

SOP6101S2B3



| | |
|------------------|---------------|
| Category | 60cm |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | ELECTRICITY |
| Cooking method | Combi Steam |
| Galileo platform | Pyro steam |
| Cleaning system | Pyrolitic |
| EAN code | 8017709327675 |



Aesthetics

| | | | |
|-------------------|--------|--------------------------|---------------|
| Aesthetic | Linea | Serigraphy colour | Grey |
| Colour | Black | Serigraphy type | Symbols |
| Finishing | Glossy | Door | Full glass |
| Design | Flat | Handle | Linea minimal |
| Material | Glass | Handle Colour | Black |
| Glass Type | Clear | Logo | Silk screen |

Controls









| | | | |
|---------------------------|---------------|------------------------|------------|
| Display name | CompactScreen | No. of controls | 2 |
| Display technology | LCD | Control knobs | Linea |
| Control setting | Knobs | Controls colour | Matt black |


Programme / Functions

| | |
|---------------------------------|----|
| No. of cooking functions | 11 |
|---------------------------------|----|

Traditional cooking functions

| | | |
|--|--|---|
|  Static |  Fan assisted |  Circulaire |
|  Turbo |  Eco |  Large grill |
|  Fan grill (large) |  Base |  Circulaire + bottom |
|  Pizza | | |




Cooking functions with steam

| |
|---|
|  Circulaire |
|---|


Other Steam functions

| | |
|---|---|
|  Water outlet |  Descaling |
|---|---|

Other functions

| | | |
|--|---|---|
|  Defrost by time |  Leavening |  Sabbath |
|--|---|---|

Cleaning functions

| |
|--|
|  Pirolysis |
|--|

Options



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

Technical Features



| | | | |
|-------------------------------|-------------|----------------------------------|------------|
| Minimum Temperature | 30 °C | Full glass inner door | Yes |
| Maximum temperature | 280 °C | Removable inner door | Yes |
| No. of shelves | 5 | Total no. of door glasses | 4 |
| Shelves type | Metal racks | Soft Close hinges | Yes |
| N. of fans | 1 | Safety Thermostat | Yes |
| No. of lights | 1 | Chimney | Fixed |
| Light type | Halogen | Cooling system | Tangential |
| User-replaceable light | Yes | Cooling duct | Double |
| Light Power | 40 W | Speed Reduction | Yes |
| | | Cooling System | |

| | | | |
|--|------------------|---|-------------------|
| Light when door is opened | Yes | Door Lock During Pyrolysis | Yes |
| Lower heating element power | 1200 W | Steam range | 20 - 40% |
| Grill element - power | 1750 W | Usable cavity space dimensions (HxWxD) | 353x470x401 mm |
| Circular heating element - Power | 2000 W | Temperature control | Electronic |
| Heating suspended when door is opened | Yes | Cavity material | Ever clean Enamel |
| Door opening type | Standard opening | Water loading | Drawer, manual |
| Door | Cool | Tank capacity | 0,8 l |
| Removable door | Yes | | |

