SO6102M2B3



Category	60cm
Product Family	Oven
Power supply	Electric
Cooking method	Combi Microwave
Galileo cavity	SpeedwaveXL
Cleaning system	Vapor Clean
EAN code	8017709327729

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

Display name	EvoScreen	**Control setting**	Touch control
Display technology	LCD	**Controls colour**	Matt black

Programs / Functions

No. of cooking functions 11

Traditional cooking functions

- Static
- Fan assisted
- Ciculaire
- ECO
- Large grill
- Base
- Pizza

Microwave functions

Microwave



Microwave + bottom + top + fan



Microwave + circulaire + fan



Microwave + grill

Other functions



Defrost by time



Proving



Stone cooking



BBQ



Air-Fry



Melt



Soft



Pop-corn



Sabbath

Cleaning functions



Vapor Clean

Options



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



Minimum Temperature	30 °C	**Full glass inner door**	Yes
Maximum temperature	250 °C	**Total no. of door glasses**	4
Shelf positions	5	**Soft Close hinges**	Yes
Shelves type	Metal racks	**Soft Open**	Yes
No. of lights	2	**Inverter**	Yes
Light type	Halogen	**Stirrer**	Yes
User-replaceable light	Yes	**Safety Thermostat**	Yes
Light power	40 W	**Chimney**	Double
Light when door is opened	Yes	**Cooling system**	Centrifugal
		Cooling duct	Double
Lower heating element power	1200 W	**Speed Reduction Cooling System**	Yes
Grill element - power	1750 W	**Usable cavity space dimensions (HxWxD)**	353x470x397 mm
Circular heating element - Power	2000 W	**Temperature control**	Electronic
Heating suspended when door is opened	Yes	**Cavity material**	Easy clean enamel

Door opening type	Standard opening
Door	Cool

Performance / Energy Label

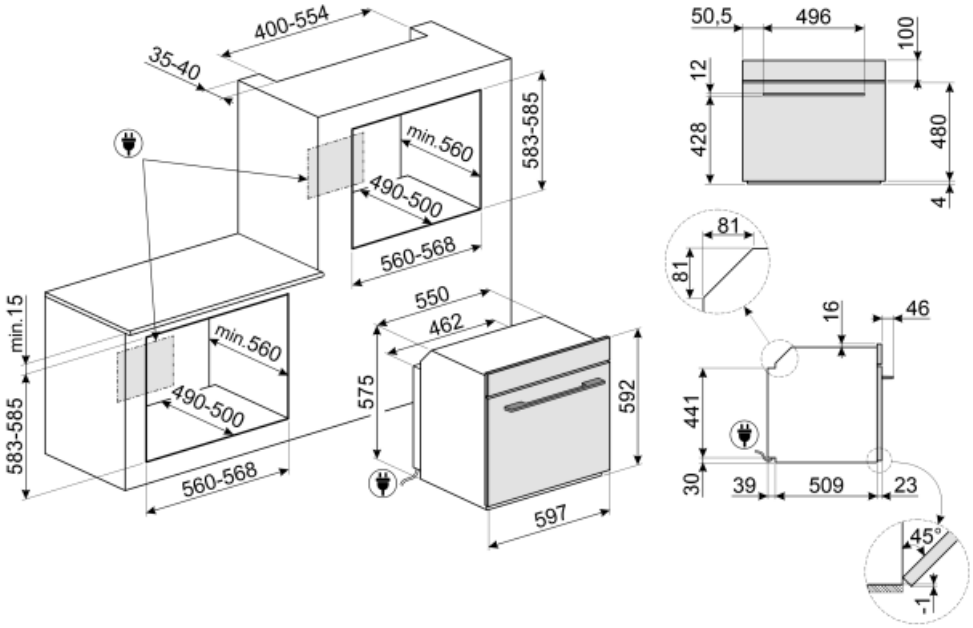
Net volume of the cavity	68 litres	**Microwave effective power**	900 W
Number of cavities	1		

Accessories Included

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

Electrical Connection

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



ET50

Enamelled tray, 50mm deep



ET20

Enamelled tray, 20mm deep



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.



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.



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 fold away handle width: 315mm length : 325mm

Alternative products



SO6102M2N

Black



SO6102M2G

Neptune Grey



SO6102M2S

Silver

Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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



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



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Microwave: Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.



Combination microwave: This oven allows to combine two different ways of cooking (Traditional with microwaves). Combined ovens increase cooking opportunities,while providing maximum flexibility of household appliances.



Quadruple glazed: Number of glazed doors.



Electric



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.



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: 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.



Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.



Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Keep warm: This function allows you to keep precooked foods warm.



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 whilst respecting the provisions of the Jewish day of rest.



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.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



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The inverter technology allows to generate microwaves continuously and at the desired power The constant flow, without on and off cycles, allows you to precisely control the temperature, reduce times, avoids wasting energy and allows you to obtain excellent cooking, defrosting and re-heating results, thanks to the smaller difference between core and surface temperature in food



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 combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



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.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



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



Stirrer Active and controlled microwave distribution. The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable.



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



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



Chimney: The double chimney technology creates a special airflow inside the cavity that reduce the condensation inside the cavity during microwave cooking.



Function to soften butter and cheese It is useful for quickly bringing frozen desserts to serving temperature The function can also be used to soften ice cream



Function to melt butter and chocolate without using the bain-marie



Function for the preparation of popcorn packaged in bags