

SOPA6301TN





Category 60cm **Product Family** Oven Power supply Electric **Heat source ELECTRICITY** Cooking method Thermoseal **Galileo Technology** Traditional pyro

Cleaning system **Pyrolitic**

EAN code 8017709314040



Aesthetics

Classic Symbols **Aesthetic** Serigraphy type

Colour Matte black With 2 horizontal strips Door

Finishing Matte Handle

Design Flat **Handle Colour** All black special edition

Material Stainless steel Silk screen Logo Glass Type **Eclipse** Control knobs Classic Serigraphy colour Silver Controls colour Matte black

Controls



Display name CompactScreen Control setting Knobs Display technology LCD No. of controls

Programs / Functions

No. of cooking functions

10



Grill element - power

Heating suspended

when door is opened

- Power

Circular heating element 2000 W

1800 W

Yes

Traditional cooking functions Static Fan assisted Circulaire Eco Turbo Large grill Fan grill (large) Base Circulaire + bottom Pizza Other functions Defrost by time Proving Sabbath Cleaning functions **Pirolysis Options** Time-setting options Delay start and automatic Other options Keep warm end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Timer 1 Controls Lock / Child Yes Safety **Technical Features** 30 °C Minimum Temperature Door opening type Standard opening 280°C Maximum temperature Door Temperate door No. of shelves Removable door Yes 5 N. of fans 1 Full glass inner door Yes No. of lights 2 Removable inner door Yes Total no. of door glasses 4 Light type Halogen User-replaceable light Yes Chimney Fixed **Light Power** 40 W Cooling system **Tangential** Light when door is Yes Cooling duct Single opened Usable cavity space 353x470x401 mm Lower heating element 1200 W dimensions (HxWxD) power Temperature control Electronic

SMEG SPA 2/08/2025

Cavity material

Ever clean Enamel



Performance / Energy Label





Energy efficiency class A+
Net volume of the cavity 68 I
Energy consumption per 1,09 KWh
cycle in conventional

mode

Energy consumption in 3,92 MJ

conventional mode

Energy consumption in 2,45 MJ forced air convection

Energy consumption per 0,68 KWh

cycle in fan-forced

convection

Number of cavities 1
Energy efficiency index 81 %

Accessories Included



Rack with back and side $\,1\,$

stop

Enamelled tray (20mm) 1
Enamelled deep tray 1

(50mm)

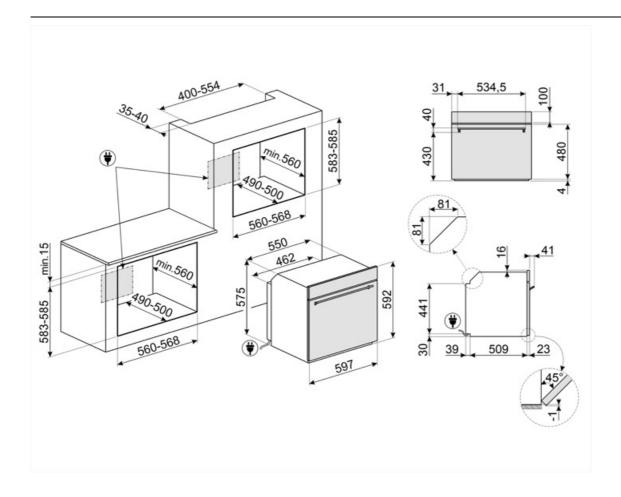
Insert gird 1
Telescopic Guide rails, 1

partial Extraction

Electrical Connection

Plug (I) Australia Voltage 220-240 V Current 13 A Nominal power Frequency (Hz) Power supply cable length 3000 W 50/60 Hz 150 cm

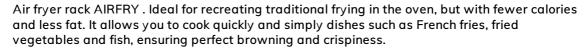






Compatible Accessories

AIRFRY





Alternative products



SOPA6301TX Stainless steel



Symbols glossary

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



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



Air cooling system: to ensure a safe surface temperatures.



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



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Quadruple glazed: Number of glazed doors.





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.



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.



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.



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.



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



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_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.



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



The oven cavity has 5 different cooking levels.



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.



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