Performance / Energy Label



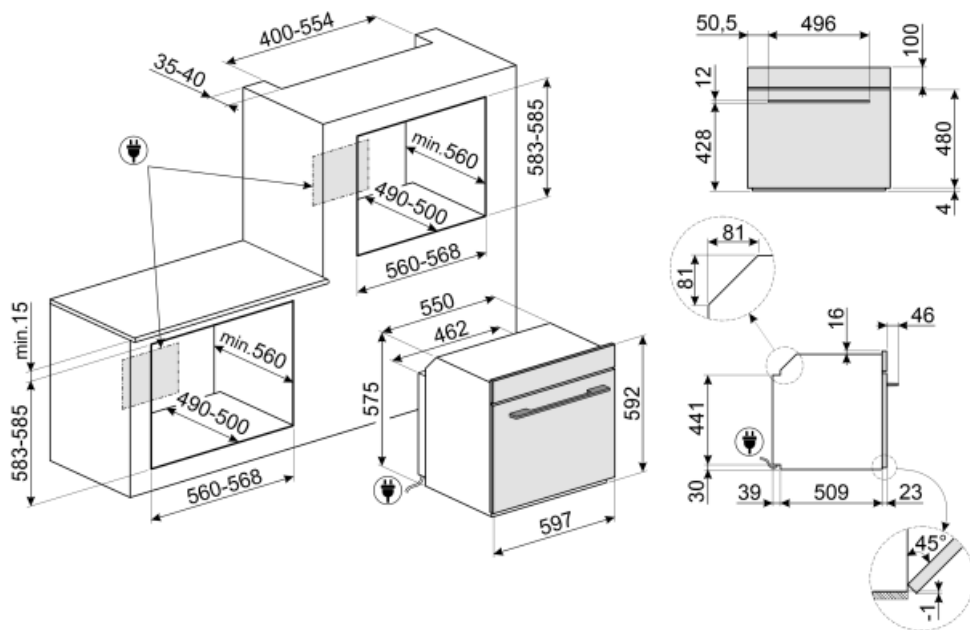
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|--|----------|--|----------|
| Energy efficiency class | A+ | Energy consumption in forced air convection | 2.45 MJ |
| Net volume of the cavity | 68 l | Energy consumption per cycle in fan-forced convection | 0.68 kWh |
| Energy consumption per cycle in conventional mode | 1.09 kWh | Number of cavities | 1 |
| Energy consumption in conventional mode | 3.92 MJ | Energy efficiency index | 81 % |

Accessories Included

| | | | |
|-----------------------------------|---|--------------------|-------------------|
| Rack with back stop | 1 | Insert gird | 1 |
| Enamelled deep tray (50mm) | 1 | Other | water loading kit |

Electrical Connection

| | | | |
|----------------------|-----------|----------------------------------|----------|
| Voltage | 220-240 V | Frequency (Hz) | 50/60 Hz |
| Current | 13 A | Power supply cable length | 115 cm |
| Nominal power | 3000 W | | |



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.



SFLK1

Child lock



PR3845X

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



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.



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.



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



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.



PR3845N

Black cover for furniture when more ovens are installed in column



ET50

Enamelled tray suitable for 45cm and 60cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



ET20

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.













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.



Symbols glossary (TT)

- | | |
|--|---|
|  <p>Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.</p> |  <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p> |
|  <p>Combi steam ovens: The steam cooking system allows to cook any type of food more gently and quickly. Variations in temperature and steam level allow you to achieve the desired gastronomic result. Steam cooking decrease the use of fat in favor of a healthier and more genuine cuisine, and also minimizes the loss of weight and volume of food during cooking. Steam cooking is perfect for cooking meats: in addition to making them very soft, it maintains their shine and makes them more succulent. Also recommended for cooking leavened doughs and bread-making: humidity in fact allows the dough to grow and develop during cooking before creating the external crust. The result is a lighter and more digestible dough, recognizable by the larger alveolation. It is also suitable for defrosting quickly, for heating foods without hardening or drying them and for naturally desalting salted foods.</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p> |  <p>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.</p> |
|  <p>With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.</p> |  <p>Quadruple glazed: Number of glazed doors.</p> |
|  <p>Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.</p> |  <p>Electric</p> |

A+

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



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking



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.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.



Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



Circulaire + Steam: The addition of steam to thermoventilated cooking allows better preservation of the organoleptic properties of food. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is the perfect function for cooking all types of dishes in a more delicate way. It is also ideal for cooking on multiple levels without mixing smells and flavors. Ideal for preparing roasts, chicken and baked goods such as leavened cakes and bread.



FUN_STEAM_OTHER_WATER_IN_OUT_72dpi



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch. User adjustable function based on the level of dirt present in 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



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



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.



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.