

SF585XLS





Category
Product Famil

Product Family
Power supply
Heat source
Cooking method

Cooking method Cleaning system EAN code 60cm Single Ovens

Oven Electric Electric

> Thermo-ventilated Vapor Clean 8017709210847



Aesthetics

Aesthetics

Colour

Design

Material

Type of steel Glass Type

Serigraphy colour

Cucina

Stainless steel

Flat

Stainless steel

Brushed Clear1

Black

Serigraphy type

Door

Handle

Handle Colour

Logo

Control knobs
Controls colour

Symbols Full glass

Cucina restyling

Silver

Silk screen

Cucina restyling

Steel effect

Controls

Display technology Control setting LCD

Control knobs

No. of controls

2

Programs / Functions

No. of cooking functions

8

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Traditional cooking functions

Static

Fan assisted

Ciculaire



Turbo (circulaire + bottom + upper +

ECO

Large grill

fan)

Fan grill (large)

Other functions

Defrost by time

Defrost by weight



Proving

Yes

Sabbath

Cleaning functions



Vapor Clean

Options





Time-setting options Delay start and automatic

Showroom demo option end cooking

Minute minder Controls Lock / Child

Safety

Yes Yes

Technical Features

















30°C Minimum Temperature 280 °C Maximum temperature Shelf positions 5 No. of lights 1 Light type Halogen Light power 40 W Light when door is Yes

opened

Lower heating element 1200 W

power

1800 W Grill element - power Circular heating element 2000 W

- Power

Heating suspended when door is opened Yes

Rapid pre-heating Yes

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

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel

360x460x425 mm

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Performance / Energy Label





Energy efficiency class Net volume of the cavity 70 litres Energy consumption per 1.05 KWh cycle in conventional

mode

Energy consumption in conventional mode

3.78 MJ

Energy consumption in 3.06 MJ forced air convection

Energy consumption per 0.85 KWh

cycle in fan-forced

convection

Number of cavities

Energy efficiency index 101,2 %

Accessories Included

Chrome shelf 2 Extra deep enamelled 1 tray (40mm)

Grill mesh

Electrical Connection

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

Frequency (Hz) Power supply cable length

50/60 Hz 115 cm

1

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Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



PALPZ

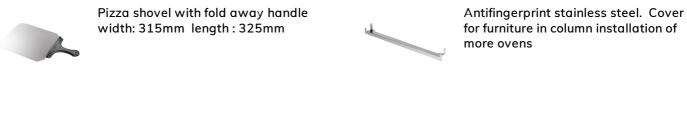


BN640

Enamelled tray, 40mm deep



PR3845X



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Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Defrost by weight: With this function the defrosting time is determined



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.



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.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.

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Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



Removable roof liner: This is a perfect solution that protects the upper part of the cavity of the oven from pollution. Easy to remove for cleaning, it can be washed in the dishwasher.



Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.



The oven cavity has 5 different cooking levels.



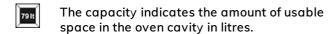
Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



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.



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