

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

Aesthetic	Classic	Serigraphy type	Symbols
Colour	Matte black	Door	With 2 horizontal strips
Finishing	Matte	Handle	Linea
Design	Flat	Handle Colour	All black special edition
Material	Stainless steel	Logo	Silk screen
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	2

Programs / Functions

No. of cooking functions	10
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Traditional cooking functions

	Static		Fan assisted		Circulaire
	Turbo		Eco		Large grill
	Fan grill (large)		Base		Circulaire + bottom
	Pizza				

Other functions

	Defrost by time		Proving		Sabbath
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Cleaning functions

	Pirolysis
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Options



Time-setting options	Delay start and automatic end cooking	Other options	Keep warm
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Controls Lock / Child Safety	Yes		

Technical Features



Capacity (Lt)	72 l	Heating suspended when door is opened	Yes
Minimum Temperature	30 °C	Door opening type	Standard opening
Maximum temperature	280 °C	Door	Temperate door
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	Single
Lower heating element power	1200 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Grill element - power	1800 W	Temperature control	Electronic
Circular heating element - Power	2000 W	Cavity material	Ever clean Enamel

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 2,45 MJ
Energy consumption per cycle in fan-forced convection 0,68 kWh
Number of cavities 1
Energy efficiency index 81 %

Accessories Included

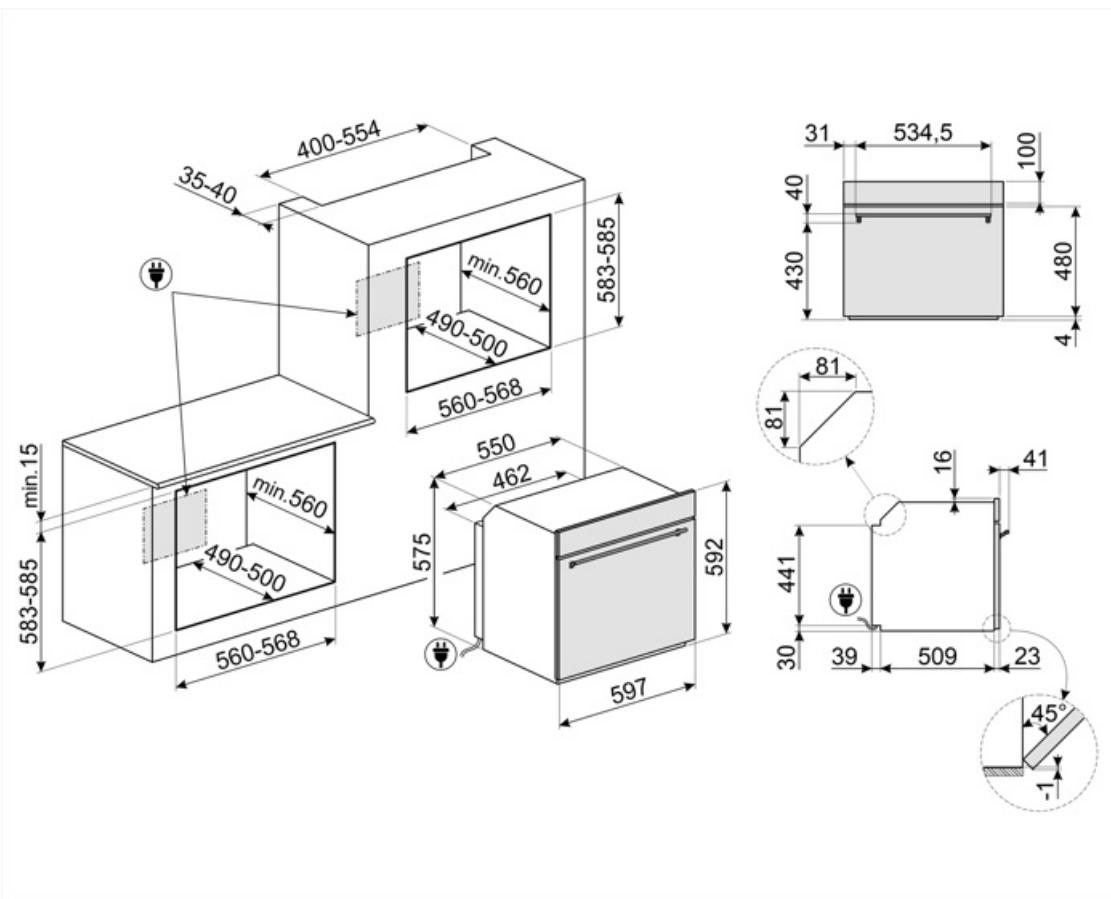


Rack with back and side stop 1
Enamelled tray (20mm) 1
Enamelled deep tray (50mm) 1

Insert gird 1
Telescopic Guide rails, partial Extraction 1

Electrical Connection

Voltage	220-240 V	Nominal power	3000 W
Plug	(I) Australia	Frequency (Hz)	50/60 Hz
Current	13 A	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, 50mm deep



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, 20mm 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.

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



SOPA6301TX

Stainless steel

Symbols glossary

	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.
	Quadruple glazed: Number of glazed doors.		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.		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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