

# SOP6900TX





Category 60 cm **Product Family** Oven Power supply Electric **Heat source ELECTRICITY** Cooking method Thermo-ventilated Galileo platform Traditional pyro Cleaning system **Pyrolitic** 

EAN code 8017709313968



### **Aesthetics**

**Aesthetic** Victoria Serigraphy type Symbols Colour Stainless steel Door With panel Victoria **Finishing** Fingerproof Handle Design Rounded **Handle Colour** Inox Material Stainless steel Applied Logo Victoria Type of steel Brushed Control knobs Controls colour Steel effect Glass Type Clear Serigraphy colour Black

### **Controls**



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

## Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static



Fan assisted



Circulaire

Turbo



Eco

Large grill



Fan grill (large)



Fan assisted base



#### Cleaning functions



**Pirolysis** 

## **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**













































Minimum Temperature 30°C Heating suspended Yes when door is opened Maximum temperature 260°C

No. of shelves 5 N. of fans 1 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

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 Fixed Chimney

**Tangential** Cooling system Cooling duct Double **Door Lock During** Yes

**Pyrolisis** 

Usable cavity space 353x470x401 mm dimensions (HxWxD)

Electronic Temperature control

Cavity material Ever clean Enamel

## Performance / Energy Label





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

Energy consumption per 1.09 kWh

cycle in conventional

mode

Energy consumption in 3.92 MJ 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



Rack with back stop

Enamelled deep tray (50mm)

1

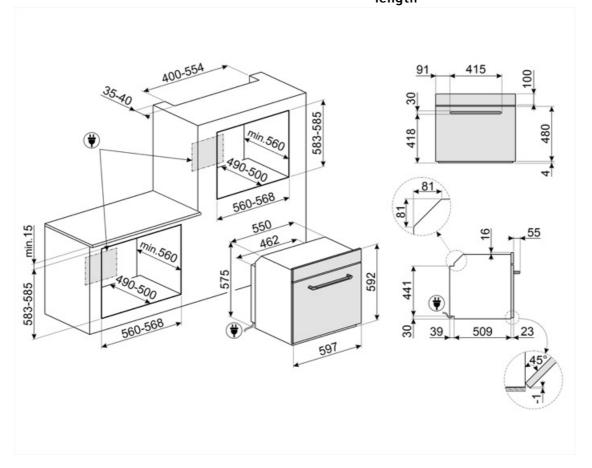
## **Electrical Connection**

Voltage 220-240 V
Plug Not present
Current 13 A

1

Nominal power
Frequency (Hz)
Power supply cable
length

3000 W 50/60 Hz 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.



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 suitable for 45 cm and 60 cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

#### GTT2F

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 The kit includes the side frames, to replace those already supplied in the oven. The frames of the kit are essential to be able to install the telescopic rails

#### PR3845X

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

#### 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 suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

#### GTP2F

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. The kit includes the side frames, to replace those already supplied in the oven. The frames of the kit are essential to be able to install the telescopic rails

#### **PALPZ**

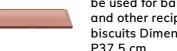
Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

#### **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.









#### 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



# Alternative products



SOP6900TN Black



SOP6900TP Cream



## Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Quadruple glazed: Number of glazed doors.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



Electric



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.





ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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\_72dpi



Side lights: Two opposing side lights increase visibility inside the oven.



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 °C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



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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