

# SOP6606WS2PNR







Category 60cm Single Ovens

**Product Family** Oven Electric Power supply **Heat source** Electric Cooking method Combi Steam Galileo cavity SteamOne Cleaning system Pyrolytic

EAN code 8017709310066



### **Aesthetics**

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

### **Controls**

Material



Display name VivoScreen max Display technology TFT

Control setting Advanced full touch

Glass

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	<b>₹</b> Fan assisted	© Ciculaire
<b>®</b>		
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill
fan)		
Fan grill (large)	Base	© Circulaire + bottom
Pizza		
Cooking functions with pulsed ste	eam	
Fan assisted	& Circulaire	Circulaire + Bottom + Fan
<b>&amp;</b> 3		
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	₩ater outlet	Water input
Descaling		
Other functions		
Defrost by time	Defrost by weight	Proving
Stone cooking	BBQ	Air-Fry
Keep warm	Plate rack/warmer	Sabbath
Cleaning functions		
Prolytic		

# **Options**

























Time-setting options

Delay start and automatic end cooking

Minute minder Yes 3 Timer Controls Lock / Child Yes

Safety

Other options Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume

Cooking with probe

thermometer

Yes

Multi-step cooking Yes, up to 3 steps

Smart cooking

SameTime Yes DeltaT cooking Yes Showroom demo option Yes Demo-tutorial mode Yes Touch guide Yes

History Yes, the last 10 functions

utilised

Double

353x470x401 mm

Yes

Rapid pre-heating Yes Instant GO Yes

### **Technical Features**















25 °C















Minimum Temperature Maximum temperature

280°C Shelf positions 5 2 No. of lights

Light type Halogen User-replaceable light Yes 40 W Light power Light when door is Yes

opened

1200 W Lower heating element

power

Upper heating element - 1000 W

Power

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

- Power

Heating suspended

when door is opened

Yes

Door opening type Standard opening

Door Cool Removable door Yes

Full glass inner door Yes Removable inner door Yes Total no. of door glasses 4 Soft Close hinges Yes Soft Open Yes Fixed Chimney **Tangential** Cooling system

Cooling duct Speed Reduction Cooling System

**Door Lock During** Yes

**Pyrolisis** 

20 - 40% Steam range

Usable cavity space dimensions (HxWxD)

Electronic Temperature control

Cavity material Easy clean enamel Water loading Drawer, manual

Tank capacity 0.81

# Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 68 litres

Energy consumption in forced air convection

2.45 MJ



Energy consumption per 1.09 kWh cycle in conventional

3.92 MJ

1

mode

Energy consumption in

conventional mode

Energy consumption per 0.68 kWh

cycle in fan-forced

convection

**Number of cavities** 

Energy efficiency index 81 %

# **Accessories Included**





Premium rack

Enamelled tray (20mm) 1

Enamelled deep tray

(50mm)

Grill mesh

Telescopic Guide rails,

total Extraction

Temperature probe

Other

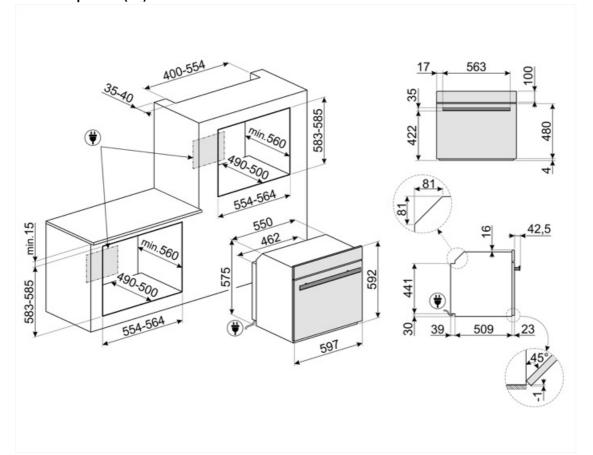
Yes, multipoint water loading kit

## **Electrical Connection**

Voltage 220-240 V Current 13 A 3000 W Nominal power (W)

Frequency (Hz) Power supply cable 50/60 Hz 150 cm

length





# **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.

#### **BN640**

Enamelled tray, 40mm deep

#### **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.





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





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.

#### 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.

#### BN620-1

Enamelled tray, 20mm deep



#### **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.

#### GTTV2

Totally extractable telescopic guides (1 level), suitable for steam ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.





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

/	84	K
/		Ď

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



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.



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



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.



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



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.



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: 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.

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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 3 heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.

Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.

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.

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.

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.

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.

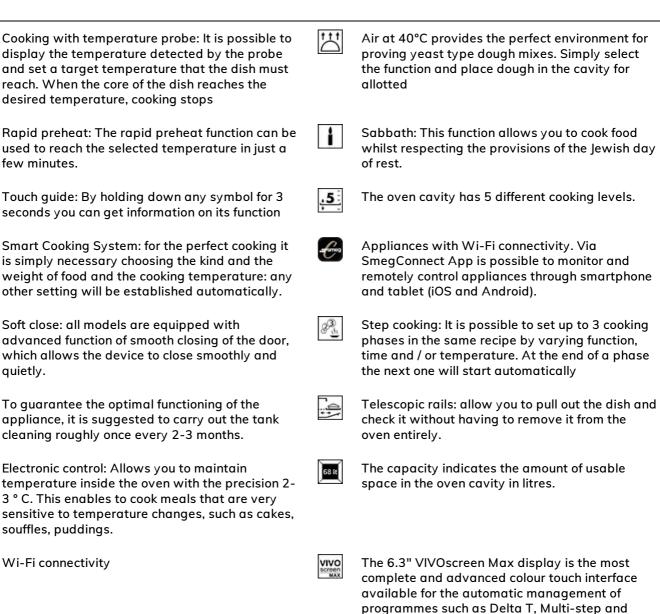
Keep warm: This function allows you to keep precooked foods warm.

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.

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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
	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
(g)	Touch guide: By holding down any symbol for 3 seconds you can get information on its function
•	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.
/īi\	To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.



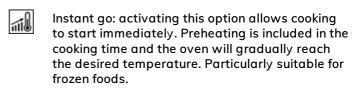


Electronic control: Allows you to maintain

souffles, puddings.

Wi-Fi connectivity

3 ° C. This enables to cook meals that are very



SameTime.



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.

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.

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





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



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 wood-fire



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.