

SOP6302S2PX







Category 60cm Single Ovens

Product Family Oven Power supply Electric **Heat source** Electric Cooking method Combi Steam Galileo cavity SteamOne Cleaning system Pyrolytic

EAN code 8017709302092



Aesthetics

Classic Symbols **Aesthetics** Serigraphy type

Colour Stainless steel With 2 horizontal strips Door **Finishing** Fingerproof Handle Classic

Design Flat **Handle Colour** Steel effect Material Stainless steel **Embossed** Logo Glass Type **Eclipse** Control knobs Classic

Serigraphy colour Black

Controls



Control setting Knobs & touch buttons Display name EvoScreen

Display technology LCD No. of controls

Programs / Functions

No. of cooking functions

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12



Controls Lock / Child

Safety

Yes

Traditional cooking funct	ions		
Static	② Fan assisted	⊗ Cio	ulaire
®			
Turbo (circulaire + bottom +	upper + ECO ECO	La	rge grill
fan)			
Base	Pizza		
Cooking functions with st	team		
Steam + bottom + upp	er + fan 🛭 🔞 Steam + circu	ılaire + fan Turbo	
Grill + fan			
Other Steam functions			
Tank cleaning	₩ater outlet	₫ wa	ater input
Descaling			
Other functions			
Defrost by time	Proving	Sto	one cooking
BBQ	Air-Fry	i Sa	bbath
Cleaning functions			
Pyrolytic			
Options			
Time-setting options	Delay start and automatic end cooking	Other options	Keep warm, Eco light, Brightness, Tones
Minute minder Timer	Yes 1	Cooking with probe thermometer	Yes
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Showroom demo option Yes

Yes

Rapid pre-heating



Technical Features



Minimum Temperature 280°C Maximum temperature Shelf positions 5 No. of lights 2 Light type Halogen User-replaceable light Yes Light power 40 W Light when door is Yes

opened

Lower heating element

power

Grill element - power 1750 W Circular heating element 2000 W

- Power

Heating suspended

when door is opened

Door opening type

Door

Removable door Full glass inner door 25 °C

1200 W

Yes

Cool

Yes

Yes

Standard opening



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

Steam range 20 - 40%

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel Water loading Drawer, manual

Yes

2.45 MJ

353x470x401 mm

Tank capacity 0,81

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 conventional mode

3.92 MJ

1

Energy consumption in forced air convection

Energy consumption per 0.68 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 81 %

Accessories Included



Chrome shelf Grill mesh 1

Enamelled tray (20mm) Temperature probe Yes, single point Enamelled deep tray

(50mm)

Electrical Connection

220-240 V 50/60 Hz Voltage Frequency (Hz) Current 13 A



Nominal power (W)

3000 W

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.



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.



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.

PALPZ

Pizza shovel with fold away handle width: 315mm length: 325mm

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, 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.

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



Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of q



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.



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.



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



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.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



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 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	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.
∞	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.	((%))	Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.
8	Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.	4	FUN_STEAM_OTHER_WATER_IN_OUT_72dpi
®	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.	စ္ခါင္	Keep warm: This function allows you to keep precooked foods warm.
ġ [©]	Side lights: Two opposing side lights increase visibility inside the oven.	P [*]	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.
p	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.	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.		Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
<i>/</i> iiii.	To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.	٥٢	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.
68 It	The capacity indicates the amount of usable space in the oven cavity in litres.	EVO screen	
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