

SOP6900TP



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	8017709312237



Aesthetics

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

Controls

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

Programs / Functions

No. of cooking functions	9
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Traditional cooking functions

Static	Fan assisted	Circulaire
Turbo (circulaire + 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
Minute minder	Yes
Timer	1

Other options	Keep warm, Eco light
Showroom demo option	Yes
Rapid pre-heating	Yes

Technical Features



Capacity (Lt)	60 l	Circular heating element - Power	2000 W
Cavity	QS-Galileo	Door opening type	Standard opening
Minimum Temperature	30 °C	Door	Cool
Maximum temperature	260 °C	Removable door	Yes
Shelf positions	5	Full glass inner door	Yes
No. of lights	2	Removable inner door	Yes
Light type	Halogen	Total no. of door glasses	4
User-replaceable light	Yes	Chimney	Fixed
Light power	40 W	Cooling system	Tangential
Light when door is opened	Yes	Cooling duct	Double
Lower heating element power	1200 W	Door Lock During Pyrolysis	Yes
Upper heating element - Power	1000 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Grill element - power	1700 W		

Large grill - Power	2700 W	Temperature control	Electronic
		Cavity material	Easy clean enamel

Performance / Energy Label



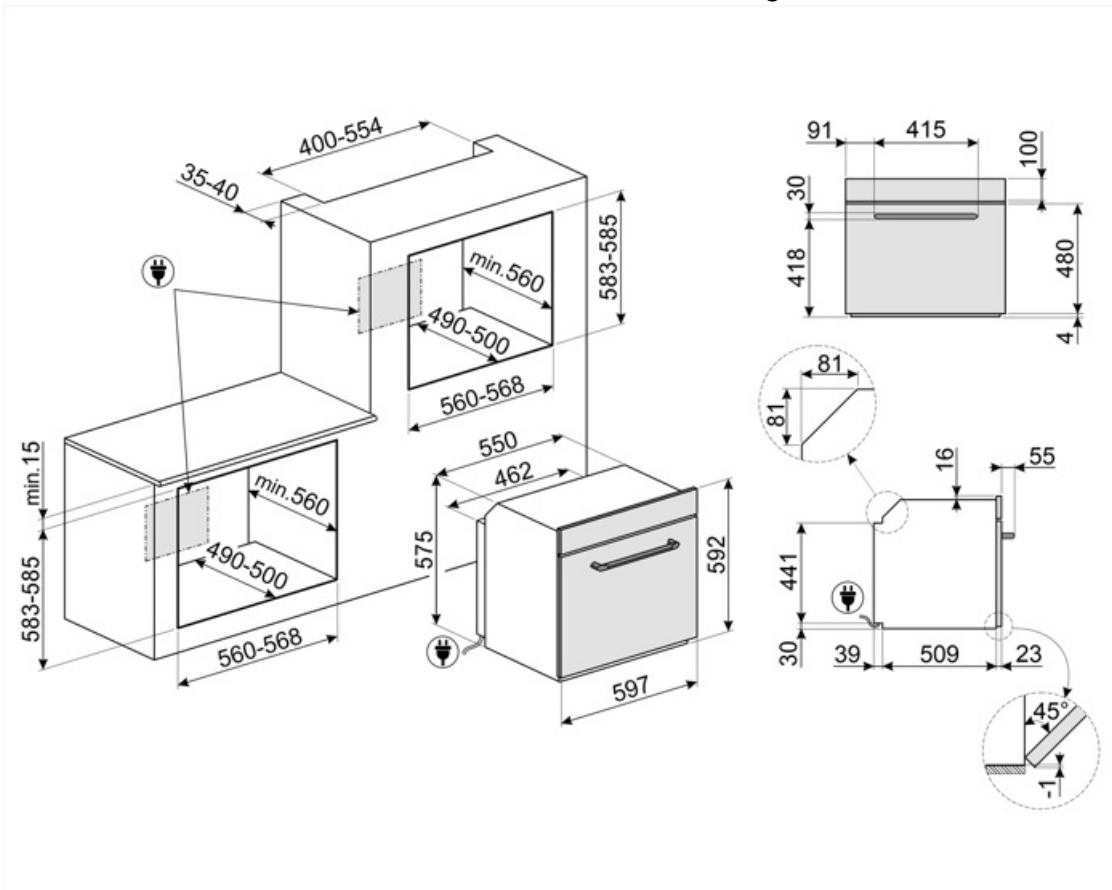
Energy efficiency class	A	Energy consumption in forced air convection	2.88 MJ
Net volume of the cavity	68 litres	Energy consumption per cycle in fan-forced convection	0.80 kWh
Energy consumption per cycle in conventional mode	1.09 kWh	Number of cavities	1
Energy consumption in conventional mode	3.92 MJ	Energy efficiency index	95.2 %

Accessories Included

Chrome shelf	1	Enamelled deep tray (50mm)	1
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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



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



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



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



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.



Alternative products



SOP6900TN

















Black



SOP6900TX

Stainless steel

Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.</p>
 <p>Quadruple glazed: Number of glazed doors.</p>	 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>
 <p>Electric</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>



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.



Pyrolytic: Pyrolytic 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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