

SOPA6302TX

60CM CLASSIC PYRO OVEN

MADE IN ITALY
Since 1948



REFINED TRADITIONAL COOKING

Whether you're a passionate cook, master baker or avid entertainer, this oven enables self-expression in the kitchen. 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.

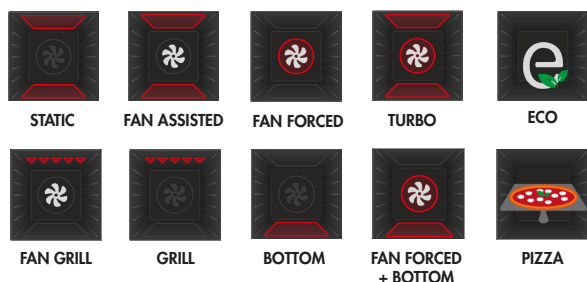
ULTIMATE CLEANING

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.

EXPANDED COOKING HORIZONS

Take multi-cooking to the next level with dedicated functions including Air Fry, BBQ, Stone cooking - all performed to perfection in the oven. These programmes coupled with one of the Smeg's specially designed optional accessories means you can be using your oven for so much more!

TEN TRADITIONAL COOKING FUNCTIONS:



OTHER FUNCTIONS:



NEXT GENERATION DOOR

The newly engineered door has been designed with smooth soft hinges for elegant opening and closing. To open, simply open the door and release. The door will continue to open softly to 90° for convenient access to the food in the oven. When it comes to closing, the door will close softly and effortlessly without slamming. Plus, the oven door is equipped with a soft and silent internal glass release system to make cleaning even easier.

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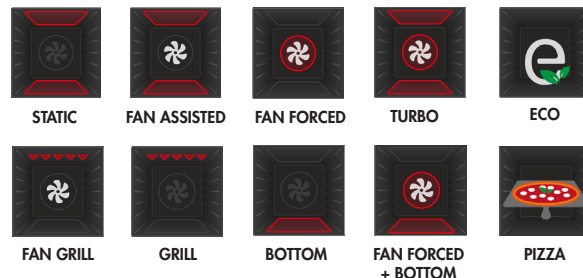
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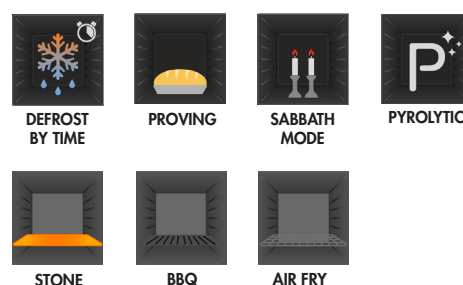
OVEN FEATURES

EAN	8017709353599
Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Stainless Steel Black eclipse glass
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	Cool door technology, thermal protection system, control lock
Timer	Delay start and automatic end cooking Minute minder End of cooking acoustic alarm 1 x Timer
Door	Quadruple glazed Soft open and close Cool door technology Removable inner glass
Power	220-240V, 50/60Hz 3,000W 13A Connection
Warranty	Two years parts and labour

TEN TRADITIONAL 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

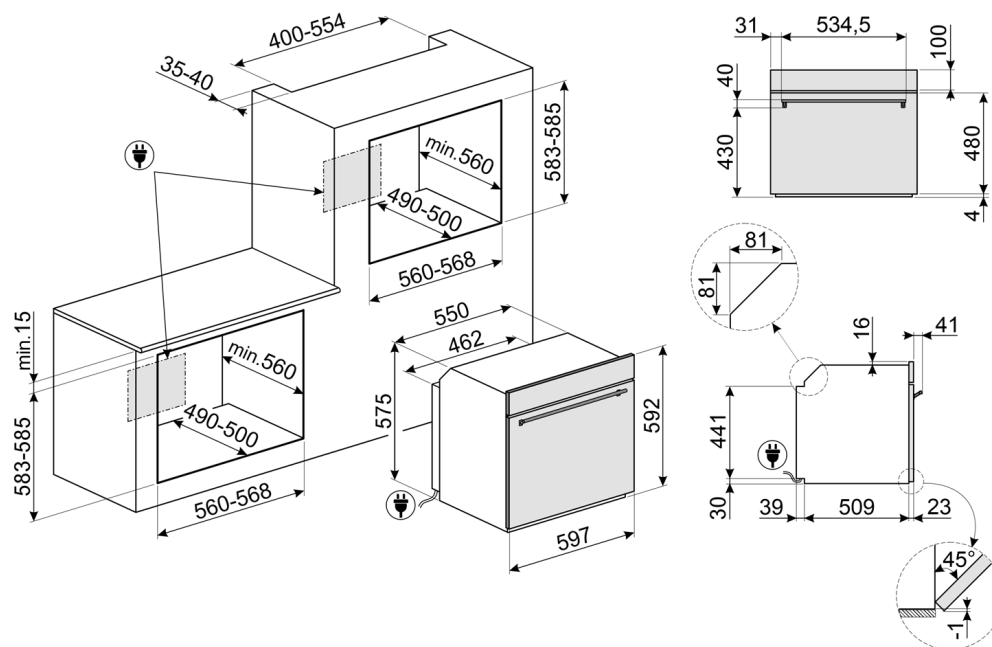
OPTIONAL ACCESSORIES

- ET20 - 20mm enamelled baking tray
- ET50 - 50mm enamelled baking tray
- GTP2 - Partial telescopic guides
- GTT2 - Full telescopic guides
- AIRFRY2 - Enamelled Air Fry tray
- BBQ - Double sided teflon coated aluminum BBQ tray
- STONE2 - Pizza stone

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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.