

SOPA6301TX





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

Cleaning system Pyrolitic

EAN code 8017709314033



Aesthetics

Aesthetic Classic Serigraphy type Symbols

ColourStainless steelDoorWith 2 horizontal stripsFinishingFingerproofHandleLinea

Design Flat Handle Colour Steel effect

MaterialStainless steelLogoEmbossedGlass TypeEclipseControl knobsLineaSerigraphy colourBlack

Controls



Display nameCompactScreenControl settingKnobsDisplay technologyLCDNo. of controls2

Programs / Functions

No. of cooking functions

10



Traditional cooking functions Static Fan assisted Circulaire Turbo Large grill Eco Fan grill (large) Base Circulaire + bottom Pizza Other functions Sabbath Defrost by time Proving **Cleaning functions** Pirolysis **Options**

Other options

Showroom demo option

Rapid pre-heating

Keep warm

Yes

Yes

Time-setting options

end cooking Minute minder Yes Timer 1 Yes

Controls Lock / Child Safety

Technical Features

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Capacity (Lt)	72 I	Heating suspended	Yes
Minimum Temperature	30 °C	when door is opened	
Maximum temperature	280 °C	Door opening type	Standard opening
No. of shelves	5	Door	Temperate door
N. of fans	1	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
User-replaceable light	Yes	Total no. of door glasses	4
Light Power	40 W	Chimney	Fixed
Light when door is	Yes	Cooling system	Tangential
opened		Cooling duct	Single
Lower heating element power	1200 W	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Caill alamant massage	1000 \	Temperature control	Electronic
Grill element - power	1800 W	Cavity material	Ever clean Enamel
Circular heating element - Power	2000 W	•	

Delay start and automatic



Performance / Energy Label





Energy efficiency class Net volume of the cavity 68 l Energy consumption per 1,09 kWh cycle in conventional

3,92 MJ

mode

Energy consumption in

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 Energy efficiency index 81 %

Accessories Included



Rack with back and side 1

Enamelled tray (20mm) Enamelled deep tray

(50mm)

Insert gird Telescopic Guide rails, 1

partial Extraction

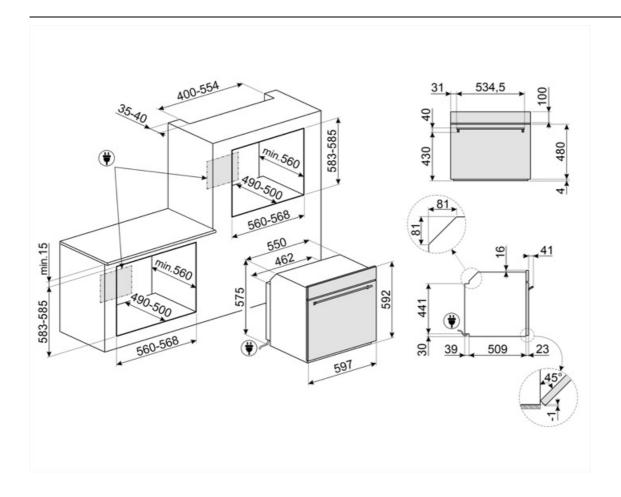
Electrical Connection

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

Nominal power Frequency (Hz) Power supply cable length

3000 W 50/60 Hz 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.

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

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.

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.

PR3845X

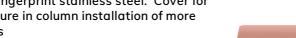
Antifingerprint stainless steel. Cover for furniture in column installation of more ovens

PALPZ

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

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







Alternative products



SOPA6301TN Matte black



Symbols glossary

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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.





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.



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



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



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.



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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