

# SOPA6302S2PX







Category 60cm **Product Family** Oven Power supply Electric **Heat source ELECTRICITY** Cooking method Combi Steam **Galileo Technology** Pyro steam Cleaning system **Pyrolitic** 

EAN code 8017709313975



# **Aesthetics**

Classic **Aesthetic** Serigraphy type **Symbols** 

Stainless steel With 2 horizontal strips Colour Door **Finishing** Fingerproof Handle Classic

Design Flat **Handle Colour** Steel effect Material **Embossed** Stainless steel Logo Control knobs Classic Glass Type Eclipse

### **Controls**

Serigraphy colour



Display name EvoScreen Control setting Knobs & touch buttons

Display technology LCD No. of controls

# **Programs / Functions**

No. of cooking functions

Black

**Traditional cooking functions** 

Static Fan assisted Circulaire

Large grill Turbo Eco

Base Pizza

**SMEG SPA** 15/12/2025

12



#### Cooking functions with steam



Fan assisted



Circulaire

Turbo

Grill + fan

#### Other Steam functions



Tank cleaning



Water outlet



Water input



#### Other functions



Defrost by time



Proving



Stone cooking



**BBQ** 



Air-Fry



Sabbath

### **Cleaning functions**



**Pirolysis** 

# **Options**



Timer



Minute minder







Delay start and automatic

end cooking

Other options

Keep warm, Eco light, Brightness, Tones

Cooking with probe

thermometer

Yes

Yes Yes

Yes

Yes

Yes

Yes Fixed

**Tangential** 

Double

Controls Lock / Child Safety

Time-setting options

1 Yes

Yes

Showroom demo option Rapid pre-heating

### **Technical Features**





N. of fans

Light type























Minimum Temperature 25°C Full glass inner door Maximum temperature 280°C Removable inner door No. of shelves 5 Total no. of door glasses 4 1 Soft Close hinges 2 No. of lights Soft Open Halogen Chimney User-replaceable light Yes Cooling system **Light Power** 40 W Cooling duct

> **Speed Reduction** Cooling System

Yes

Lower heating element 1200 W **Door Lock During** 

Yes

power

opened

Grill element - power

Light when door is

1750 W

Yes

**Pyrolisis** Steam range

20 - 40%



Circular heating element 2000 W

- Power

Heating suspended

when door is opened

Door opening type

Door

Removable door

Standard opening

Cool

Yes

Yes

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material Water loading

Tank capacity

353x470x401 mm

Electronic

Ever clean Enamel Drawer, manual

18.0

# Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 681

Energy consumption per 1,09 kWh

cycle in conventional

mode

Energy consumption in 3,92 MJ

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 stop Enamelled tray (20mm) 1

Enamelled deep tray

(50mm)

Insert gird Telescopic Guide rails,

partial Extraction

Temperature probe Yes, single point

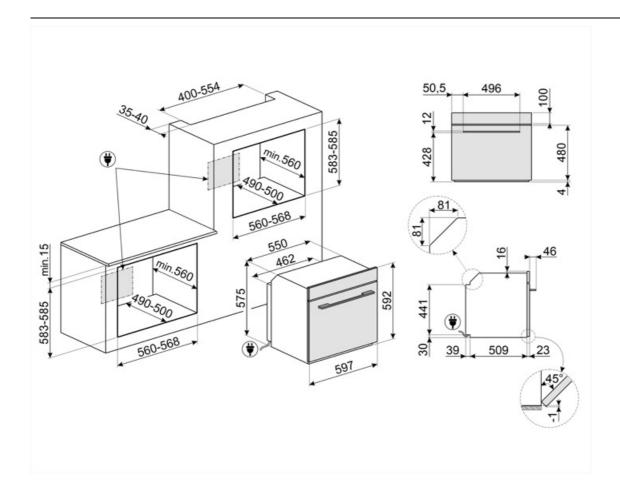
### **Electrical Connection**

220-240 V Voltage 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.

#### **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.

### **PALPZ**

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

#### SFLK1

Child lock

#### 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.

### GTTV2

Totally extractable telescopic guides (1 level), suitable for steam 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

#### STONE

Rectangular refractory stone PPR2. 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 Dimensions:L42 x H1,8 x P37,5 cm.







#### 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



SOPA6302S2PN Matte black



# Symbols glossary



Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g



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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.



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



Air cooling system: to ensure a safe surface temperatures.



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



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



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Quadruple glazed: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.



Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.



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: 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.	€50°	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
((*%)	Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.	8	Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.
₫	FUN_STEAM_OTHER_WATER_IN_OUT_72dpi	<b>®</b>	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.
<u>o</u>	KEEP_WARM_72dpi	Ö	Side lights: Two opposing side lights increase visibility inside the oven.
Þ	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.	p	Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops
	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	<b>=</b>	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
i	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	<u>.5</u>	The oven cavity has 5 different cooking levels.
	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.	<i>#</i> ™	To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.	°C;	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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78 lt

The capacity indicates the amount of usable

space in the oven cavity in litres.

The capacity indicates the amount of usable

space in the oven cavity in litres.





Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire