

SF568X



| | |
|-----------------|-------------------|
| Category | 60cm Single Ovens |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | Electric |
| Cooking method | Thermo-ventilated |
| Cleaning system | Vapor Clean |
| EAN code | 8017709181680 |



Aesthetics

| | | | |
|-------------------|-----------------|-----------------|------------------|
| Aesthetics | Cucina | Serigraphy type | Symbols |
| Colour | Stainless steel | Door | Full glass |
| Design | Flat | Handle | Cucina restyling |
| Material | Stainless steel | Handle Colour | Silver |
| Type of steel | Brushed | Logo | Silk screen |
| Glass Type | Clear1 | Control knobs | Cucina restyling |
| Serigraphy colour | Black | Controls colour | Steel effect |

Controls

| | | | |
|-----------------|---------------|-----------------|---|
| Control setting | Control knobs | No. of controls | 3 |
|-----------------|---------------|-----------------|---|

Programs / Functions

| | |
|--------------------------|---|
| No. of cooking functions | 8 |
|--------------------------|---|

Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper +



ECO



Large grill

fan)



Fan grill (large)



Base

Cleaning functions



Vapor Clean

Options

Time-setting options

Automatic end cooking

Minute minder

Yes

Technical Features



| | |
|---------------------------------------|---------|
| Minimum Temperature | 50 °C |
| Maximum temperature | 250 °C |
| Shelf positions | 5 |
| No. of lights | 1 |
| Light type | Halogen |
| Light power | 40 W |
| Light when door is opened | Yes |
| Lower heating element power | 1200 W |
| Upper heating element - Power | 1000 W |
| Grill element - power | 1700 W |
| Large grill - Power | 2700 W |
| Circular heating element - Power | 2000 W |
| Heating suspended when door is opened | Yes |

| | |
|--|--------------------|
| Door opening type | Standard opening |
| Door | Temperate door |
| Removable door | Yes |
| Full glass inner door | Yes |
| Removable inner door | Yes |
| Total no. of door glasses | 3 |
| Cooling system | Tangential |
| Cooling duct | Single |
| Speed Reduction Cooling System | Yes |
| Usable cavity space dimensions (HxWxD) | 360x460x425 mm |
| Temperature control | Electro-mechanical |
| Cavity material | Easy clean enamel |

Performance / Energy Label



Energy efficiency class A

Net volume of the cavity 70 litres
Energy consumption per cycle in conventional mode 1.15 KWh

