

SO6102S3PB3
60CM LINEA STEAM100 OVEN

MADE IN ITALY
Since 1948



FULLY FLEDGED 3-IN-1 APPLIANCE

Behind the oven door of the Steam100 is one of Smeg's hidden secret ingredients for success in the kitchen. The full size Steam100 oven combines traditional and steam cooking techniques to help deliver fresh flavours and healthy meals that are cooked to perfection. Offering fantastic versatility, the Steam100 can be used in 100% steam mode, combi steam mode or as a full multi-function oven.

COOK FOOD GENTLY AND QUICKLY

Combine steam with traditional cooking for up to 6 hours at a 20% steam level or up to 55 minutes at full 100% steam cooking.

Steam cooking:

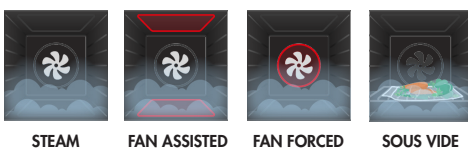
- ✓ Uses less fat for healthier cooked meals
- ✓ Minimises shrinkage (maintains its volume)
- ✓ Meats become more succulent and juicy
- ✓ Leavened doughs can rise and begin cooking before crust is formed



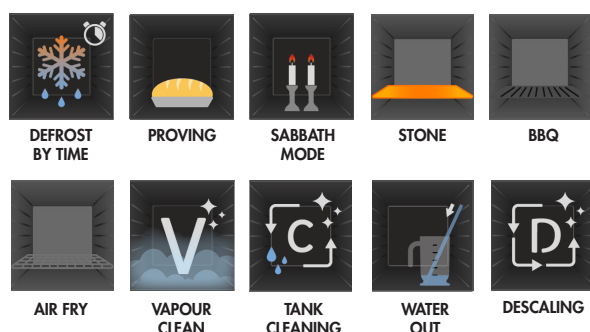
EIGHT TRADITIONAL COOKING FUNCTIONS:



FOUR STEAM COOKING FUNCTIONS:



OTHER FUNCTIONS:



QUICK AND INTUITIVE WATERLOADING

An integrated 800ml water tank guarantees up to six hours of autonomy with a single water tank fill at the start of preparation.

EASY CLEANING

Utilising the Vapour Clean function, the Steam100 uses steam to help lift spillages and burnt on food residue from the inside of the oven for quick and easy clean up.

NEW GENERATION DOOR

Equipped with a soft and silent internal glass release system. Plus, the opening and closing of the door are quick and silent thanks to the soft open and soft close system.

MINIMALIST DESIGN

An elegant aesthetic that incorporates modern minimalist design trends, Linea is characterised by symmetrical lines, balance and light. Any combination of premium Linea appliances will make a real style statement in the kitchen.

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OVEN FEATURES

EAN	8017709327743
Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Midnight Black
Cooking functions	12
Other functions	10
Steam range	20% - 100%
Steam delivery	Injection
Display	EvoScreen
Gross volume	79L
Net volume	67L
Water tank capacity	800ml
Shelf positions	5
Thermostat	30°C - 250°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	Vapour Clean
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

INCLUDED ACCESSORIES

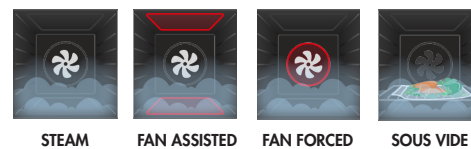
- 1 x Chrome shelf
- 1 x Chrome grill insert
- 1 x ET50 - 50mm enamelled baking tray
- 1 x 20mm stainless steel solid full tray
- 1 x BX640PL - 40mm stainless steel perforated full tray
- 1 x Single-point probe
- 1 x Water loading kit

OVEN FUNCTIONS

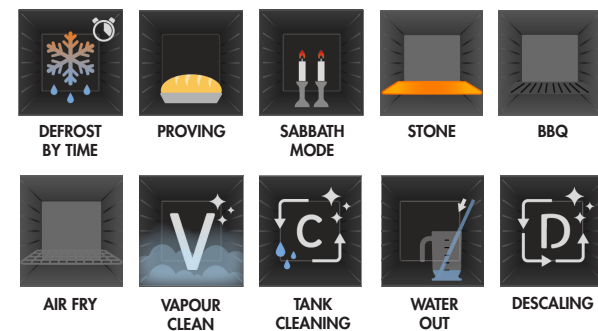
EIGHT TRADITIONAL COOKING FUNCTIONS:



FOUR STEAM COOKING FUNCTIONS:



OTHER FUNCTIONS:



OPTIONAL ACCESSORIES

- BX640 - 40mm stainless steel solid half tray
- BX640P - 40mm stainless steel perforated half tray
- BX640PL - 40mm stainless steel perforated full tray
- ET20 - 20mm enamelled baking tray
- ET50 - 50mm enamelled baking tray
- GTTV2 - Full telescopic guides
- BBQ - Double sided teflon coated aluminium BBQ tray
- AIRFRY - Air fry rack
- STONE - Pizza stone

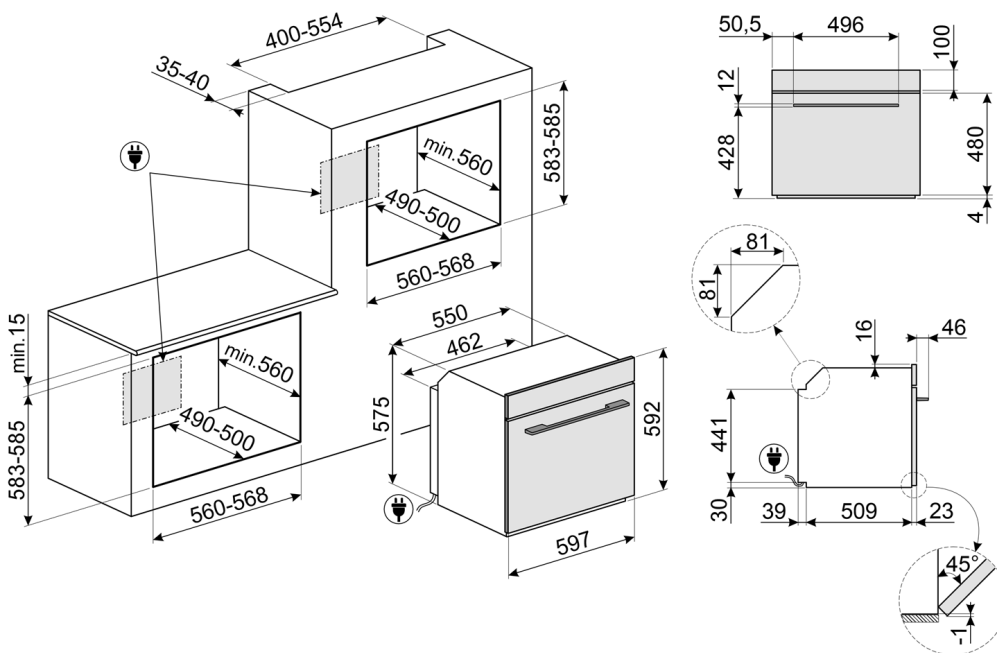
SO4102S3B3
COMPACT LINEA STEAM100 OVEN

MADE IN ITALY
Since 1948

MATCHES WELL WITH:



SOPA6102TB3 - LINEA 60CM PYRO OVEN
SOPA6102S2PB3- LINEA 60CM PYRO STEAM



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.