SF6100VB3



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Fan assisted
EAN code	8017709327965

Aesthetics

Aesthetics	Linea	**Serigraphy type**	Symbols
Colour	Black	**Door**	Full glass
Finishing	Gloss	**Handle**	Linea minimal
Design	Flat	**Handle Colour**	Black
Material	Glass	**Logo**	Silk screen
Glass Type	Clear1	**Control knobs**	Linea
Serigraphy colour	Grey	**Controls colour**	Matt black

Controls

Display name	DigiScreen	**Control setting**	Knobs & touch buttons
Display technology	LED	**No. of controls**	2

Programs / Functions

No. of cooking functions 6

Traditional cooking functions

- Static
- Fan assisted
- ECO
- Large grill
- Fan grill (large)
- Fan assisted base

Options

Time-setting options	Delay start and automatic end cooking	**Timer**	1
Minute minder	Yes	**Rapid pre-heating**	Yes

Technical Features



Capacity (Lt)	70 l	**Heating suspended when door is opened**	Yes
Cavity	Sares	**Door opening type**	Standard opening
Minimum Temperature	50 °C	**Door**	Temperate door
Maximum temperature	250 °C	**Removable door**	Yes
Shelf positions	5	**Full glass inner door**	Yes
No. of lights	1	**Removable inner door**	Yes
Light type	Halogen	**Total no. of door glasses**	3
User-replaceable light	Yes	**Chimney**	Fixed
Light power	40 W	**Cooling system**	Tangential
Light when door is opened	Yes	**Cooling duct**	Single
Lower heating element power	1200 W	**Speed Reduction Cooling System**	Yes
Upper heating element - Power	1000 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm
Grill element - power	1700 W	**Temperature control**	Electronic
Large grill - Power	2700 W	**Cavity material**	Easy clean enamel

Performance / Energy Label



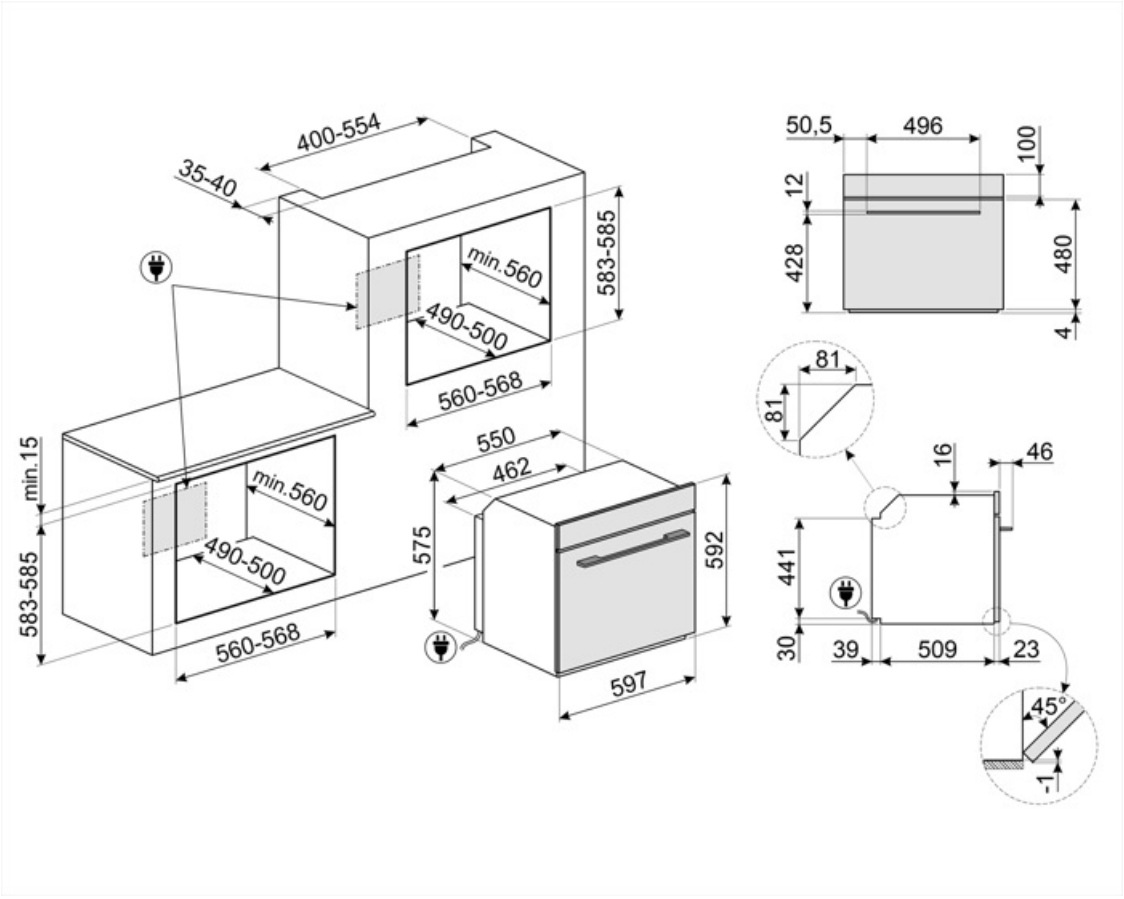
Energy efficiency class	A	**Energy consumption in forced air convection**	2.88 MJ
Net volume of the cavity	70 litres	**Energy consumption per cycle in fan-forced convection**	0.80 kWh
Energy consumption per cycle in conventional mode	1.15 kWh	**Number of cavities**	1
Energy consumption in conventional mode	4.14 MJ	**Energy efficiency index**	95.2 %

Accessories Included

Chrome shelf with back and side stop	1	**Extra deep enamelled tray (40mm)**	1

Electrical Connection

Voltage	220-240 V	**Nominal power (W)**	3000 W
Plug	No	**Frequency (Hz)**	50/60 Hz
Current	13 A	**Power supply cable length**	150 cm


400-554
35-40
583-585
min.560
490-500
560-568
min.15
583-585
min.560
490-500
560-568
550
462
575
592
597
50,5
496
100
12
428
480
4
81
81
16
46
441
30
39
509
23
45°
1

Compatible Accessories

BN620-1



Enamelled tray, 20mm deep

BN640



Enamelled tray, 40mm deep

GTP



Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished

GTT



Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished

PALPZ



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

PR3845X



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

STONE2



Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits

Symbols glossary



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



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



Electric



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



The oven cavity has 5 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



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



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.



The capacity indicates the amount of usable space in the oven cavity in litres.