

SOP6401S2B



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 8017709324957



Aesthetics

Aesthetic	Selezione	Serigraphy type	Symbols
Colour	Black	Door	Full glass
Finishing	Glossy	Handle	Selection squared
Design	Flat	Handle Colour	Black
Material	Glass	Logo	Silk screen
Glass Type	Clear	Control knobs	Cucina restyling
Serigraphy colour	Grey	Controls 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

11



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	Descaling	
Other functions		
Defrost by time	Leavening	Sabbath
Cleaning functions		
Pirolysis		

Options

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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	Yes
Light when door is	Yes	Cooling System	
opened		Door Lock During Pyrolisis	Yes



Lower heating element power Grill element - power	1200 W 1750 W	Steam range Usable cavity space dimensions (HxWxD)	20 - 40% 353x470x401 mm
Circular heating element	2000 W	Temperature control	Electronic
- Power		Cavity material	Ever clean Enamel
Heating suspended	Yes	Water loading	Drawer, manual
when door is opened		Tank capacity	0.8 l
Door opening type Door Removable door	Standard opening Cool Yes		0,01

Performance / Energy Label

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

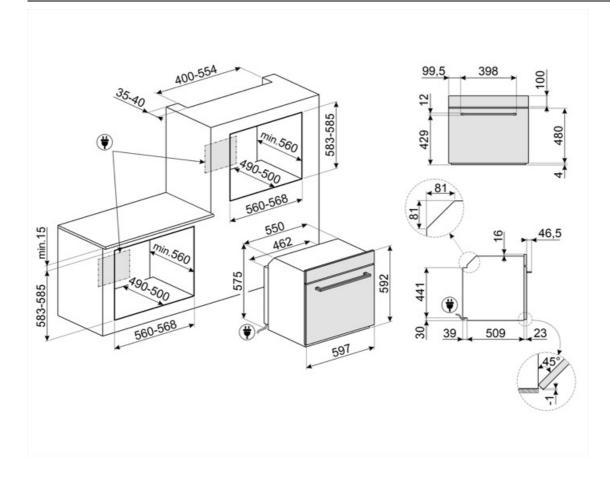
Accessories included

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

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

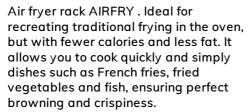






Compatible Accessories

AIRFRY



ET20

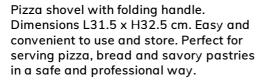


Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

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



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

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.



SFLK1

Child lock

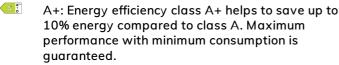




Symbols glossary

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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.



Air cooling system: to ensure a safe surface

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

temperatures.

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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.



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



Quadruple glazed: Number of glazed doors.

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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.	(%)	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.
\bigcirc	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.
8	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	8	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	\sim	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.
(?) ??	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.	٢	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.

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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. Soft close: all models are equipped with °C 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 COMPACT 68 it COMPACTscreen provides a pleasant user space in the oven cavity in litres. experience, thanks to the interaction with the

knobs.



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