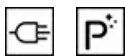
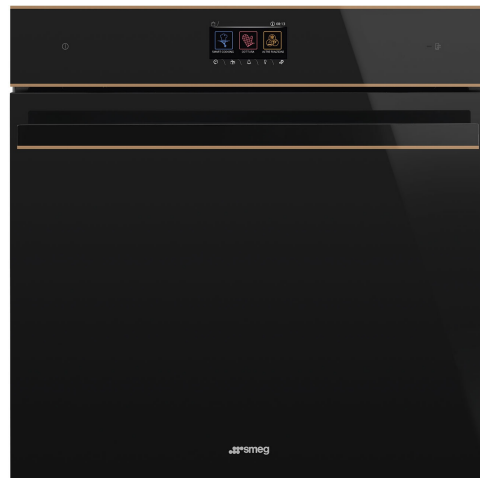


SOP6604TPNR



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Galileo cavity	Traditional pyro
Cleaning system	Pyrolytic
EAN code	8017709304270



Aesthetics

Aesthetics	Dolce Stil Novo	Glass Type	Eclipse
Colour	Black	Door	Full glass
Design	Flat	Handle	Dolce Stil Novo
Component finish	Copper	Handle Colour	Black
Material	Glass	Logo	Applied

Controls



Display name	VivoScreen	No. of display languages	20
Display technology	TFT	Display languages	Italiano, English (UK), Français (FR), Français (CA), Nederlands, Español (ES), Español (MX), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA), Zulu (ZA)
Control setting	Touch control		

Programs / Functions

No. of cooking functions	10
Automatic programmes	150
Customisable recipes	10

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo (circulaire + bottom + upper + fan)	 ECO	 Large grill
 Fan grill (large)	 Base	 Fan assisted base
 Pizza		

Other functions

 Defrost by time	 Defrost by weight	 Proving
 Stone cooking	 BBQ	 Air-Fry
 Keep warm	 Plate rack/warmer	 Sabbath

Cleaning functions

 Pyrolytic
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Options

										
Time-setting options	Delay start and automatic end cooking				SameTime	Yes				
Minute minder	Yes				DeltaT cooking	Yes				
Timer	3				Showroom demo option	Yes				
Controls Lock / Child Safety	Yes				Demo-tutorial mode	Yes				
Other options	Keep warm, Eco light, Language setting, Digital clock display, Brightness, Eco-logic, Tones, Tones volume				Touch guide	Yes				
Cooking with probe thermometer	Yes				History	Yes, the last 10 functions utilised				
Multi-step cooking	Yes, up to 2 steps				Rapid pre-heating	Yes				
Smart cooking	Yes				Instant GO	Yes				

Technical Features

										
Minimum Temperature	30 °C				Door					Yes, side

Maximum temperature	280 °C	Removable door	Yes
Shelf positions	5	Full glass inner door	Yes
Shelves type	Metal racks	Removable inner door	Yes
No. of lights	2	Total no. of door glasses	4
Light type	Halogen	Soft Close hinges	Yes
Light power	40 W	Soft Open	Yes
Light when door is opened	Yes	Safety Thermostat	Yes
Lower heating element power	1200 W	Chimney	Fixed
Upper heating element - Power	1000 W	Cooling system	Tangential
Grill element - power	1700 W	Cooling duct	Double
Large grill - Power	2700 W	Speed Reduction Cooling System	Yes
Circular heating element - Power	2000 W	Door Lock During Pyrolysis	Yes
Heating suspended when door is opened	Yes	Usable cavity space dimensions (HxWxD)	353x470x401 mm
Door opening type	Standard opening	Temperature control	Electronic
Door	Cool	Cavity material	Easy clean enamel

Performance / Energy Label



Energy efficiency class	A+	Energy consumption in forced air convection	2.45 MJ
Net volume of the cavity	68 litres	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 %

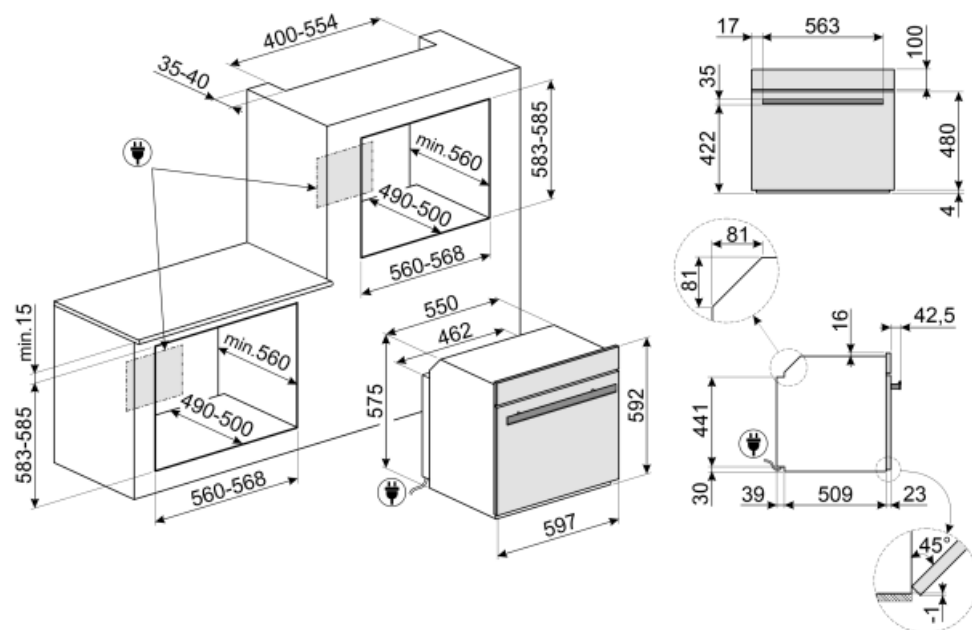
Accessories Included



Premium rack	1	Grill mesh	1
Enamelled tray (20mm)	1	Telescopic Guide rails, total Extraction	1
Enamelled deep tray (50mm)	1	Temperature probe	Yes, multipoint

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.



PR3845N

Black spacer cover for furniture when more ovens are installed in column. Suitable for 45cm Dolce Stil Novo compact ovens.



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



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



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



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.



Symbols glossary

	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.		Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: with this function the time of thawing of foods are determined automatically.
	Defrost by weight: With this function the defrosting time is determined		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.		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	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.		Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.
	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.

 Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.	 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.	 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: This function allows you to keep precooked foods warm.
 Side lights: Two opposing side lights increase visibility inside the oven.	 Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.
 Warming up: An option for dish warming and keeping the prepared meals hot.	 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	 Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
 Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.	 Touch guide: By holding down any symbol for 3 seconds you can get information on its function
 The oven cavity has 5 different cooking levels.	 Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.
 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.
 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.	 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.



The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.



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Instant go: activating this option allows cooking to start immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods.



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Sametime: The perfect way to have a complete menu in a few simple steps. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time.



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 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



DeltaT cooking: The oven automatically sets the cavity temperature to a predefined temperature (named deltaT) higher than the core temperature detected by the probe. When the probe detects an extra degree at the core, the oven automatically increases also its internal temperature by one degree.