

SOPA6102TG

60CM LINEA PYROLYTIC OVEN

MADE IN ITALY
Since 1948



PYROLYTIC CLEANING

Pyrolytic self-cleaning oven technology means one less kitchen chore. The oven heats to a temperature approaching 500°C for up to three hours and carbonises grease and food residue to a fine ash that can be easily wiped out with a damp cloth. No harsh chemicals are required and the door remains safe to touch.

REFINED TRADITIONAL COOKING

Ten traditional cooking functions including static, fan forced, turbo, grill and more, provides endless cooking options at your fingertips. From creating wonderfully crisped pies, tarts and quiches, to perfectly cooked roasts and vegetables, you can rely on this oven to deliver optimised heating and oven conditions to cook various dishes without odour and flavour transfer.

SIMPLIFIED CONTROLS

Intuitive, easy to read and simple to use, the EVO screen boasts a full colour LCD display. The large 4.3" screen interface illustrates the cooking function, temperature and timer functions which can be easily adjusted with the corresponding touchpads on the control panel.

TEN TRADITIONAL COOKING FUNCTIONS:



OTHER FUNCTIONS:



EVER CLEAN ENAMEL

The superior quality of Smeg's signature Ever Clean enamel, which is highly durable and easy to clean, is the result of over 70 years of enamelling expertise; ensuring long-life performance of every Smeg oven.



MINIMALIST DESIGN

An elegant aesthetic that incorporates modern minimalistic design trends with an on-trend neutral colour, Linea is characterised by symmetrical lines, balance and light. Pair with other Linea Neptune Grey appliances to create the ultimate kitchen solution that undoubtedly blends technology with style. Any combination of premium Linea appliances will make a real style statement in the kitchen.

SOPA6102TG

60CM LINEA PYROLYTIC OVEN

MADE IN ITALY
Since 1948

OVEN FEATURES

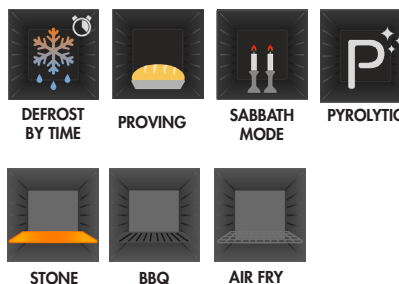
EAN	8017709327781
Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Neptune Grey
Cooking functions	10
Other functions	7
Display	EvoScreen
Gross volume	78L
Net volume	68L
Shelf positions	5
Thermostat	30° C - 280° C
Smart cooking	No
Cooking with probe	No
DeltaT cooking	No
SameTime	No
Multi-step cooking	No
Rapid pre-heat	Yes
Instant GO	Yes
Installation	Built-in
Cleaning	Pyrolytic
Lighting	2 x 40W Halogen
Safety	Thermal protection system, control lock
Timer	Delay start and automatic end cooking 1 x Minute minder
Door	Soft open and close
Power	220-240V, 50/60Hz 3000W 13A Connection
Warranty	Five years parts and labour

OVEN FUNCTIONS

TEN TRADITIONAL COOKING FUNCTIONS:



OTHER FUNCTIONS:



INCLUDED ACCESSORIES

- 1 x Chrome grill insert
- 1 x Chrome shelf
- 1 x ET20 - 20mm enamelled baking tray
- 1 x ET50 - 50mm enamelled baking tray
- 1 x GTP2 Partial telescopic guides

OPTIONAL ACCESSORIES

- ET20 - 20mm enamelled baking tray
- ET50 - 50mm enamelled baking tray
- GTP2 - Partial telescopic guides
- GTT2 - Full telescopic guides
- BBQ - Double sided teflon coated aluminium BBQ tray
- AIRFRY - Air fry rack
- STONE - Pizza stone

SOPA6102TG

60CM LINEA PYROLYTIC OVEN

MADE IN ITALY
Since 1948

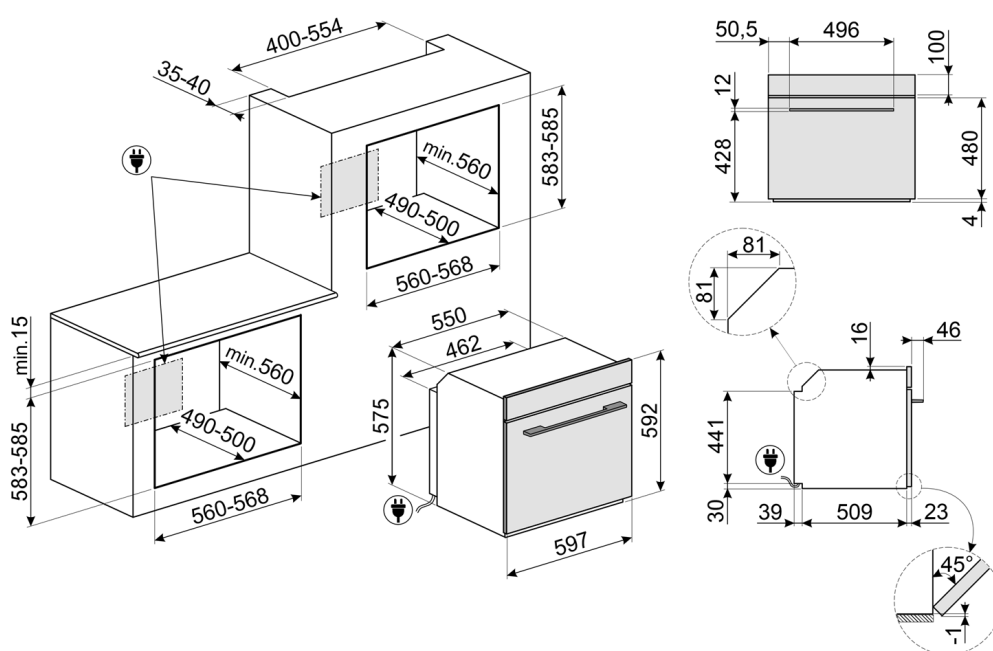
MATCHES WELL WITH:



SOA4102M1G
COMPACT LINEA SPEEDOVEN



CPRT115G
LINEA WARMING DRAWER



Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Power	220-240V, 50/60Hz 3000W 13A Connection

PLEASE NOTE: drawings are not to scale. They are to assist only.
WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.
Cutouts for appliances should only be by physical product measurements. The above information is indicative only.