

SOP6604TPNR

Category Product Family Power supply Heat source Cooking method Galileo cavity Cleaning system EAN code

60cm Single Ovens Oven Electric Electric Thermo-ventilated Traditional pyro Pyrolytic 8017709304270



Aesthetics

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

Controls

vivo screen

Display name Display technology Control setting VivoScreen TFT Touch control

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 | 10 |
|--------------------------|-----|
| Automatic programmes | 150 |
| Customisable recipes | 10 |



| Traditional cooking functions | | | | |
|--------------------------------------|-------------------|---------------------|--|--|
| Static | Fan assisted | Ciculaire | | |
| 8 | | | | |
| Turbo (circulaire + bottom + upper + | ECO ECO | Large grill | | |
| fan) | | | | |
| 😨 Fan grill (large) | Base | 🐮 Fan assisted base | | |
| Pizza | | | | |
| Other functions | | | | |
| Defrost by time | Defrost by weight | Proving | | |
| Stone cooking | BBQ | Air-Fry | | |
| Keep warm | Plate rack/warmer | Sabbath | | |
| Cleaning functions | | | | |
| | | | | |

P Pyrolytic

Options

| | | iii | |
|-----------------------------------|---|----------------------|----------------------------|
| 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 | | History | Yes, the last 10 functions |
| Other options | Keep warm, Eco light, | | utilised |
| | Language setting, Digital | Rapid pre-heating | Yes |
| | clock display, Brightness, Eco-logic, Tones, Tones volume | Instant GO | Yes |
| Cooking with probe thermometer | Yes | | |
| Multi-step cooking | Yes, up to 2 steps | | |
| Smart cooking | Yes | | |

Technical Features





| Maximum temperature | 280 °C | Full glass inner door | Yes |
|--|------------------|-----------------------------------|-------------------|
| Shelf positions | 5 | Removable inner door | Yes |
| No. of lights | 2 | Total no. of door glasses | 4 |
| Light type | Halogen | Soft Close hinges | Yes |
| Light power | 40 W | Soft Open | Yes |
| Light when door is | Yes | Chimney | Fixed |
| opened | | Cooling system | Tangential |
| Lower heating element | 1200 W | Cooling duct | Double |
| power Upper heating element - | 1000 W | Speed Reduction Cooling System | Yes |
| Power Grill element - power | 1700 W | Door Lock During Pyrolisis | Yes |
| Large grill - Power | 2700 W | Usable cavity space | 353x470x401 mm |
| Circular heating element | 2000 W | dimensions (HxWxD) | |
| - Power | | Temperature control | Electronic |
| Heating suspended when door is opened | Yes | Cavity material | Easy clean enamel |
| Door opening type | Standard opening | | |
| Door | Cool | | |
| | | | |

Performance / Energy Label



Energy efficiency classA+Net volume of the cavity68 litresEnergy consumption per
cycle in conventional
mode1.09 kWhEnergy consumption in
conventional mode3.92 MJ

Energy consumption in
forced air convection2.45 MJEnergy consumption per
cycle in fan-forced
convection0.68 kWhNumber of cavities1Energy efficiency index81 %

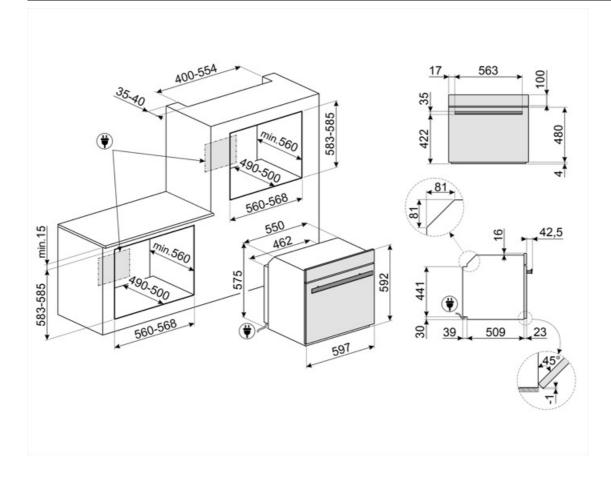
Accessories Included

| A3 | | | |
|-----------------------|---|-------------------------|-----------------|
| Premium rack | 1 | Grill mesh | 1 |
| Enamelled tray (20mm) | 1 | Telescopic Guide rails, | 1 |
| Enamelled deep tray | 1 | total Extraction | |
| (50mm) | | Temperature probe | Yes, multipoint |

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 | |

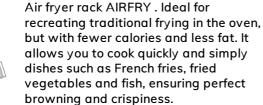






Compatible Accessories

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

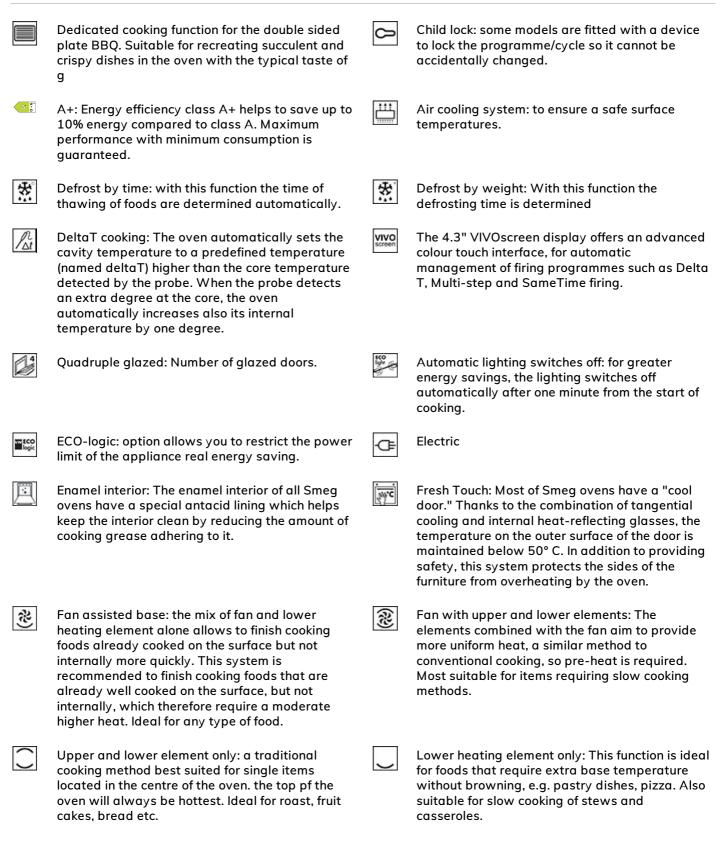


Antifingerprint stainless steel. Cover for furniture in column installation of more ovens



•se•smeg

Symbols glossary





| | 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. |
|-----------|--|--------------|---|
| \square | 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. |
| 8 | 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. |
| 旦 | 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. |
| o lo | 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 |
| - | 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. |
| A | Touch guide: By holding down any symbol for 3 seconds you can get information on its function | . <u>5</u> | 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. | D | Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly. |

•se•smeg

wood-fire

| | 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. |
|-------|---|----------|---|
| 9 | Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button. | 68 it | The capacity indicates the amount of usable space in the oven cavity in litres. |
| (1) | | . | Instant go: activating this option allows cooking to start immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods. |
| 131 | | (9) | Sametime: The perfect way to have a complete menu in a few simple steps. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time. |
| 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 | | |