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

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

Controls

Display name	VivoScreen	**No. of display languages**	20
Display technology	TFT	**Display languages**	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)
Control setting	Full touch		

Programs / Functions

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

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Fan grill (large)
- Base
- Fan assisted bottom
- Pizza

Other functions

- Defrost by time
- Defrost by weight
- Proving
- Stone cooking
- BBQ
- Air-Fry
- Keep warm
- Plate rack/warmer
- Sabbath

Cleaning functions

- Pirolysis

Options

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

Technical Features

Capacity (Lt)	68 l	**Door opening type**	Standard opening
Cavity	QS-Galileo	**Door**	Cool
Minimum Temperature	25 °C	**Removable door**	Yes
Maximum temperature	280 °C	**Full glass inner door**	Yes
No. of shelves	5	**Removable inner door**	Yes

N. of fans	1
No. of lights	2
Light type	Halogen
Light Power	40 W
Light when door is opened	Yes
Lower heating element power	1200 W
Upper heating element - Power	1000 W
Grill element - power	1700 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Heating suspended when door is opened	Yes

Total no. of door glasses	4
Soft Close hinges	Yes
Soft Open	Yes
Chimney	Fixed
Cooling system	Tangential
Cooling duct	Double
Speed Reduction Cooling System	Yes
Door Lock During Pyrolisis	Yes
Usable cavity space dimensions (HxWxD)	353x470x401 mm
Temperature control	Electronic
Cavity material	Ever clean Enamel

Performance / Energy Label



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

Energy consumption in forced air convection	2,45 MJ
Energy consumption per cycle in fan-forced convection	0,68 kWh
Number of cavities	1
Energy efficiency index	81 %

Accessories Included



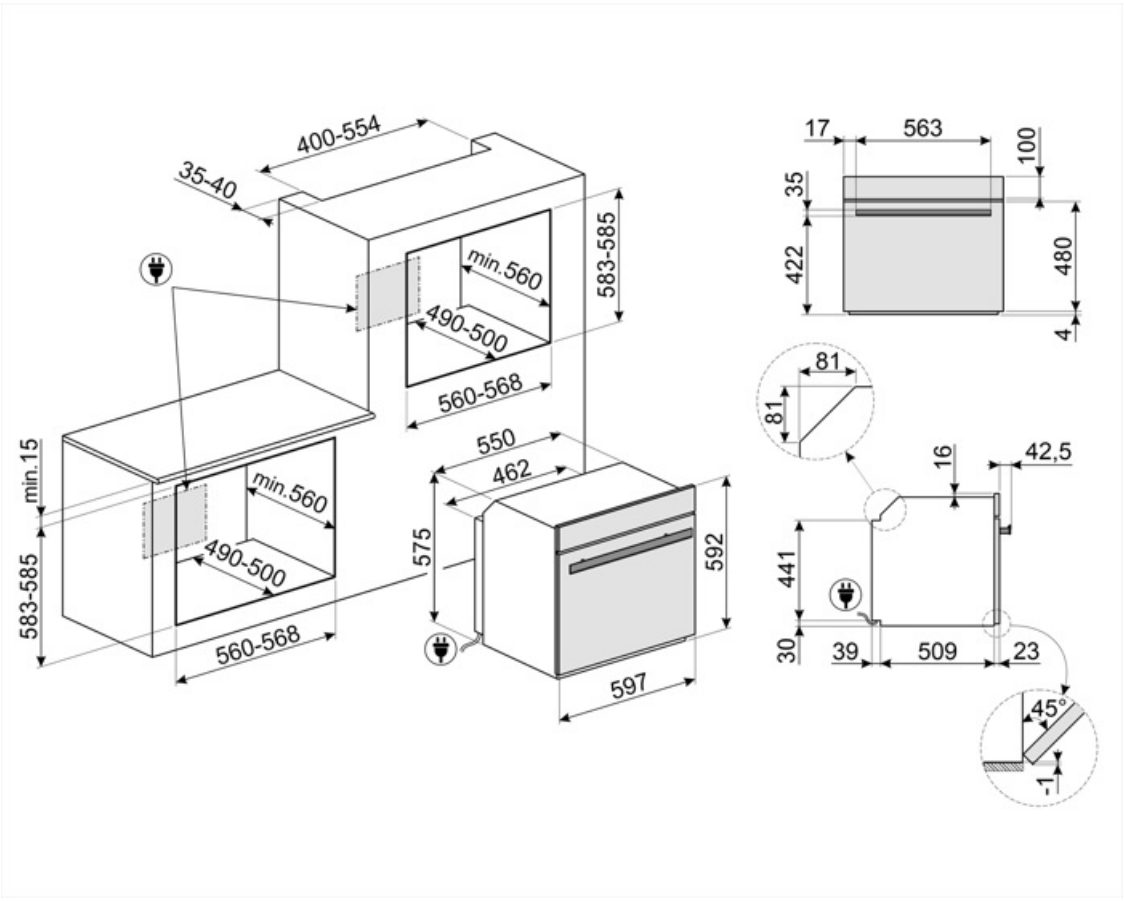
Premium rack	1
Enamelled tray (20mm)	1
Enamelled deep tray (50mm)	1

Insert gird	1
Telescopic Guide rails, total Extraction	1
Temperature probe	Yes, multipoint

Electrical Connection

Voltage	220-240 V
Plug	No
Current	13 A

Nominal power	3000 W
Frequency (Hz)	50/60 Hz
Power supply cable length	150 cm


400-554
35-40
min.560
490-500
583-585
560-568
min.15
583-585
min.560
490-500
560-568
550
462
575
592
597
17
563
100
35
422
480
4
81
81
16
42,5
441
30
39
509
23
45°
1

Compatible Accessories



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

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



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 g



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



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



Quadruple glazed: Number of glazed doors.



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



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.



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.



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.



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.



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.



Defrost by weight: With this function the defrosting time is determined



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



Electric



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.



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.



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.

Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

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.

KEEP_WARM_72dpi

Side lights: Two opposing side lights increase visibility inside the oven.

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.

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.

Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works

Touch guide: By holding down any symbol for 3 seconds you can get information on its function

The oven cavity has 5 different cooking levels.

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.

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

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.

The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.

INSTANT GO: activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature Particularly suitable for frozen foods.

The perfect way to have a complete menu in a few simple steps with a considerable saving of time. The large cavity can accommodate multiple types of food at the same time, which can be cooked without any exchange of odors. The carefully studied thermodynamic flows ensure uniform cooking at every level. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time.

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.

Keep warm: the function allows to keep cooked food warm.

The multi-point temperature probe has three detection points. This means that not only the core temperature is detected, but also the temperature in other areas. The oven will process all these data to avoid cooking unevenness. In this way each product can be cooked in a professional, restaurant style.

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