

SOP6301S2X



Category Product Family Power supply Heat source Cooking method Galileo platform Cleaning system EAN code 60 cm Oven Electric ELECTRICITY Combi Steam Pyro steam Pyrolitic 8017709294281



Aesthetics

Aesthetic	Classica	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	lnox
Material	Stainless steel	Logo	Embossed
Type of steel	Brushed	Control knobs	Classic
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

Controls

COMPACT

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

Programs / Functions main oven

No. of cooking functions



Traditional cooking functions		
Static	🛞 Fan assisted	Circulaire
🛞 Turbo	ECO Eco	Large grill
😨 Fan grill (large)	Base	Circulaire + bottom
Bizza		
Cooking functions with steam		
Eirculaire		
Other Steam functions		
Water outlet	[b] Descaling	
Other functions		
Defrost by time	Leavening	Sabbath
Cleaning functions		
Pirolysis		

Options

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

Technical Features

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Minimum Temperature	30 °C	Full glass inner door	Yes
Maximum temperature	280 °C	Removable inner door	Yes
No. of shelves	5	Total no. of door glasses	4
N. of fans	1	Soft Close hinges	Yes
No. of lights	1	Chimney	Fixed
Light type	Halogen	Cooling system	Tangential
User-replaceable light	Yes	Cooling duct	Double
Light Power	40 W	Speed Reduction Cooling System	Yes



Light when door is opened	Yes	Door Lock During Pyrolisis	Yes
Lower heating element power	1200 W	Steam range	20 - 40%
Grill element - power	1750 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Circular heating element - Power	2000 W	Temperature control	Electronic
Heating suspended	Yes	Cavity material Water loading	Ever clean Enamel Drawer, manual
when door is opened	Ctandard on oning	Tank capacity	0,81
Door opening type Door	Standard opening Cool		
Removable door	Yes		

Performance / Energy Label



Energy efficiency class	A+
Net volume of the cavity	68 I
Energy consumption per cycle in conventional mode	1,09 KWh
Energy consumption in conventional mode	3,92 MJ

Accessories included

Rack with back stop	1	Insert gird	1
Enamelled deep tray (50mm)	1	Other	water loading kit

Energy consumption in

Energy consumption per 0,68 KWh

Energy efficiency index 81 %

forced air convection

cycle in fan-forced

Number of cavities

convection

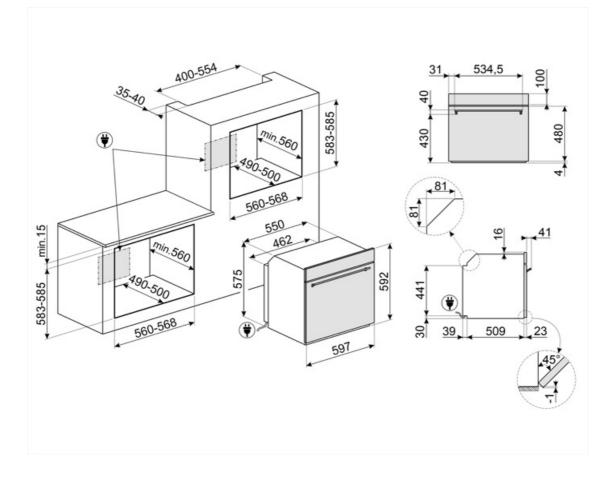
2,45 MJ

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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

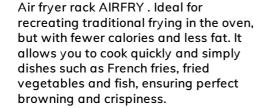






Compatible Accessories

AIRFRY



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



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.

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.





Symbols glossary

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



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.

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

Quadruple glazed: Number of glazed doors.

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

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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.



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.



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.



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

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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.



$\left(\right)$	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.
۲	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	*	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.
<i>(%</i>)	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.	۲	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.
	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.		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.

is done manually thanks to a special funnel

included.

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ပါိုင The inner door glass: can be removed with a few KEEP_WARM_72dpi quick movements for cleaning. Side lights: Two opposing side lights increase P **PYROLYSIS - AUTOMATIC CLEANING** visibility inside the oven. 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 Rapid preheating: cooking is preceded by the ≣IJ proving yeast type dough mixes. Simply select preheating phase which allows the cooking the function and place dough in the cavity for compartment to reach the set temperature. This allotted option reduces the time by up to 50%. SABBATH: function that allows to cook food .5 The oven cavity has 5 different cooking levels. respecting Judaism's day of rest provisions. °C Soft close: all models are equipped with Electronic control: Allows you to maintain advanced function of smooth closing of the door, temperature inside the oven with the precision 2which allows the device to close smoothly and 3 ° C. This enables to cook meals that are very quietly. sensitive to temperature changes, such as cakes, souffles, puddings. With a simple and intuitive interface, the The capacity indicates the amount of usable space in the oven cavity in litres. COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs. Manual water loading system: It is possible to The capacity indicates the amount of usable 3 78 lt load the tank in less than 40 seconds. The loading space in the oven cavity in litres.