

SOPA6302S2PN
60CM CLASSIC PYRO STEAM OVEN

MADE IN ITALY
Since 1948



STEAM ASSISTED COOKING

Experience exceptional cooking results with the addition of steam cooking functionality, using between 20-40% steam to unlock fresher flavours, healthier meals and succulent dishes.



ULTIMATE 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.

SOFT CLOSE DOOR

The new soft-close mechanism on Smeg's oven doors ensure a two-stage soft and quiet close. Smeg's quality hinges also ensure the door will not drop on opening, an intrinsic safety feature.

SINGLE-POINT TEMPERATURE PROBE

Cook like a professional. The single-point probe measures the internal temperature of your food for precise cooking results so you are never left guessing.

SIMPLIFIED CONTROLS

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

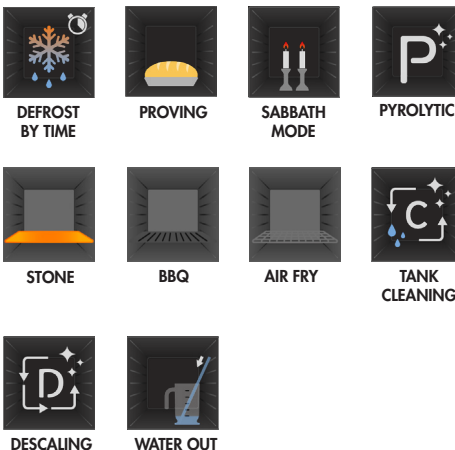
EIGHT TRADITIONAL COOKING FUNCTIONS:



FOUR STEAM ASSISTED COOKING FUNCTIONS:



OTHER FUNCTIONS:



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OVEN FEATURES

EAN	8017709313982
Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Matte Black Black eclipse glass
Cooking functions	12
Other functions	10
Steam range	20-40%
Steam delivery	Injection
Display	EVO Screen
Gross volume	78L
Net volume	68L
Water tank capacity	800ml
Shelf positions	5
Thermostat	30° C - 280° C
Smart cooking	No
Cooking with probe	Yes
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	Cool door technology, thermal protection system, control lock
Timer	Delay start and automatic end cooking Minute minder
Door	Soft close
Power	220-240V, 50/60Hz 3000W 13A Connection
Warranty	Two years parts and labour

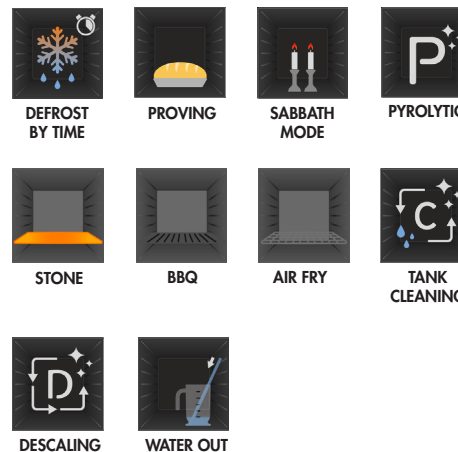
EIGHT TRADITIONAL COOKING FUNCTIONS:



FOUR STEAM ASSISTED COOKING FUNCTIONS:



OTHER FUNCTIONS:



INCLUDED ACCESSORIES

- 1 x Chrome shelf
- 1 x Chrome grill insert
- 1 x ET20 - 20mm enamelled baking tray
- 1 x ET50 - 50mm enamelled baking tray
- 1 x Partial telescopic guides
- 1 x Single-point meat temperature probe
- 1 x Water loading kit

OPTIONAL ACCESSORIES

- ET20 - 20mm enamelled baking tray
- ET50 - 50mm enamelled baking tray
- GTPV2 - Partial telescopic guides
- GTTV2 - Full telescopic guides
- BBQ - Double sided teflon coated aluminum BBQ tray
- AIRFRY - Air fry rack
- STONE - Pizza stone

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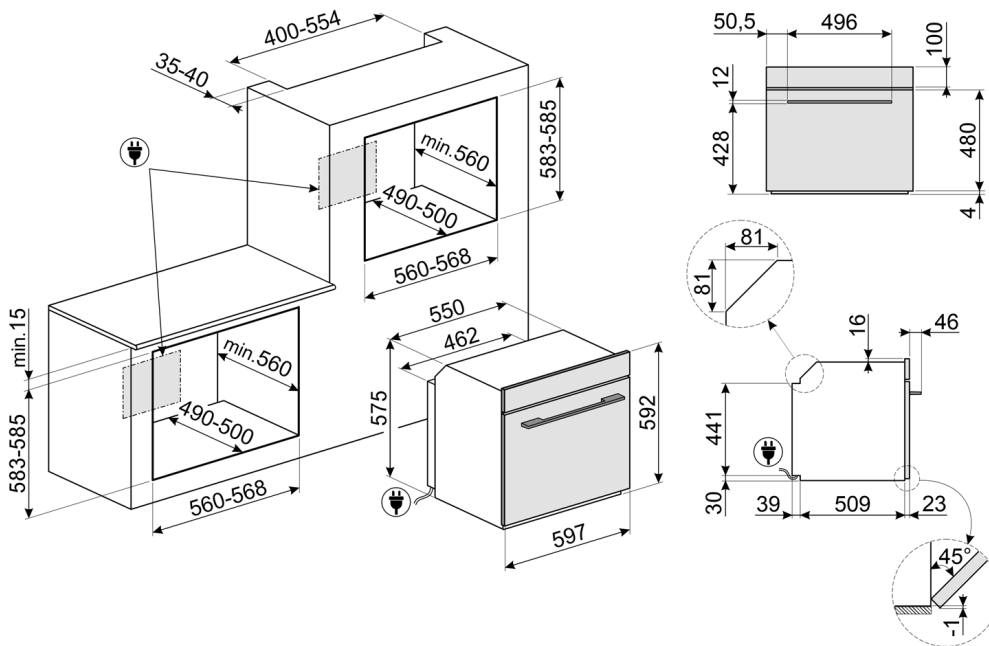
MATCHES WELL WITH:



SOA4302S3N - COMPACT STEAM100 OVEN
SOA4302M1N - COMPACT SPEEDOVEN



CPR315N - 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.