

# **SOPA6104S2PS**







Category 60cm **Product Family** Oven Electric Power supply **Heat source ELECTRICITY** Cooking method Combi Steam **Galileo Technology** Pyro steam Cleaning system **Pyrolitic** 

EAN code 8017709313814



### **Aesthetics**

**Aesthetic** Linea Colour Silver Door **Finishing** Glossy Design Flat Material Glass Logo Glass Type Stopsol

Serigraphy colour Grey Full glass Handle Linea

**Handle Colour** Chromed Silk screen

### **Controls**



Display name Display technology Control setting

VivoScreen TFT

Advanced full touch

No. of display languages

Display languages

20

Italiano, English (UK), Français (FR), Français (CA), Nederlands, Español (ES), Español (MX), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA),

28/11/2025

Zulu (ZA)

## **Programs / Functions**

No. of cooking functions 19 **Automatic programmes** 150 Steam assisted levels 3 + manual

**SMEG SPA** 



Timer

Safety

Controls Lock / Child

3

Yes

Customisable recipes Traditional cooking function	ons	10	
Static	Fan assisted	(	<b>E</b> Circulaire
<b>8</b> Turbo	ECO Eco	•	Large grill
Fan grill (large)	Base		© Circulaire + bottom
Pizza			
Cooking functions with pulsed steam			
Fan assisted	© Circolaire	6	Circulaire + Bottom
Turbo	Fan Grill		
Cooking functions with ste	am		
Fan assisted	(a) Circulaire	T	urbo
Grill + fan			
Other Steam functions			
Tank cleaning	₩ater outlet	ø	Water input
Descaling			
Other functions			
Defrost by time	Defrost by we	eight	Proving
Stone cooking	ВВО		Air-Fry
Keep warm	Plate rack/wo	ırmer	Sabbath
Cleaning functions			
Pirolysis			
Options			
Time-setting options	© 🙆 😡 🗐 📶 Delay start and automatic	SameTime	Yes
Minute minder	end cooking Yes B	DeltaT cooking Showroom demo	Yes option Yes

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Demo-tutorial mode

Touch guide

Yes

Yes



Other options Keep warm, Eco light,

> Language setting, Digital clock display, Brightness,

Tones, Tones volume

Cooking with probe

thermometer

Multi-step cooking Yes, up to 2 steps

Yes

Smart cooking Yes Chronology

Yes, the last 10 functions

utilised

Rapid pre-heating

Instant GO

Yes Yes

### **Technical Features**

















Standard opening

3.92 MJ











Minimum Temperature 30°C 280°C Maximum temperature No. of shelves 5 N. of fans 1 2 No. of lights 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

Heating suspended when door is opened

Yes

Door opening type

Cool

Door

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 4 Yes Soft Close hinges Soft Open Yes Chimney Fixed Cooling system **Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

**Door Lock During** 

**Pyrolisis** 

20 - 40% Steam range

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Cavity material Ever clean Enamel Water loading Drawer, manual

Yes

353x470x401 mm

Tank capacity 18,0

## Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 681 Energy consumption per 1.09 kWh

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in forced air convection

2.45 MI

Energy consumption per 0.68 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 81 %

### Accessories Included





Premium rack



Enamelled tray (20mm) 1

Enamelled deep tray (50mm)

583-585

Insert gird 1 Telescopic Guide rails,

total Extraction

Temperature probe Other

Yes, multipoint water loading kit

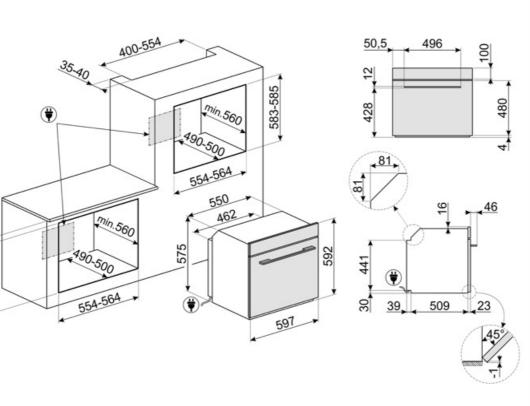
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### **Electrical Connection**

Voltage 220-240 V Plug (I) Australia Current 13 A

Nominal power Frequency (Hz) Power supply cable length

3000 W 50/60 Hz 115 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.

#### **BN640**

Enamelled tray, 40mm deep

#### 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.

#### PALP7

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

#### 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.

#### BN620-1

Enamelled tray, 20mm deep



#### **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.



### GTTV2

Totally extractable telescopic guides (1 level), suitable for steam ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

#### PR3845N

Black cover for furniture when more ovens are installed in column



### 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 woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



### Symbols glossary



Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g



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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 guaranteed.



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.



Defrost by weight: With this function the defrosting time is determined



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.



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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.

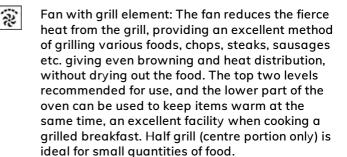




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Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



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

Fan combined with traditional cooking, where 8 heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.

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

FUN\_STEAM\_OTHER\_WATER\_IN\_OUT\_72dpi

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.

Fan with grill with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.

Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.

Circulaire + lower element with steam assist: Ideal for reheating flans and guiches. This function will re-crisp the base, whilst filling will not dry out due to the additional moisture in the cooking cavity.

Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.

Turbo with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.

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.

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

Warming up: An option for dish warming and keeping the prepared meals hot.

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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works



Touch guide: By holding down any symbol for 3 seconds you can get information on its function



The oven cavity has 5 different cooking levels.



Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.



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.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



creen





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The capacity indicates the amount of usable space in the oven cavity in litres.



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



DeltaT cooking The oven automatically sets the cavity temperature to a predefined temperature (named deltaT) higher than the core temperature detected by the probe. When the probe detects an extra degree at the core, the oven automatically increases also its internal temperature by one degree. The oven offers the possibility to choose between three different deltaT cooking modes (slow, medium and fast) and to set any desired core temperature. A concentration of technology that makes it possible to obtain tender, juicy, healthy products of the highest quality.