Energy consumption per cycle in fan-forced convection 0.89 KWh

Number of cavities 1
Energy efficiency index 106 %

Accessories Included

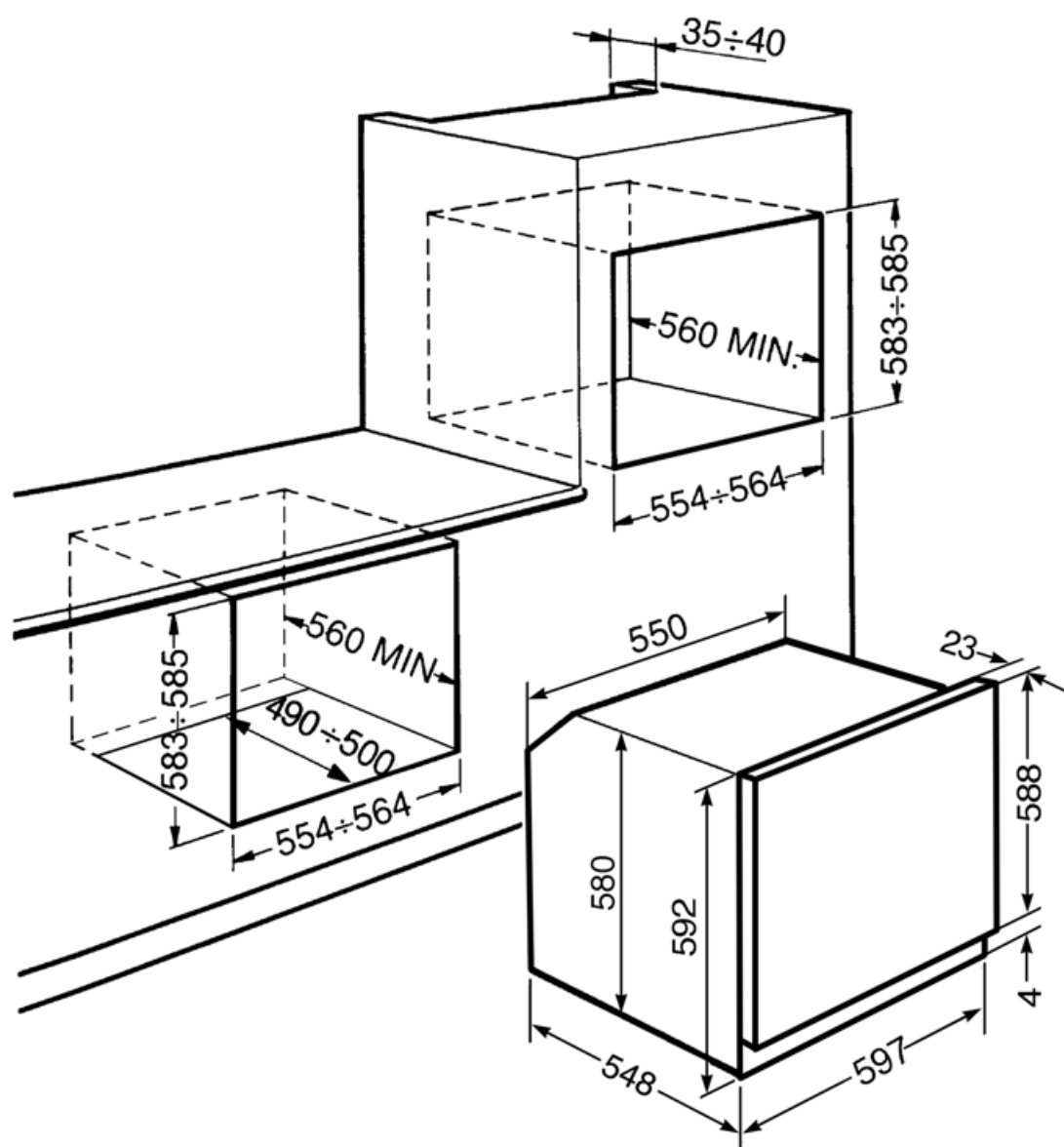
Chrome shelf 1
Extra deep enamelled tray (40mm) 1

Grill mesh 1

Electrical Connection

Voltage 220-240 V
Current 13 A
Nominal power (W) 3000 W

Frequency (Hz) 50/60 Hz
Power supply cable length 115 cm



Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



BN640

Enamelled tray, 40mm deep



PALPZ























Pizza shovel with fold away handle
width: 315mm length : 325mm



PR3845X

Antifingerprint stainless steel. Cover
for furniture in column installation of
more ovens

Symbols glossary

| | | | |
|--|--|---|--|
|  | A: Product drying performance, measured from A+++ to D / G depending on the product family |  | Air cooling system: to ensure a safe surface temperatures. |
|  | Triple glazed doors: Number of glazed doors. |  | Electric |
|  | Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it. |  | Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new. |
|  | Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods. |  | Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc. |
|  | Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles. |  | Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food. |
|  | ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food. |  | Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon. |
|  | Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food. |  | Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked. |
|  | All glass inner door: All glass inner door, a single flat surface which is simple to keep clean. |  | The inner door glass: can be removed with a few quick movements for cleaning. |
|  | Side lights: Two opposing side lights increase visibility inside the oven. |  | The oven cavity has 5 different cooking levels. |
|  | Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step. |  | Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity. |
|  | The capacity indicates the amount of usable space in the oven cavity in litres. |  | The capacity indicates the amount of usable space in the oven cavity in litres. |