

SOP6606WS2PNR









Category 60cm **Product Family** Oven Electric Power supply **Heat source** Electric Cooking method Combi Steam Galileo cavity SteamOne

SmegConnect Yes Cleaning system **Pyrolytic**

EAN code 8017709310066



Aesthetics

Aesthetics Dolce Stil Novo Glass Type **Eclipse** Colour Black Door Full glass Dolce Stil Novo **Finishing** 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

02/05/2024 **SMEG SPA**



Customisable recipes Traditional cooking functions	10	
Static	8 Fan assisted	© Ciculaire
®		
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill
fan)		
Fan grill (large)	Base	© Circulaire + bottom
See Pizza		
Cooking functions with pulsed ste	eam	
Fan assisted	& Circulaire	Circulaire + Bottom + Fan
© 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	Water outlet	₩ ater 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

























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,

Yes

Tones, Tones volume

Cooking with probe

thermometer

Multi-step cooking Yes, up to 3 steps

Smart cooking Yes SameTime Yes

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

History Yes, the last 10 functions

utilised

Yes Rapid pre-heating Instant GO Yes Connectivity WI-FI

UK defined Support minimum 2 years with an Period

end date of 31/12/26

Technical Features

















30°C

280°C















Minimum Temperature Maximum temperature

Shelf positions 5 No. of lights 2

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

opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W 2700 W Large grill - Power 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 Chimney Fixed Cooling system **Tangential** Cooling duct Double **Speed Reduction** Yes

Cooling System

Door Lock During Yes

Pyrolisis

20 - 40% Steam range

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel Water loading Drawer, manual

Tank capacity 18,0

Performance / Energy Label





Energy efficiency class Net volume of the cavity 68 litres

Energy consumption in forced air convection

2.45 MJ

353x470x401 mm

02/05/2024 **SMEG SPA**



Energy consumption per 1.09 KWh

cycle in conventional

mode

Energy consumption in 3.92 MJ

conventional mode

Energy consumption per 0.68 KWh

cycle in fan-forced

convection

Number of cavities 1

Energy efficiency index 81 %

Accessories Included





Premium rack Telescopic Guide rails,

Enamelled tray (20mm) Enamelled deep tray 1

(50mm)

Grill mesh

total Extraction

Temperature probe Other

Yes, multipoint

water loading kit

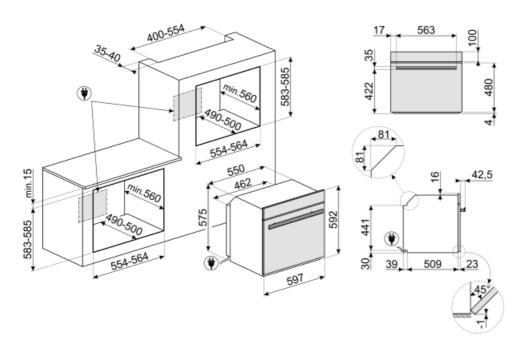
Electrical Connection

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

1

Frequency (Hz) Power supply cable length

50/60 Hz 150 cm





Not included accessories

AIRFRY

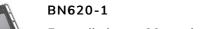
Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



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



Enamelled tray, 50mm deep



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.

PALPZ

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



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.

PRTX

Refractary pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.

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.

ET20

Enamelled tray, 20mm deep

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.

BN640

Enamelled tray, 40mm deep









Symbols glossary

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ı	Е				3
ı	æ				3
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Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of q



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.



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



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.



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



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.



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.



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.



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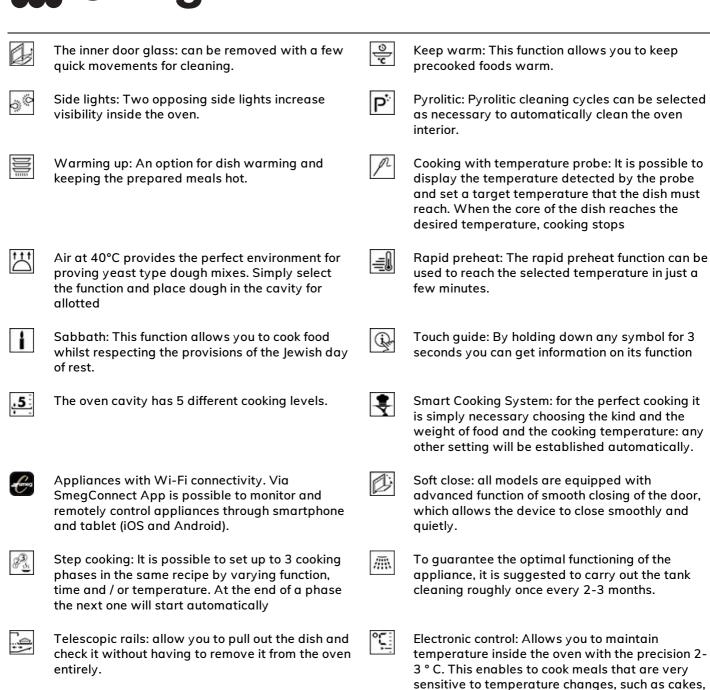


Turbo with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.







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



Wi-Fi connectivity

souffles, puddings.



The 6.3" VIVOscreen Max display is the most complete and advanced colour touch interface available for the automatic management of programmes such as Delta T, Multi-step and SameTime.



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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.



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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.



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