

SOP6102TB3

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

60cm Oven Electric Electric Thermo-ventilated Traditional pyro Pyrolytic 8017709327699



Aesthetics

Aesthetics	Linea	Serigraphy colour	Grey
Colour	Black	Serigraphy type	Symbols
Finishing	Gloss	Door	Full glass
Design	Flat	Handle	Linea minimal
Material	Glass	Handle Colour	Black
Glass Type	Clear1	Logo	Silk screen

Controls

EVO screen				
Display name Display technology	EvoScreen LCD	Control setting	Touch control	

Programs / Functions

No. of cooking functions

10



Traditional cooking functions				
Static	🛞 Fan assisted	Ciculaire		
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill		
fan)				
😨 Fan grill (large)	Base	Circulaire + bottom		
Bizza				
Other functions				
Defrost by time	Proving	Stone cooking		
BBQ	Air-Fry	Sabbath		
Cleaning functions				
Pyrolytic				

Options

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Time-setting options	Delay start and automatic end cooking	Other options	Keep warm, Eco light, Brightness, Tones
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Controls Lock / Child Safety	Yes		

Technical Features

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Minimum Temperature	30 °C	Removable door	Yes
Maximum temperature	280 °C	Full glass inner door	Yes
Shelf positions	5	Removable inner door	Yes
No. of lights	2	Total no. of door glasses	4
Light type	Halogen	Soft Close hinges	Yes
User-replaceable light	Yes	Soft Open	Yes
Light power	40 W	Chimney	Fixed
Light when door is opened	Yes	Cooling system	Tangential
		Cooling duct	Double
Lower heating element power	1200 W	Speed Reduction Cooling System	Yes



Grill element - power1750 WCircular heating element2000 W- PowerYesHeating suspendedYeswhen door is openedStandard openingDoor opening typeStandard openingDoorCool

Door Lock During Pyrolisis Usable cavity space dimensions (HxWxD) Temperature control Cavity material

Yes

353x470x401 mm

Electronic Easy clean enamel

Performance / Energy Label



Energy efficiency classA+Net volume of the cavity68 litresEnergy consumption per
cycle in conventional
mode1.09 KWhEnergy consumption in
conventional mode3.92 MJ

Energy consumption in
forced air convection2.45 MJEnergy consumption per
cycle in fan-forced
convection0.68 KWhNumber of cavities1Energy efficiency index81 %

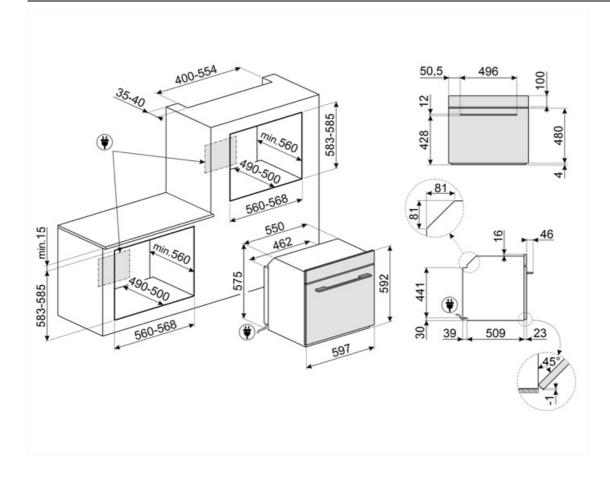
Accessories Included

Chrome shelf	1	Grill mesh	1
Enamelled tray (20mm)	1	Telescopic Guide rails,	1
Enamelled deep tray (50mm)	1	partial Extraction	

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable	150 cm
Nominal power (W)	3000 W	length	

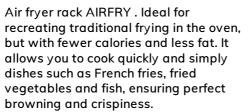






Not included accessories

AIRFRY



Partially extractable telescopic guides

(1 level), suitable for traditional ovens. Made in stainless steel, they guarantee

stability and facilitate the smooth

Pizza shovel with fold away handle

width: 315mm length : 325mm

extraction of the trays.

ET20

GTP2

PALPZ

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





SFLK1 Child lock

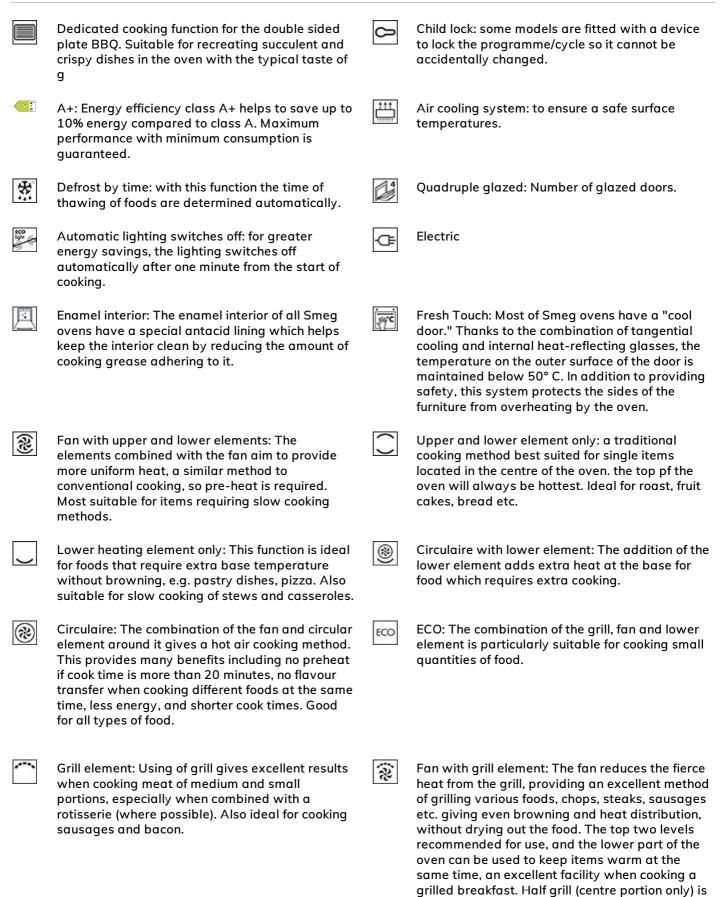


STONE

Rectangular refractory stone. 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.

-ss-smeg

Symbols glossary



ideal for small quantities of food.

•se•smeg

۲	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.		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.
旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	H	The inner door glass: can be removed with a few quick movements for cleaning.
st[]©	Keep warm: This function allows you to keep precooked foods warm.	0	Side lights: Two opposing side lights increase visibility inside the oven.
P	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.	Ë	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
<u>-</u>	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 whilst respecting the provisions of the Jewish day of rest.
<u>.5</u>	The oven cavity has 5 different cooking levels.	D	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.	ŝ	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.
9	Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.	68 it	The capacity indicates the amount of usable space in the oven cavity in litres.
EVO		78 lt	The capacity indicates the amount of usable space in the oven cavity in litres.
	Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.		Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire