

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

Victoria With panel **Aesthetics** Door Colour Black Victoria Handle Design Rounded **Handle Colour** Stainless steel

Painted material Applied Material Logo Victoria Clear1 Control knobs Glass Type

Serigraphy colour White Controls colour Steel effect Serigraphy type Symbols

Controls



Display name DigiScreen Control setting Control knobs

Display technology **LED** No. of controls

Programs / Functions

No. of cooking functions

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9



Traditional cooking functions Static Fan assisted Ciculaire Turbo (circulaire + bottom + upper + **ECO** Large grill fan)

Cleaning functions

Fan grill (large)

Pyrolytic

Options

Minute minder

Delay start and automatic Other options Time-setting options Keep warm, Eco light

end cooking

Base

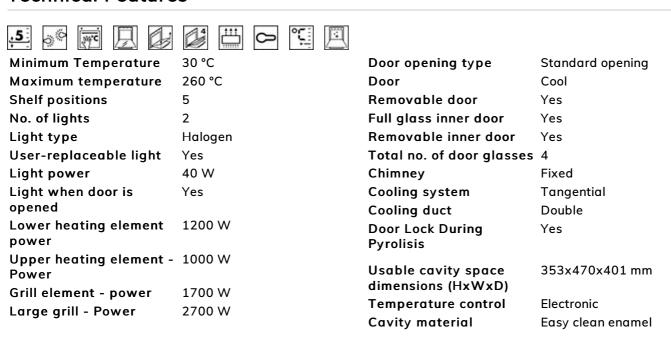
Yes

Timer 1

Fan assisted base

Showroom demo option Yes Rapid pre-heating Yes

Technical Features





Circular heating element 2000 W

- Power

Heating suspended when door is opened Yes

3.92 MJ

Performance / Energy Label





Energy efficiency class Net volume of the cavity 68 litres Energy consumption per 1.09 kWh

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in 2.88 MJ

forced air convection

Energy consumption per 0.80 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 95.2 %

Accessories Included

Chrome shelf 1 Enamelled deep tray

(50mm)

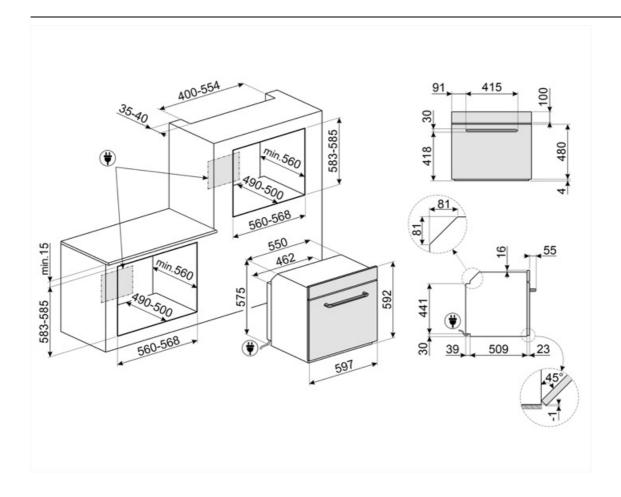
Electrical Connection

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

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





GTP2F



GTT2F

PALPZ



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



PR3845X

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



Alternative products



SOP6900TX Stainless steel



SOP6900TP Cream



Symbols glossary

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δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A T	A: Product drying performance, measured from A+++ to D / G depending on the product family
!!!	Air cooling system: to ensure a safe surface temperatures.	4	Quadruple glazed: Number of glazed doors.
88	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	Œ	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.	8	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.
\Box	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	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	R	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method

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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.

portions, especially when combined with a

sausages and bacon.

rotisserie (where possible). Also ideal for cooking





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.



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The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer