

## SOPA6301TX

Category Product Family Power supply Heat source Cooking method Galileo Technology Cleaning system EAN code

60cm Oven Electric ELECTRICITY Thermoseal Traditional pyro Pyrolitic 8017709314033



## Aesthetics

Aesthetic	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Linea
Design	Flat	Handle Colour	Steel effect
Material	Stainless steel	Logo	Embossed
Glass Type	Eclipse	Control knobs	Linea
Serigraphy colour	Black		

## Controls

### COMPACT

Display name	CompactScreen	Control setting	Knobs
Display technology	LCD	No. of controls	2

## **Programs / Functions**

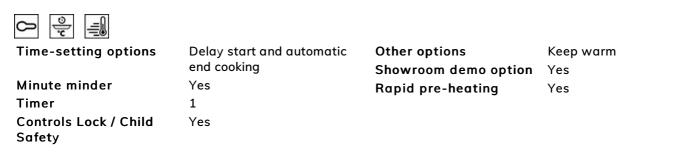
No. of cooking functions

10



Traditional cooking functions			
Static	🛞 Fan assisted	Circulaire	
🛞 Turbo	ECO Eco	Large grill	
😨 Fan grill (large)	Base	Circulaire + bottom	
Bizza			
Other functions			
Defrost by time	Proving	Sabbath	
Cleaning functions			
P. Pirolysis			

## Options



## **Technical Features**

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Minimum Temperature	30 °C	Door opening type	
Maximum temperature	280 °C	Door	-
No. of shelves	5	Removable door	`
N. of fans	1	Full glass inner door	`
No. of lights	2	Removable inner door	`
Light type	Halogen	Total no. of door glasses	4
User-replaceable light	Yes	Chimney	I
Light Power	40 W	Cooling system	-
Light when door is	Yes	Cooling duct	
opened		Usable cavity space	
Lower heating element	1200 W	dimensions (HxWxD)	
power		Temperature control	I
Grill element - power	1800 W	Cavity material	I
Circular heating element - Power	2000 W		
Heating suspended when door is opened	Yes		

Standard opening Temperate door

353x470x401 mm

Ever clean Enamel

Electronic

Yes Yes 4 Fixed Tangential Single



## Performance / Energy Label



Energy efficiency class A+ Net volume of the cavity 68 l Energy consumption per 1.09 kWh cycle in conventional mode Energy consumption in 3.92 MJ conventional mode Energy consumption in<br/>forced air convection2.45 MJEnergy consumption per<br/>cycle in fan-forced<br/>convection0.68 kWhNumber of cavities1Energy efficiency index81 %

### **Accessories Included**



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

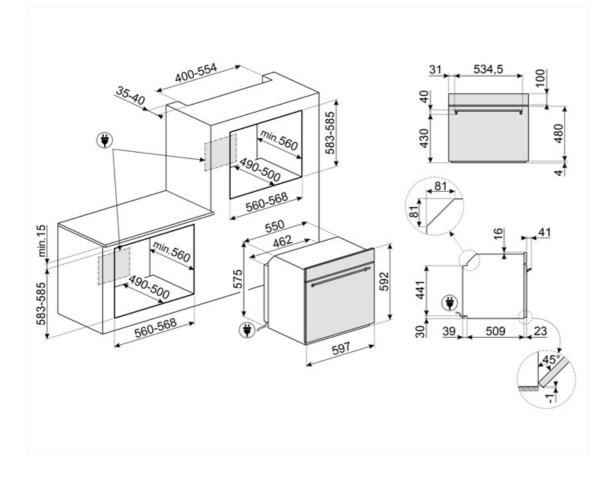
Insert gird 1 Telescopic Guide rails, 1 partial Extraction

### **Electrical Connection**

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

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

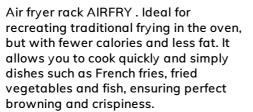






## **Compatible Accessories**

#### AIRFRY



#### ET20

Enamelled tray, 20mm deep

#### 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

## 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

#### 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.

#### PALPZ

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







## Alternative products

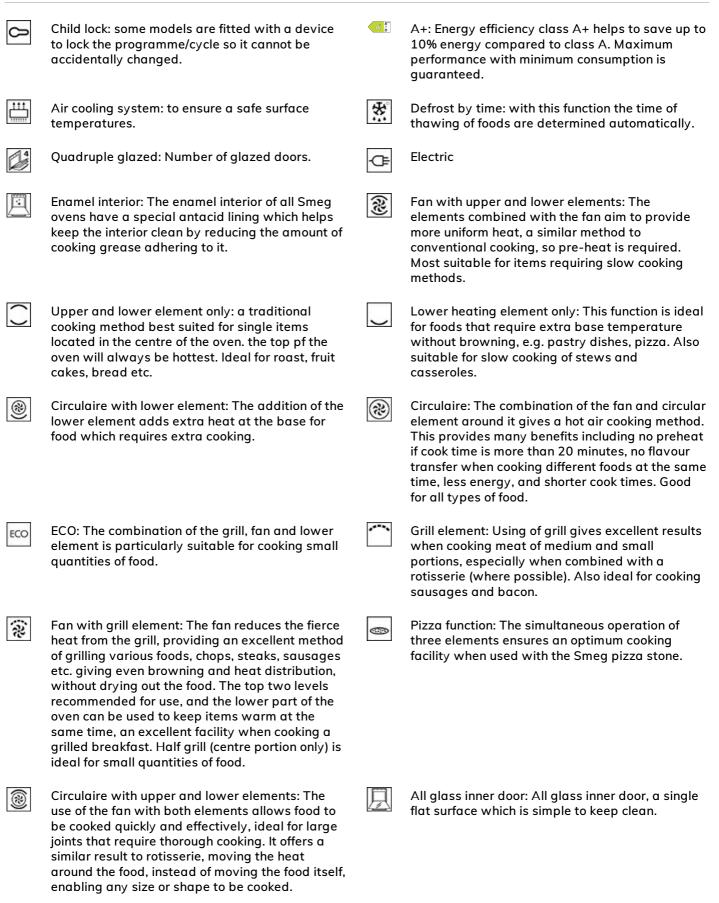


SOPA6301TN

Matte black

## -ss-smeg

## Symbols glossary



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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.



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

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å 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.



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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.

