

SOPA6301TN



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| 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 | Matt Black | Door | With 2 horizontal strips |
| Finishing | Matt | 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 | Matt 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

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| Pirolysis |
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Options



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| Time-setting options | Delay start and automatic end cooking |
| Minute minder | Yes |
| Timer | 1 |
| Controls Lock / Child Safety | Yes |

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|-----------------------------|-----------|
| Other options | Keep warm |
| Showroom demo option | Yes |
| Rapid pre-heating | Yes |

Technical Features



| | | | |
|----------------------------------------------|---------|-----------------------------------------------|-------------------|
| 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 |
| Heating suspended when door is opened | Yes | | |

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



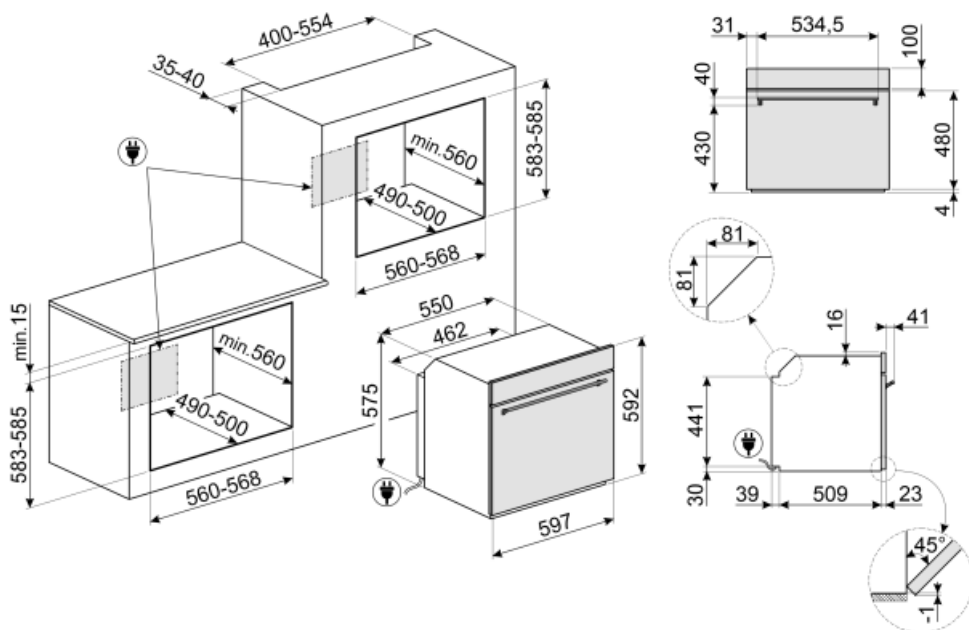
Rack with back and side stop 1
Enamelled tray (20mm) 1
Enamelled deep tray (50mm) 1

Insert grid 1
Telescopic Guide rails, partial Extraction 1

Electrical Connection

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

Nominal power 3000 W
Frequency (Hz) 50/60 Hz
Power supply cable length 150 cm



Not included 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.























Alternative products













SOPA6301TX

Stainless steel

Symbols glossary (TT)

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|  <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p> |  <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p> |
|  <p>Air cooling system: to ensure a safe surface temperatures.</p> |  <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p> |
|  <p>...</p> |  <p>Quadruple glazed: Number of glazed doors.</p> |
|  <p>Electric</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</p> |
|  <p>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.</p> |  <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p> |  <p>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.</p> |
|  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p> |  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p> |

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|  | KEEP_WARM_72dpi |  | Side lights: Two opposing side lights increase visibility inside the oven. |
|  | Pyrolytic: Pyrolytic 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. |