

## SOPA6301TN

### 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.

### EVERCLEAN 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 enameling expertise; ensuring the exceptional long-life performance of every Smeg oven.



### ELECTRONIC TEMPERATURE CONTROL

Precision is at the heart of Smeg's electronic temperature control. Offering 5 degree Celsius increments you can set the oven to the most suitable temperature with ease and precision.

#### TEN TRADITIONAL COOKING FUNCTIONS:



#### OTHER FUNCTIONS:



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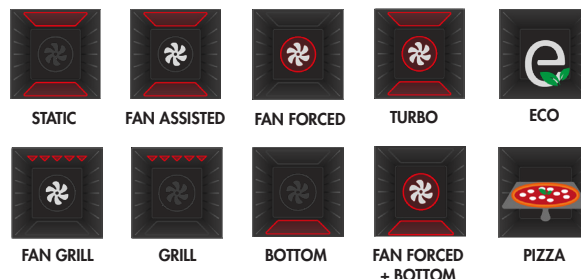
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#### OVEN FEATURES

|                    |   |
|--------------------|---|
| EAN                | 8017709314040   |
| Dimensions         | 597mmW x 592mmH x 548mmD<br>(excludes door and handle)        |
| Finish             | Matte Black<br>Black eclipse glass                            |
| Cooking functions  | 10  |
| Other functions    | 4   |
| Display            | Compact Screen  |
| 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         | No  |
| 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<br>Minute minder        |
| Door               | Standard  |
| Power              | 220-240V, 50/60Hz<br>3000W<br>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

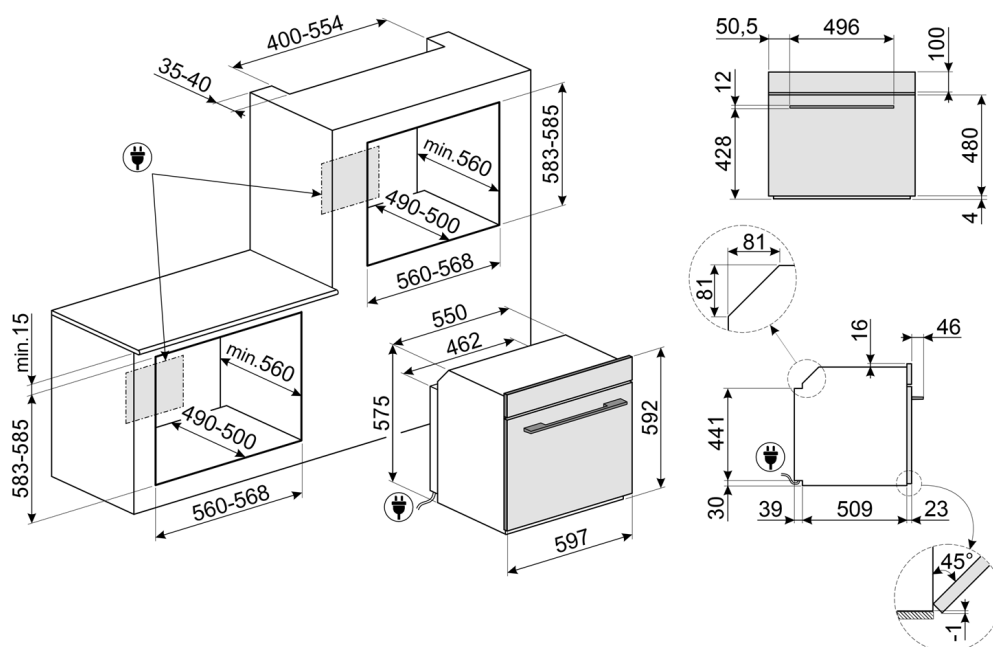
#### OPTIONAL ACCESSORIES

- ET20 - 20mm enamelled baking tray
- ET50 - 50mm enamelled baking tray
- GTP2 - Partial telescopic guides
- GTT2 - Full telescopic guides
- STONE - Pizza stone

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|------------|--|
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| Power      | 220-240V, 50/60Hz<br>3000W<br>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.