost by time |  Defrost by weight |  Leavening |
|  Stone cooking |  BBQ |  Air-Fry |
|  Keep warm |  Plate rack/warmer |  Sabbath |












Cleaning functions

| |
|---|
|  Pirolysis |
|---|

Options

| | | | | | | | | | | |
|--|---|---|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |  |  |
| Time-setting options | Delay start and automatic end cooking | | | | SameTime | Yes | | | | |
| Minute minder | Yes | | | | DeltaT cooking | Yes | | | | |
| Timer | 3 | | | | Showroom demo option | Yes | | | | |
| Controls Lock / Child Safety | Yes | | | | Demo-tutorial mode | Yes | | | | |
| Other options | Keep warm, Eco light, Language setting, Digital clock display, Brightness, ECO-logic, Tones, Tones volume | | | | Touch guide | Yes | | | | |
| | | | | | Chronology | Yes, the last 10 functions utilized | | | | |
| Cooking with probe thermometer | Yes | | | | Rapid pre-heating | Yes | | | | |
| Multi-step cooking | Yes, up to 2 steps | | | | Instant GO | Yes | | | | |
| Smart cooking | Yes | | | | | | | | | |

Technical Features

| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |  |  |
| Minimum Temperature | 25 °C | | | | Door | Cool | | | | |
| Maximum temperature | 280 °C | | | | Removable door | Yes | | | | |
| No. of shelves | 5 | | | | Full glass inner door | Yes | | | | |

| | | | |
|---------------------------------------|------------------|--|-------------------|
| N. of fans | 1 | Removable inner door | Yes |
| No. of lights | 2 | Total no. of door glasses | 4 |
| Light type | Halogen | Soft Close hinges | Yes |
| Light Power | 40 W | Soft Open | Yes |
| Light when door is opened | Yes | Chimney | Fixed |
| Lower heating element power | 1200 W | Cooling system | Tangential |
| Upper heating element - Power | 1000 W | Cooling duct | Double |
| Grill element - power | 1700 W | Speed Reduction Cooling System | Yes |
| Large grill - Power | 2700 W | Door Lock During Pyrolysis | Yes |
| Circular heating element - Power | 2000 W | Usable cavity space dimensions (HxWxD) | 353x470x401 mm |
| Heating suspended when door is opened | Yes | Temperature control | Electronic |
| Door opening type | Standard opening | Cavity material | Ever clean Enamel |

Performance / Energy Label



| | | | |
|---|----------|---|----------|
| Energy efficiency class | A+ | Energy consumption in forced air convection | 2.45 MJ |
| Net volume of the cavity | 68 l | Energy consumption per cycle in fan-forced convection | 0.68 kWh |
| Energy consumption per cycle in conventional mode | 1.09 kWh | Number of cavities | 1 |
| Energy consumption in conventional mode | 3.92 MJ | Energy efficiency index | 81 % |

Accessories included



| | | | |
|----------------------------|---|--|-------------------|
| Luxury rack | 1 | Insert grid | 1 |
| Enamelled tray (20mm) | 1 | Telescopic Guide rails, total Extraction | 1 |
| Enamelled deep tray (50mm) | 1 | Temperature probe | Yes, single point |

Electrical Connection

| | | | |
|---------|-------------|---------------------------|----------|
| Plug | Not present | Nominal power | 3000 W |
| Voltage | 220-240 V | Frequency (Hz) | 50/60 Hz |
| Current | 13 A | Power supply cable length | 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 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.



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 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.



PR3845N

Black cover for furniture when more ovens are installed in column

















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. |
|  | 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. |
|  | Defrost by time: Manual defrost function. At the end of the set duration, the function stops. |  | Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting. |
|  | Quadruple glazed: Number of glazed doors. |  | 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. |
|  | ECO-logic: option allows you to restrict the power limit of the appliance real energy saving. |  | Electric |
|  | 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 |  | 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 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. |



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.



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.



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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



KEEP_WARM_72dpi



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.



Temperature probe: with the temperature probe it is possible to perfectly cook roasts, loins, meat of various cuts and sizes. In fact, the probe improves 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.



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.



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.



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.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



















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



Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



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.

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|  <p>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%.</p> |  <p>SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.</p> |
|  <p>Option designed to solve any doubts More than 100 pop-ups, which can be triggered with a long touch on any icon, provide information on the use of the display and cooking.</p> |  <p>The oven cavity has 5 different cooking levels.</p> |
|  <p>Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc . up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest.</p> |  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p> |
|  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p> |  <p>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.</p> |
|  <p>Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.</p> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |
|  <p>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.</p> |  <p>Keep warm: the function allows to keep cooked food warm.</p> |
|  <p>INSTANT GO: activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature Particularly suitable for frozen foods.</p> |  <p>The perfect way to have a complete menu in a few simple steps with a considerable saving of time. The large cavity can accommodate multiple types of food at the same time, which can be cooked without any exchange of odors. The carefully studied thermodynamic flows ensure uniform cooking at every level. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time</p> |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |  <p>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.</p> |



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



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.