

SOPA6102TN

60CM LINEA PYROLYTIC OVEN

MADE IN ITALY
Since 1948



PYROLYTIC CLEANING

Smeg's pyrolytic cycle locks the door and heats the oven to around 500°C. This process carbonises food residue or burnt-on grease to a small amount of ash, which can be simply wiped away. Smeg also has Eco Pyro – to reduce energy consumption.

SOFT CLOSE DOOR

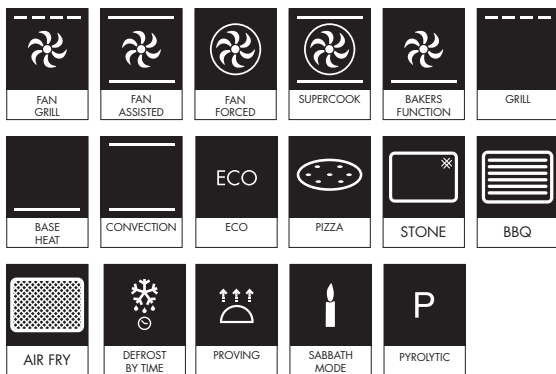
The new soft-close mechanism on Smeg's oven doors ensures a two-stage soft and quiet close. Smeg's quality hinges also ensure the door will not drop on opening, an intrinsic safety feature.

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 nearly 70 years of enameling expertise; ensuring long-life performance of every Smeg oven.

MINIMALIST DESIGN

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



EAN	TBC
Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Black Stopsol® glass
Cooking functions	13
Other functions	4
Warranty	Five years parts and labour



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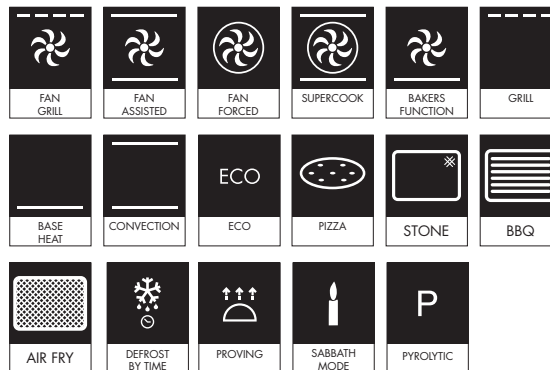
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OVEN FEATURES

Dimensions	597mmW x 592mmH x 548mmD (excludes door and handle)
Finish	Black Stopsol® glass
Cooking functions	13
Other functions	4
Display	EvoScreen
Gross Volume	78L
Net Volume	68L
Cooking levels	5
Thermostat	30 - 280°C
Installation	Built-in
Programmability	Fully programmable
Cleaning	Pyrolytic
Lighting	2 x 40W Halogen
Safety	Thermal protection system, child safety lock, controls lock
Timer	Delay start and automatic end cooking 1 x Minute minder
Rapid pre-heat	Yes
Door	Soft close
Power	220–240V, 50/60Hz 3000W 15A Connection
Warranty	Five years parts and labour

OVEN FUNCTIONS



SUPPLIED ACCESSORIES

- 1 x Chrome grill insert
- 1 x Chrome shelves
- 1 x 20mm enamelled baking tray
- 1 x 50mm enamelled baking tray
- 1 x Partial telescopic guides

OPTIONAL ACCESSORIES

- ET20 - Enamelled 20mm tray
- ET50 - Enamelled 50mm tray
- GTP2 - Partial telescopic rails
- GTT2 - Total telescopic rails
- BBQ - BBQ tray
- AIRFRY - Airfry rack
- STONE - Square refractory stone
- PALPZ - Pizza shovel with foldable handle

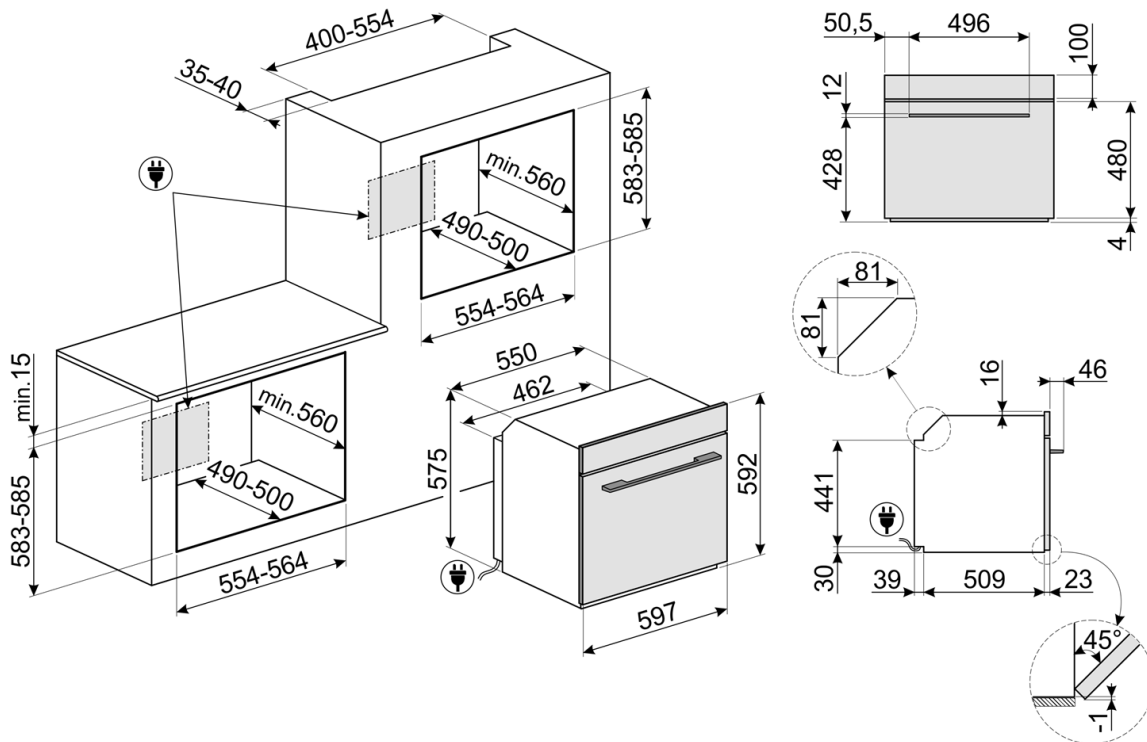
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PLEASE NOTE: drawings are not to scale. They are to assist only.
WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.
Cutouts for appliances should only be by physical product measurements. The above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