

# SOP6604TPNR





Category 60cm
Product Family Oven
Power supply Electric
Heat source ELECTRICITY
Cooking method Thermoseal
Galileo Technology Traditional pyro

Cleaning system Pyrolitic

**EAN code** 8017709304270



# **Aesthetics**

Dolce Stil Novo **Aesthetic** Glass Type **Eclipse** Full glass Colour Black Door Design Dolce Stil Novo Flat Handle Component finish Copper **Handle Colour** Black

Component finishCopperHandle ColourBlackMaterialGlassLogoApplied

### **Controls**





Display nameVivoScreenDisplay technologyTFTControl settingFull touch

No. of display languages Display languages

Italiano, English (UK), Français (FR), Français (CA), Nederlands, Español (ES), Español (MX), Português (PT), Svenska, Pyccкий, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA),

Zulu (ZA)

20

# **Programs / Functions**

No. of cooking functions 10
Automatic programmes 150
Customisable recipes 10

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#### Traditional cooking functions Static Fan assisted Circulaire Eco Turbo Large grill Fan grill (large) Base Fan assisted bottom Pizza Other functions Defrost by weight Defrost by time Proving Stone cooking **BBQ** Air-Fry Plate rack/warmer Sabbath Keep warm **Cleaning functions Pirolysis Options** SameTime Time-setting options Delay start and automatic 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 Chronology Yes, the last 10 functions Other options Keep warm, Eco light, utilised Language setting, Digital Rapid pre-heating Yes clock display, Brightness, Instant GO Yes ECO-logic, Tones, Tones volume Cooking with probe Yes thermometer Multi-step cooking Yes, up to 2 steps **Smart cooking** Yes **Technical Features** .5 Minimum Temperature 25 °C Cool

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Removable door

Full glass inner door

Removable inner door

Yes

Yes

Yes

280°C

5

1

2

Maximum temperature

No. of shelves

N. of fans

No. of lights



Light type Halogen 40 W **Light Power** Light when door is Yes

opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended

when door is opened

Door opening type Standard opening

Yes

Total no. of door glasses 4

Soft Close hinges Yes Soft Open Yes Chimney Fixed

**Tangential** Cooling system Cooling duct Double Speed Reduction Yes

Cooling System

**Door Lock During** 

**Pyrolisis** 

Usable cavity space 353x470x401 mm

Yes

dimensions (HxWxD)

Temperature control Electronic

Cavity material Ever clean Enamel

# Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 681

Energy consumption per 1,09 kWh

cycle in conventional

mode

Energy consumption in 3,92 MJ conventional mode

Energy consumption in 2,45 MJ

forced air convection

Energy consumption per 0,68 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 81 %

## Accessories Included





Premium rack Insert gird Enamelled tray (20mm) Telescopic Guide rails, 1

Enamelled deep tray

(50mm)

1 1

total Extraction

Temperature probe Yes, multipoint

## **Electrical Connection**

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

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# **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.

#### **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 cover for furniture when more ovens are installed in column

### STONE

Rectangular refractory stone PPR2. 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.

#### 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.

#### PALPZ

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

#### PR3845X

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

#### 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 woodfired 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 g



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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



Air cooling system: to ensure a safe surface temperatures.



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



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.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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 assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



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.

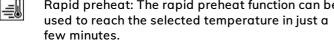
ECO

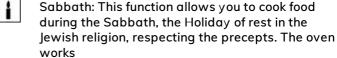
ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

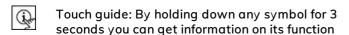
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	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.	<b>₩</b>	Fan with grill element: The fan 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.
<b>®</b>	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.	<b>®</b>	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.
್ಲಿ	KEEP_WARM_72dpi	O. O	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
=	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a	i	Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the

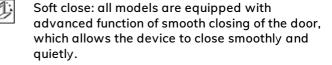








Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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.

Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.

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

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



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire



Dedicated cooking function for the Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.



DeltaT cooking The oven automatically sets the cavity temperature to a predefined temperature (named deltaT) higher than the core temperature detected by the probe. When the probe detects an extra degree at the core, the oven automatically increases also its internal temperature by one degree. The oven offers the possibility to choose between three different deltaT cooking modes (slow, medium and fast) and to set any desired core temperature. A concentration of technology that makes it possible to obtain tender, juicy, healthy products of the highest quality.

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