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

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

Cleaning functions

- Pirolysis

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)	68 l	**Heating suspended when door is opened**	Yes
Cavity	QS-Galileo	**Door opening type**	Standard opening
Minimum Temperature	30 °C	**Door**	Temperate door
Maximum temperature	280 °C	**Removable door**	Yes
No. of shelves	5	**Full glass inner door**	Yes
N. of fans	1	**Removable inner door**	Yes
No. of lights	2	**Total no. of door glasses**	4
Light type	Halogen	**Chimney**	Fixed
User-replaceable light	Yes	**Cooling system**	Tangential
Light Power	40 W	**Cooling duct**	Single
Light when door is opened	Yes	**Usable cavity space dimensions (HxWxD)**	353x470x401 mm
Lower heating element power	1200 W	**Temperature control**	Electronic
Grill element - power	1800 W	**Cavity material**	Ever clean Enamel
Circular heating element - Power	2000 W		

Performance / Energy Label



Energy efficiency class	A+	**Energy consumption in forced air convection**	2,45 MJ
Net volume of the cavity	68 l	**Energy consumption per cycle in fan-forced convection**	0,68 kWh
Energy consumption per cycle in conventional mode	1,09 kWh	**Number of cavities**	1
Energy consumption in conventional mode	3,92 MJ	**Energy efficiency index**	81 %

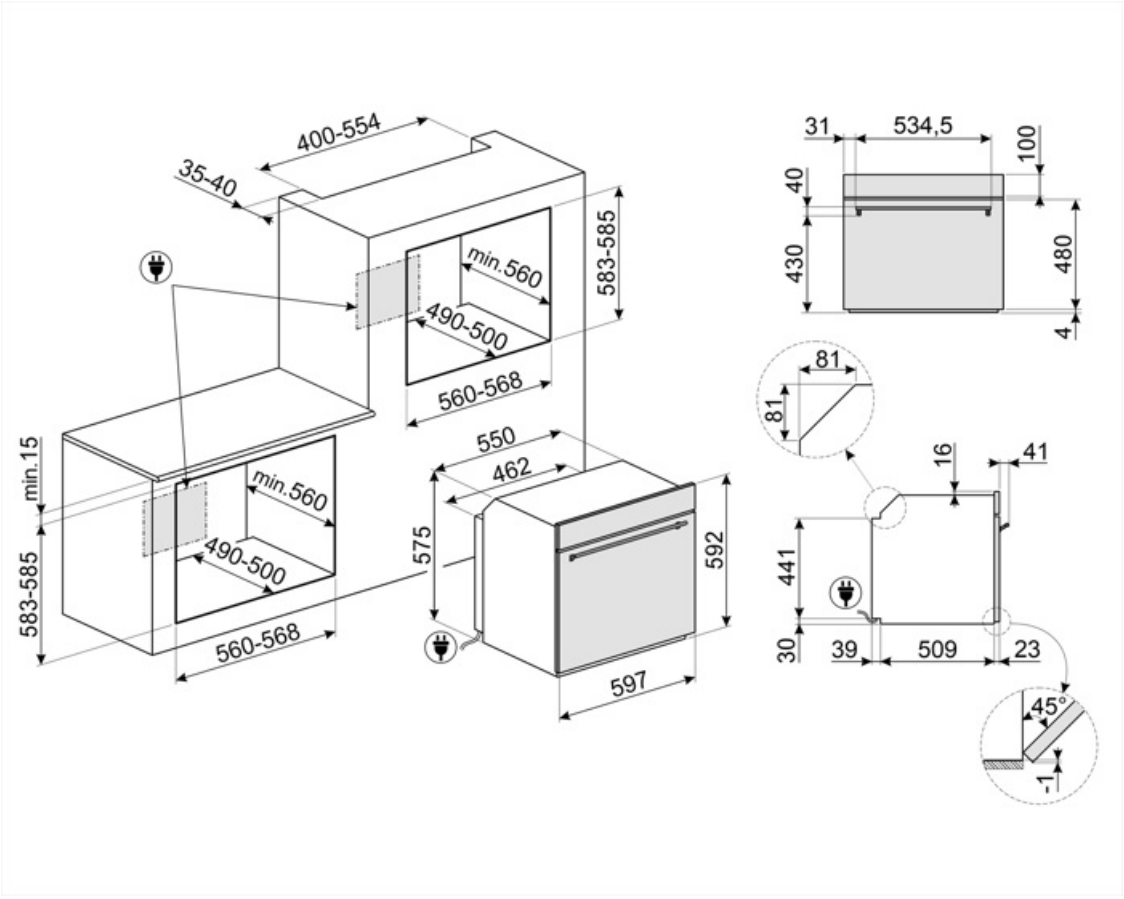
Accessories Included



Rack with back and side stop	1	**Insert gird**	1
Enamelled tray (20mm)	1	**Telescopic Guide rails, partial Extraction**	1
Enamelled deep tray (50mm)	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


400-554
35-40
583-585
min.560
490-500
560-568
min.15
583-585
min.560
490-500
560-568
550
462
575
592
597
31
534,5
100
40
430
480
4
81
81
16
41
441
30
39
509
23
45°
1

Compatible Accessories



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.



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



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.



Air cooling system: to ensure a safe surface temperatures.



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.



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.



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



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



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



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



Electric



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.



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.



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.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



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



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



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



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



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KEEP_WARM_72dpi



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



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



The oven cavity has 5 different cooking levels.



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.



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