

SF6101VS

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Category 60 cm
Product Family Oven
Power supply Electric
Heat source ELECTRICITY
Cooking method Fan assisted
Cleaning system Vapor Clean
EAN code 8017709252502



25/11/2025

Aesthetics

Aesthetic Linea Serigraphy type Symbols Silver Colour Door Full glass Flat Handle Linea Design Material Glass **Handle Colour** Chromed Silk screen Glass Type Stopsol Logo White Control knobs Serigraphy colour Linea

Controls

Display technology LCD No. of controls 2
Control setting Knobs

Programs / Functions main oven

Fan assisted base

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No. of cooking functions 7
Traditional cooking functions

Static Fan assisted

Fan assisted ECO Eco

Large grill Fan grill (large) Base



Other functions



Defrost by time



Defrost by weight



Leavening



Cleaning functions



Vapor Clean

Options





Minute minder

Time-setting options

Delay start and automatic

end cooking

Controls Lock / Child Safety

Yes

Yes

Showroom demo option

Yes

Timer 1 Rapid pre-heating

Yes

360x460x425 mm

2,88 MJ

Technical Features



















30 °C Minimum Temperature Maximum temperature 280°C No. of shelves 5 N. of fans 1 No. of lights

Light type Halogen User-replaceable light Yes **Light Power** 40 W

Lower heating element

power

Grill element - power

1200 W

1800 W

Door opening type Standard opening

Temperate door 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)

Energy consumption in

forced air convection

Temperature control Electronic

Cavity material Ever clean Enamel

Performance / Energy Label





Energy efficiency class Net volume of the cavity 70 l Energy consumption per 1,13 kWh

cycle in conventional

mode

Energy consumption in conventional mode

4,07 MJ

cycle in fan-forced convection

Number of cavities 1 Energy efficiency index 95,2 %

Energy consumption per 0,80 kWh

Accessories included

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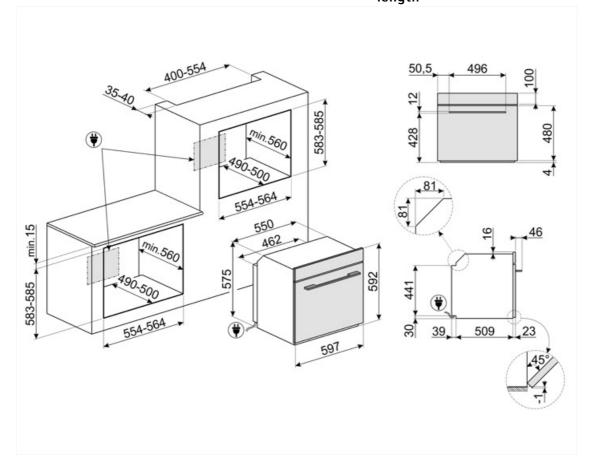
Rack with back stop Insert gird 1 1

Enamelled deep tray 1

(40mm)

Electrical Connection

220-240 V 3000 W Voltage Nominal power Plug Not present Frequency (Hz) 50/60 Hz Power supply cable Current 13 A 115 cm length



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Compatible Accessories

BN620-1



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

PALPZ



Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



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

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Symbols glossary

Child lock: some

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

A †

Energy efficiency class A

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Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting.



Triple glazed doors: Number of glazed doors.



Electric



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.

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Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



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.



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 preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



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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