

SOP6604S2PNR



Category Product Family Power supply Heat source Cooking method Galileo cavity Cleaning system EAN code 60cm Single Ovens Oven Electric Electric Combi Steam SteamOne Pyrolytic 8017709313937



Aesthetics

Aesthetics Colour Finishing Design Component finish Material Dolce Stil Novo Black Gloss Flat Copper Glass Glass Type Door Handle Handle Colour Logo

Eclipse Full glass Dolce Stil Novo Black Applied

Controls



Display name Display technology Control setting

VivoScreen TFT Advanced full touch

No. of display languages Display languages

20

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)

Programs / Functions

No. of cooking functions	19	
Automatic programmes	150	
Steam assisted levels	3	



Customisable recipes Traditional cooking functions	10	
Static	Ean assisted	Ciculaire
8		
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill
fan)		
😥 Fan grill (large)	Base	Circulaire + bottom
Bizza		
Cooking functions with pulsed ste	am	
Fan assisted	Circulaire	Circulaire + Bottom + Fan
Turbo (circulaire + bottom + upper +	🔊 Fan Grill	
fan)		
Cooking functions with steam		
Steam + bottom + upper + fan	Steam + circulaire + fan	Turbo
Grill + fan		
Other Steam functions		
Tank cleaning	Water outlet	Vater input
Descaling		
Other functions		
Defrost by time	Defrost by weight	Proving
Stone cooking	BBQ	Air-Fry
Keep warm	Plate rack/warmer	Sabbath
Cleaning functions		
Pyrolytic		

Options



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

Technical Features

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Minimum Temperature	25 °C	Full glass inner door	Yes
Maximum temperature	280 °C	Removable inner door	Yes
Shelf positions	5	Total no. of door glasses	4
No. of lights	2	Soft Close hinges	Yes
Light type	Halogen	Soft Open	Yes
User-replaceable light	Yes	Chimney	Fixed
Light power	40 W	Cooling system	Tangential
Light when door is	Yes	Cooling duct	Double
opened		Speed Reduction	Yes
Lower heating element	1200 W	Cooling System	
power	1000 \\	Door Lock During	Yes
Upper heating element - Power	1000 W	Pyrolisis	20 40%
Grill element - power	1700 W	Steam range	20 - 40%
Large grill - Power	2700 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Circular heating element		Temperature control	Electronic
- Power		Cavity material	Easy clean enamel
Heating suspended	Yes	Water loading	Drawer, manual
when door is opened		Tank capacity	0,81
Door opening type	Standard opening		
D			
Door	Cool		
Removable door	Yes		

Performance / Energy Label



Energy efficiency class A+ Net volume of the cavity 68 litres

Energy consumption in 2,45 MJ forced air convection



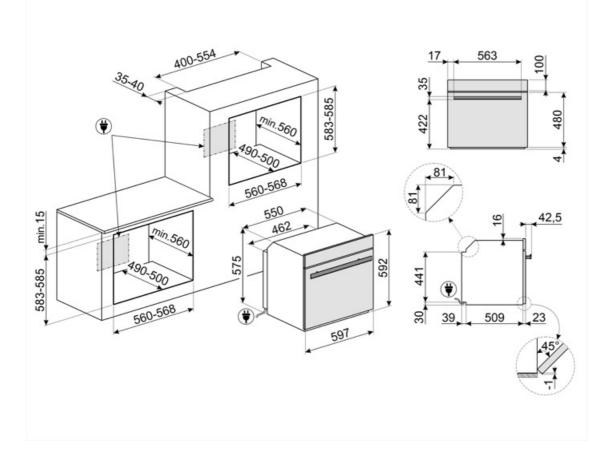
Energy consumption per cycle in conventional mode	1,09 KWh	Energy consumption per cycle in fan-forced convection	0,68 KWh
Energy consumption in	3,92 MJ	Number of cavities	1
conventional mode		Energy efficiency index	81 %

Accessories Included

3			
Premium rack	1	Telescopic Guide rails,	1
Enamelled tray (20mm)	1	total Extraction	
Enamelled deep tray	1	Temperature probe	Yes, multipoint
(50mm)		Other	water loading kit
Grill mesh	1		

Electrical Connection

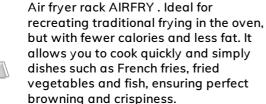
Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable	150 cm
Nominal power (W)	3000 W	length	





Compatible Accessories

AIRFRY



ET20

Enamelled tray, 20mm deep

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, 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.

PR3845N

Black spacer cover for furniture when more ovens are installed in column. Suitable for 45cm Dolce Stil Novo compact 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.



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 fold away handle width: 315mm length : 325mm

PR3845X



Antifingerprint stainless steel. Cover for furniture in column installation of more ovens

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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 g		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 D	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.	ს	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.	<u> </u>	Air cooling system: to ensure a safe surface temperatures.
送.	Defrost by time: with this function the time of thawing of foods are determined automatically.	*	Defrost by weight: With this function the defrosting time is determined
٢	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.
22 20	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	æ	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.		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.	8	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
*	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.	(%)	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
٩	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.	12	Fan with grill with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.
	Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.	Ċ.	Circulaire + lower element with steam assist: Ideal for reheating flans and quiches. This function will re-crisp the base, whilst filling will not dry out due to the additional moisture in the cooking cavity.
	Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.		Turbo with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.
旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	H	The inner door glass: can be removed with a few quick movements for cleaning.
مأأه	Keep warm: This function allows you to keep precooked foods warm.	0	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.		Warming up: An option for dish warming and keeping the prepared meals hot.
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

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