

SOP6902S2PP







Category 60cm Single Ovens

Product Family Oven Power supply Electric **Heat source** Electric Cooking method Combi Steam Galileo cavity SteamOne Cleaning system **Pyrolytic**

EAN code 8017709312329



Aesthetics

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

Controls



Display name EvoScreen Control setting Knobs & touch buttons

No. of controls Display technology LCD 2

Programs / Functions

No. of cooking functions

12



Traditional cooking functions Ciculaire Static Fan assisted 8 Turbo (circulaire + bottom + upper + ECO Large grill fan) Pizza Base Cooking functions with steam Steam + bottom + upper + fan Steam + circulaire + fan Turbo Grill + fan Other Steam functions Water outlet Water input Tank cleaning D Descaling Other functions Defrost by time Proving Stone cooking **BBQ** Sabbath **Cleaning functions** Pyrolytic **Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light, end cooking Brightness, Tones Minute minder Yes Cooking with probe Yes thermometer Timer 1 Showroom demo option Yes Controls Lock / Child Yes Safety Rapid pre-heating Yes

Technical Features



Minimum Temperature 25 °C Removable inner door Yes Maximum temperature 280 °C Total no. of door glasses 4



Shelf positions 5 No. of lights 2

Light type Halogen User-replaceable light Yes 40 W Light power Light when door is Yes

opened

Lower heating element 1200 W

power

Grill element - power 1750 W Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type Standard opening Cool Door

Removable door Yes Full glass inner door Yes

Soft Close hinges Yes Soft Open Yes

Chimney Fixed Cooling system **Tangential** Double Cooling duct Speed Reduction Yes

Cooling System

Door Lock During

Pyrolisis

Steam range 20 - 40%

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material Easy clean enamel Water loading Drawer, manual

Yes

353x470x401 mm

Electronic

0.81 Tank capacity

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

Yes

3,92 MJ

Energy consumption in 2,45 MJ

forced air convection

Energy consumption per 0,68 KWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 81 %

Accessories Included



Chrome shelf Grill mesh 1

Enamelled tray (20mm) 1 Enamelled deep tray 1

(50mm)

Temperature probe Yes, single point

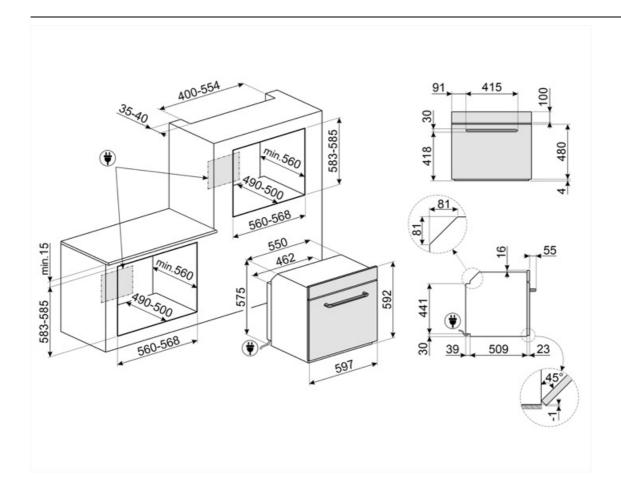
Electrical Connection

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

Frequency (Hz) Power supply cable length

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.

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.

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





04/09/2025 **SMEG SPA**



Alternative products



SOP6902S2PX Stainless steel



SOP6902S2PN Black



Symbols glossary

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A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



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



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



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.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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 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.

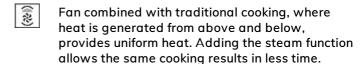




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Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.



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.

Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted

Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.

Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.

The oven cavity has 5 different cooking levels.

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.

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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EVO

Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.

Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.





Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire