

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
Finishing	Fingerproof	Handle	Victoria
Design	Rounded	Handle Colour	Inox
Material	Stainless steel	Logo	Applied
Type of steel	Brushed	Control knobs	Victoria
Glass Type	Clear	Controls colour	Steel effect
Serigraphy colour	Black		

Controls



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

Programs / Functions main oven

No. of cooking functions 9

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Base	 Fan assisted base

Cleaning functions



Pirolysis

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**

Minimum Temperature 30 °C **Door opening type** Standard opening

Maximum temperature 260 °C **Door** Cool

No. of shelves 5 **Removable door** Yes

N. of fans 1 **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 **Temperature control** Electronic

Large grill - Power 2700 W **Cavity material** Ever clean Enamel

Circular heating element - Power 2000 W

Performance / Energy Label



Energy efficiency class A

Net volume of the cavity 68 l

Energy consumption per cycle in conventional mode 1,09 kWh

Energy consumption in conventional mode 3,92 MJ

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

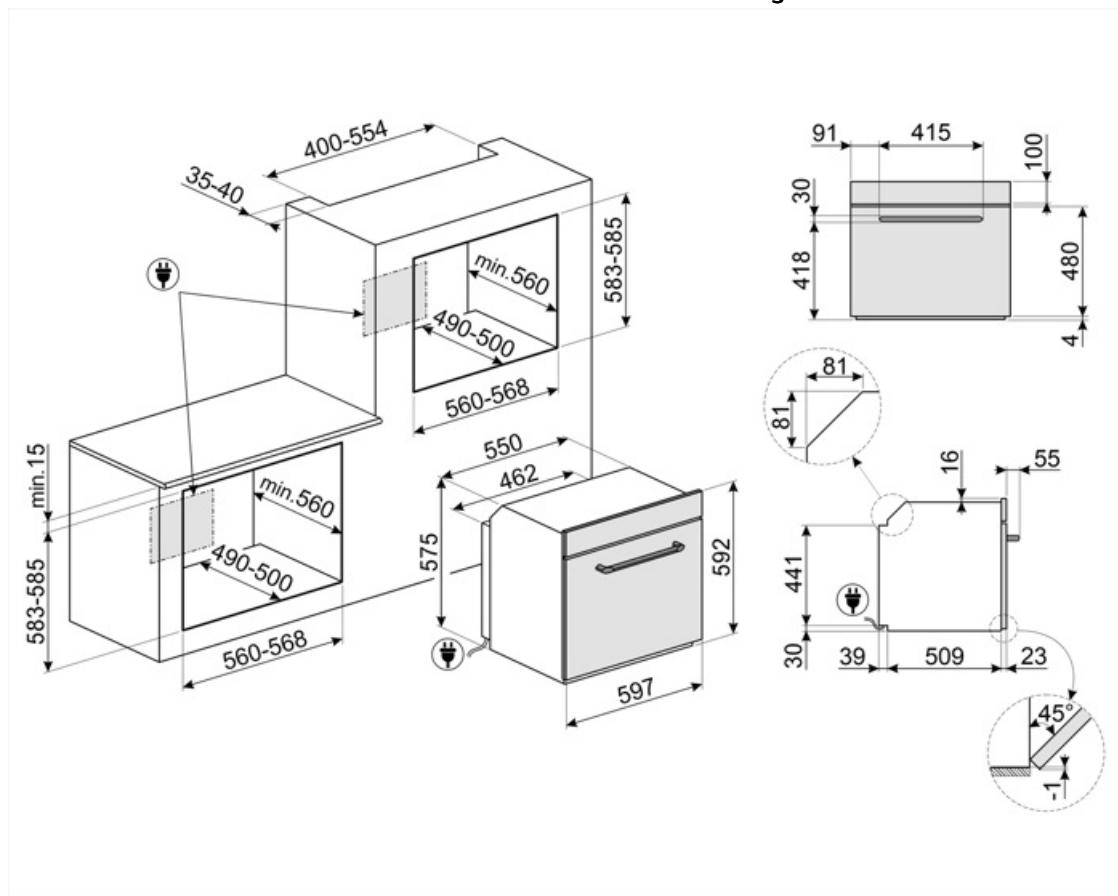
Rack with back stop 1

Enamelled deep tray
(50mm) 1

Electrical Connection

Voltage 220-240 V
Plug Not present
Current 13 A

Nominal power 3000 W
Frequency (Hz) 50/60 Hz
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 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



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



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 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.

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.

	<p>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.</p>	 <p>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.</p>
	<p>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.</p>	 <p>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.</p>
	<p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
	<p>KEEP_WARM_72dpi</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
	<p>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.</p>	 <p>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%.</p>
	<p>The oven cavity has 5 different cooking levels.</p>	 <p>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.</p>
	<p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>