

SF6101TVN1



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709282127



Aesthetics

Aesthetics	Linea	Serigraphy type	Symbols
Colour	Black	Door	Full glass
Design	Flat	Handle	Linea
Material	Glass	Handle Colour	Chromed
Glass Type	Clear1	Logo	Silk screen
Serigraphy colour	Grey	Control knobs	Linea

Controls

			
Display name	CompactScreen	Control setting	Control knobs
Display technology	LCD	No. of controls	2

Programs / Functions

No. of cooking functions	10
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Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Base



Circulaire + bottom



Pizza

Other functions



Defrost by time



Proving



Sabbath

Cleaning functions



Vapor Clean

Options



Time-setting options

Delay start and automatic end cooking

Minute minder

Yes

Timer

1

Controls Lock / Child Safety

Yes

Other options

Showroom demo option

Keep warm

Yes

Rapid pre-heating

Yes

Technical Features



Minimum Temperature

30 °C

Maximum temperature

280 °C

Shelf positions

5

No. of lights

1

Light type

Halogen

User-replaceable light

Yes

Light power

40 W

Light when door is opened

Yes

Lower heating element power

1200 W

Grill element - power

1800 W

Circular heating element - Power

2000 W

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

Usable cavity space dimensions (HxWxD)

360x460x425 mm

Temperature control

Electronic

Cavity material

Easy clean enamel

Heating suspended
when door is opened

Yes

Performance / Energy Label



Energy efficiency class A+

Net volume of the cavity 70 litres

Energy consumption per cycle in conventional mode 1.13 KWh

Energy consumption in conventional mode 4.07 MJ

Energy consumption in forced air convection 2.45 MJ

Energy consumption per cycle in fan-forced convection 0.68 KWh

Number of cavities 1

Energy efficiency index 81 %

Accessories Included



Chrome shelf with back and side stop 1

Extra deep enamelled tray (40mm) 1

Grill mesh 1

Telescopic Guide rails, partial Extraction 1

Electrical Connection

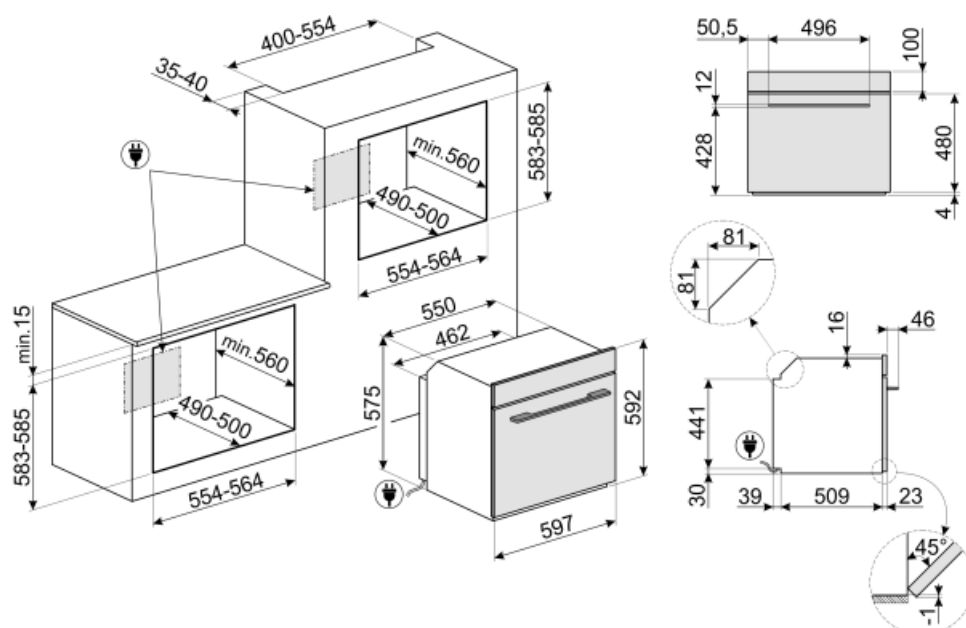
Voltage 220-240 V

Current 13 A

Nominal power (W) 3000 W

Frequency (Hz) 50/60 Hz

Power supply cable length 115 cm



Not included accessories

GTP

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



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PALPZ

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



BN640

Enamelled tray, 40mm deep



PR3845X

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



BN620-1

Enamelled tray, 20mm deep


































GTT

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



Symbols glossary

	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.		...
	Triple glazed doors: Number of glazed doors.		Electric
	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.		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.		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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
	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.
	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.		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.

	Keep warm: This function allows you to keep precooked foods warm.		Side lights: Two opposing side lights increase visibility inside the oven.
	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.
	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.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.		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.
	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.		