

SOP6900TN



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Galileo cavity	Traditional pyro
Cleaning system	Pyrolytic
EAN code	8017709314903



Aesthetics

Aesthetics	Victoria	Door	With panel
Colour	Black	Handle	Victoria
Design	Rounded	Handle Colour	Stainless steel
Material	Painted material	Logo	Applied
Glass Type	Clear1	Control knobs	Victoria
Serigraphy colour	White	Controls colour	Steel effect
Serigraphy type	Symbols		

Controls

	DigiScreen	Control setting	Control knobs
Display name	DigiScreen	No. of controls	2
Display technology	LED		

Programs / Functions

No. of cooking functions	9
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Traditional cooking functions

 Static

 Fan assisted

 Ciculaire



Turbo (ciculaire + bottom + upper +
fan)

 ECO

 Large grill

 Fan grill (large)

 Base

 Fan assisted base

Cleaning functions

 Pyrolytic

Options



Time-setting options

Delay start and automatic end cooking

Other options

Keep warm, Eco light

Minute minder

Yes

Showroom demo option

Yes

Timer

1

Rapid pre-heating

Yes

Technical Features



Capacity (Lt)

60 l

Heating suspended when door is opened

Yes

Minimum Temperature

30 °C

Door opening type

Standard opening

Maximum temperature

260 °C

Door

Cool

Shelf positions

5

Removable door

Yes

No. of lights

2

Full glass inner door

Yes

Light type

Halogen

Removable inner door

Yes

User-replaceable light

Yes

Total no. of door glasses

4

Light power

40 W

Chimney

Fixed

Light when door is opened

Yes

Cooling system

Tangential

Lower heating element power

1200 W

Cooling duct

Double

Upper heating element - Power

1000 W

Door Lock During Pyrolysis

Yes

Grill element - power

1700 W

Usable cavity space dimensions (HxWxD)

353x470x401 mm

Large grill - Power

2700 W

Circular heating element 2000 W
- Power

Temperature control
Cavity material

Electronic
Easy clean enamel

Performance / Energy Label



Energy efficiency class A
Net volume of the cavity 68 litres
Energy consumption per cycle in conventional mode
Energy consumption in conventional mode

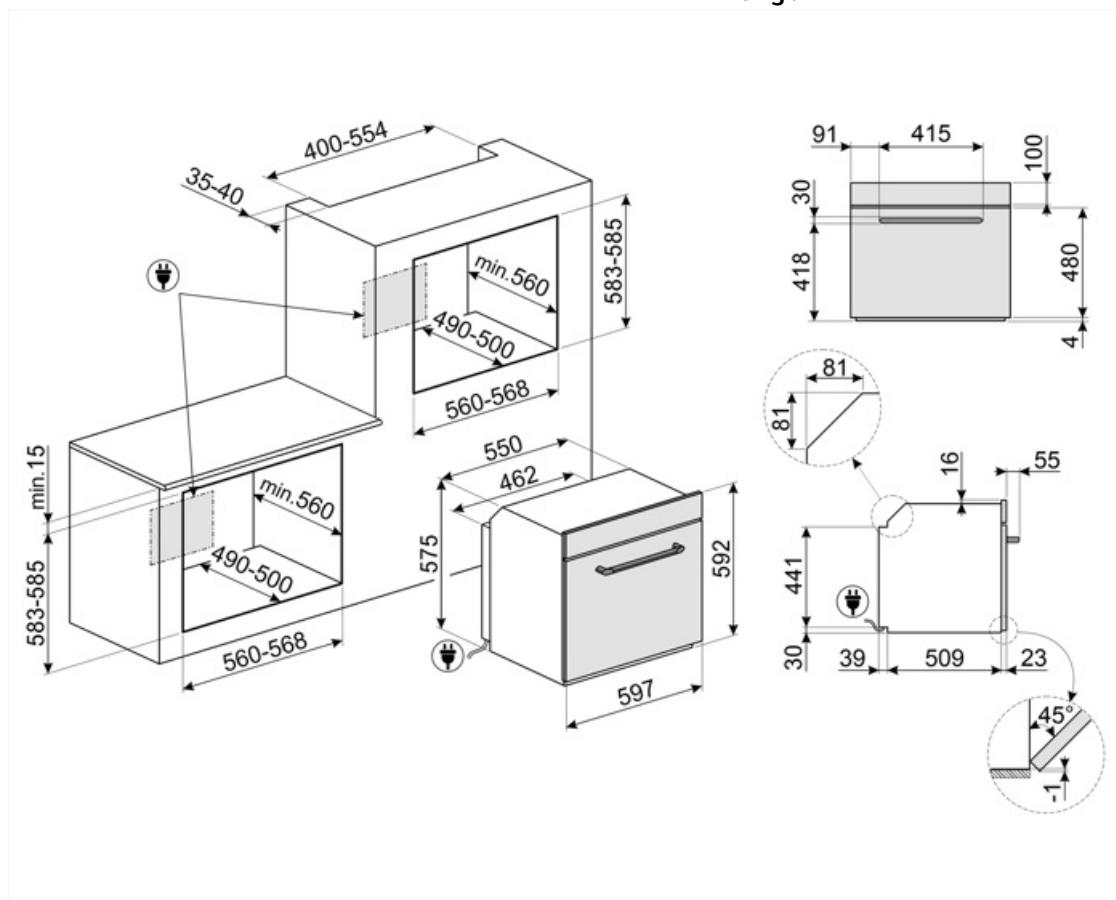
Energy consumption in forced air convection 2,88 MJ
Energy consumption per cycle in fan-forced convection 0,80 kWh
Number of cavities 1
Energy efficiency index 95,2 %

Accessories Included

Chrome shelf 1
Enamelled deep tray (50mm) 1

Electrical Connection

Voltage	220-240 V	Nominal power (W)	3000 W
Plug	No	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	150 cm



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



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



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



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.



PR3845X

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

Alternative products



SOP6900TX

Stainless steel



SOP6900TP

Cream

Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	Air cooling system: to ensure a safe surface temperatures.		The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.
	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 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: 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.	 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: 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.	 Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
 The oven cavity has 5 different cooking levels.	 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.
 The capacity indicates the amount of usable space in the oven cavity in litres.	 The capacity indicates the amount of usable space in the oven cavity in litres.