

# 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



<b>Time-setting options</b>	Delay start and automatic end cooking
<b>Minute minder</b>	Yes

<b>Timer</b>	1
<b>Rapid pre-heating</b>	Yes

## Technical Features



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

<b>Door opening type</b>	Standard opening
<b>Door</b>	Temperate door
<b>Removable door</b>	Yes
<b>Full glass inner door</b>	Yes
<b>Removable inner door</b>	Yes
<b>Total no. of door glasses</b>	3
<b>Chimney</b>	Fixed
<b>Cooling system</b>	Tangential
<b>Cooling duct</b>	Single
<b>Speed Reduction Cooling System</b>	Yes
<b>Usable cavity space dimensions (HxWxD)</b>	360x460x425 mm
<b>Temperature control</b>	Electronic
<b>Cavity material</b>	Easy clean enamel

## Performance / Energy Label



<b>Energy efficiency class</b>	A
<b>Net volume of the cavity</b>	70 litres
<b>Energy consumption per cycle in conventional mode</b>	1.15 KWh
<b>Energy consumption in conventional mode</b>	4.14 MJ

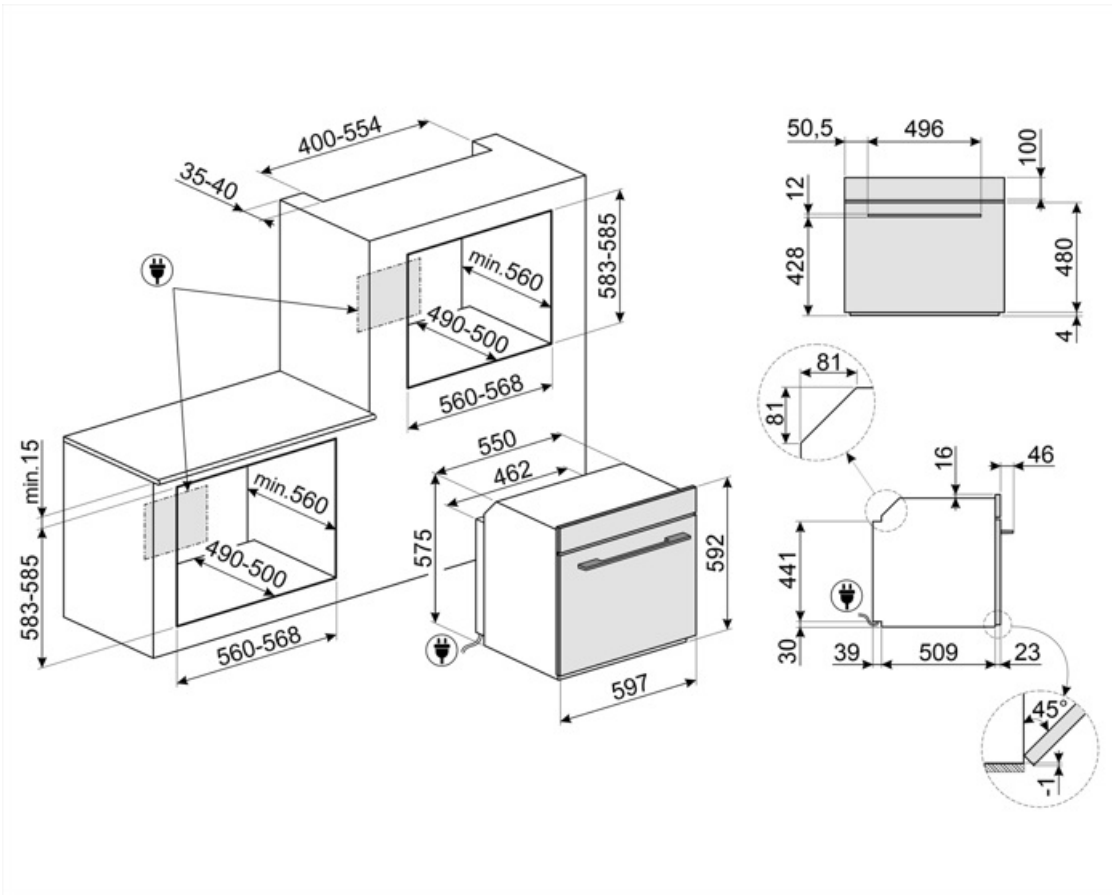
<b>Energy consumption in forced air convection</b>	2.88 MJ
<b>Energy consumption per cycle in fan-forced convection</b>	0.80 KWh
<b>Number of cavities</b>	1
<b>Energy efficiency index</b>	95,2 %

## Accessories Included

<b>Chrome shelf with back and side stop</b>	1	<b>Extra deep enamelled tray (40mm)</b>	1
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## Electrical Connection

<b>Voltage</b>	220-240 V	<b>Frequency (Hz)</b>	50/60 Hz
<b>Current</b>	13 A	<b>Power supply cable length</b>	150 cm
<b>Nominal power (W)</b>	3000 W		



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## Compatible Accessories

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### BN620-1

Enamelled tray, 20mm deep



### GTP

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



### PALPZ

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



### BN640

Enamelled tray, 40mm deep



### GTT

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























### PR3845X

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



## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>	 <p>The oven cavity has 5 different cooking levels.</p>
 <p>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.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.</p>