

# SOP6301S2X







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

8017709294281 EAN code



### **Aesthetics**

Classica **Aesthetic** Colour Stainless steel **Finishing** Fingerproof Design Flat

Material Stainless steel Brushed Type of steel **Eclipse** Glass Type Serigraphy colour Black

Serigraphy type

Door Handle

**Handle Colour** 

Logo

Control knobs Controls colour Symbols

With 2 horizontal strips

Classic Inox **Embossed** Classic

Steel effect

### **Controls**



Display name CompactScreen Control setting Knobs Display technology LCD No. of controls 2

## Programs / Functions main oven

No. of cooking functions

11



User-replaceable light

**Light Power** 

Yes

40 W

#### Traditional cooking functions Fan assisted Static Circulaire Turbo Eco Large grill Circulaire + bottom Fan grill (large) Base Pizza Cooking functions with steam Circulaire Other Steam functions Water outlet Descaling Other functions Sabbath Defrost by time Leavening Cleaning functions **Pirolysis Options** Delay start and automatic Other options Time-setting options Keep warm end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Timer Controls Lock / Child Yes Safety **Technical Features** Minimum Temperature 30 °C Full glass inner door Yes 280°C Removable inner door Maximum temperature Yes No. of shelves 5 Total no. of door glasses 4 N. of fans 1 Soft Close hinges Yes No. of lights Fixed 1 Chimney Cooling system Light type **Tangential** Halogen

SMEG SPA 7/12/2025

Cooling duct

Speed Reduction

Cooling System

Double

Yes



Light when door is

Yes

opened

Lower heating element

power

1750 W Grill element - power Circular heating element 2000 W

- Power

Heating suspended

when door is opened

Door opening type

Door Removable door

Yes

Cool

Yes

Standard opening

1200 W

**Door Lock During Pyrolisis** 

Steam range

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material Water loading Tank capacity

Yes

20 - 40%

353x470x401 mm

Electronic

Ever clean Enamel Drawer, manual

18,0

## Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 68 l

Energy consumption per 1,09 kWh cycle in conventional

mode

Energy consumption in conventional mode

3,92 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 1

Enamelled deep tray

(50mm)

Insert gird

Other water loading kit

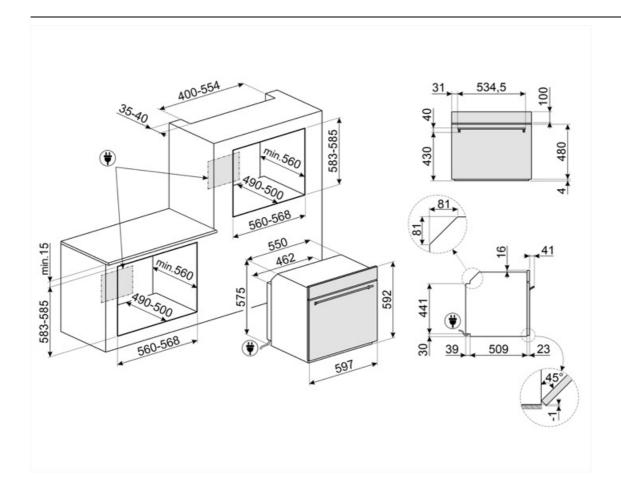
#### **Electrical Connection**

Voltage 220-240 V Plug Not present Current 13 A

Nominal power Frequency (Hz) Power supply cable length

3000 W 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.

#### **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.

#### FT50

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.

#### **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

#### AIRFRY2

Air fryer tray. 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.

#### GTTV2

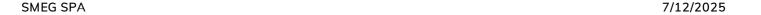
Totally extractable telescopic guides (1 level), suitable for steam ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

#### 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.





#### STONE2



Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. 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



### 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.



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.



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.



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.



Quadruple glazed: Number of glazed doors.



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.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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: 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.		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.
<u>@</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	<b>®</b>	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.
<b>€</b>	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.	<b>⊕</b>	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.
(i)	Circulaire + Steam: The addition of steam to thermoventilated cooking allows better preservation of the organoleptic properties of food. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is the perfect function for cooking all types of dishes in a more delicate way. It is also ideal for cooking on multiple levels without mixing smells and flavors. Ideal for preparing roasts, chicken and baked goods such as leavened cakes and bread.	4	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.		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\_72dpi



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



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.



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 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%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



The oven cavity has 5 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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.



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



With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.



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.



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