SF6101VS



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

Aesthetics

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

Controls

Display technology	LCD	**No. of controls**	2
Control setting	Knobs		

Programs / Functions main oven

No. of cooking functions 7

Traditional cooking functions

- Static
- Fan assisted
- Eco
- Large grill
- Fan grill (large)
- Base
- Fan assisted base

Other functions

Defrost by time

Defrost by weight

Leavening

Sabbath

Cleaning functions

Vapor Clean

Options

Time-setting options	Delay start and automatic end cooking	**Controls Lock / Child Safety**	Yes
Minute minder	Yes	**Showroom demo option**	Yes
Timer	1	**Rapid pre-heating**	Yes

Technical Features

Capacity (Lt)	70 l	**Door opening type**	Standard opening
Minimum Temperature	30 °C	**Door**	Temperate door
Maximum temperature	280 °C	**Removable door**	Yes
No. of shelves	5	**Full glass inner door**	Yes
N. of fans	1	**Removable inner door**	Yes
No. of lights	1	**Total no. of door glasses**	3
Light type	Halogen	**Cooling system**	Tangential
User-replaceable light	Yes	**Cooling duct**	Single
Light Power	40 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm
Lower heating element power	1200 W	**Temperature control**	Electronic
Grill element - power	1800 W	**Cavity material**	Ever clean Enamel

Performance / Energy Label

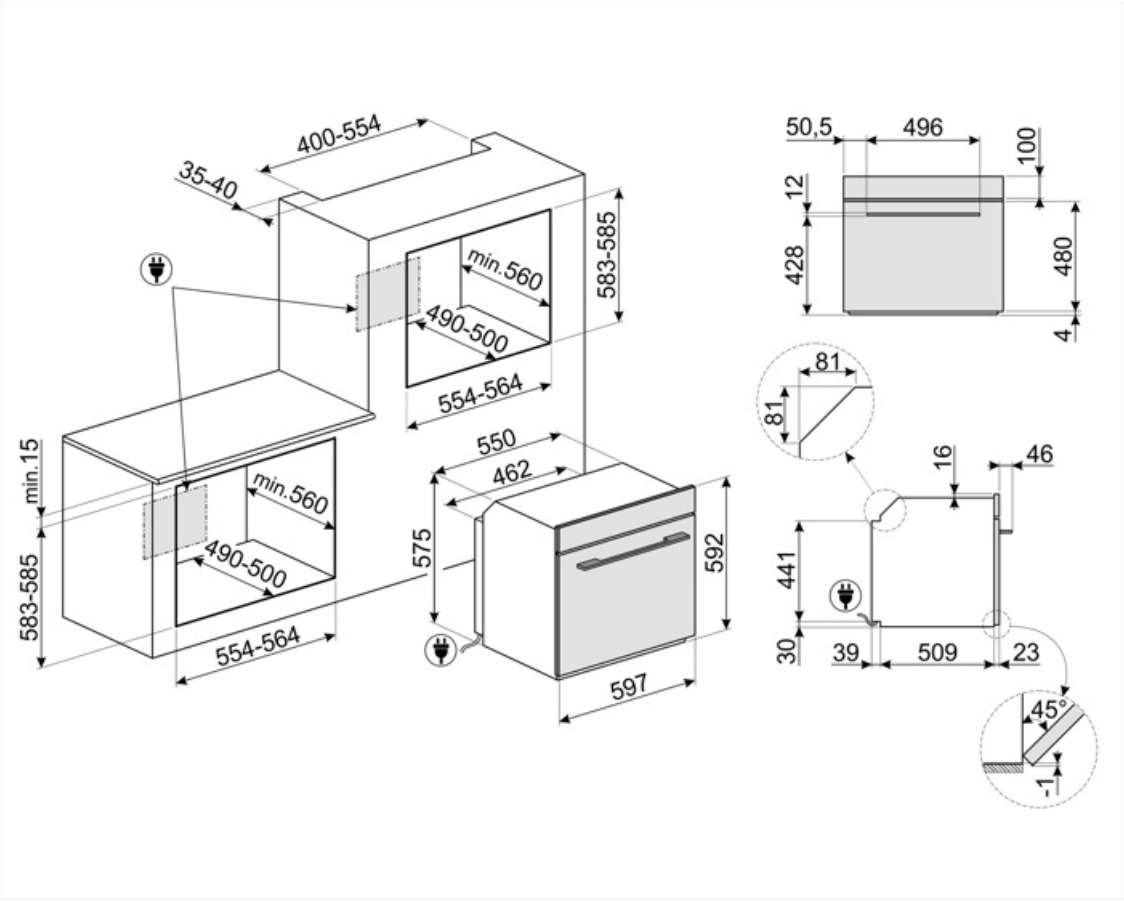
Energy efficiency class	A	**Energy consumption in forced air convection**	2.88 MJ
Net volume of the cavity	70 l		
Energy consumption per cycle in conventional mode	1.13 kWh	**Energy consumption per cycle in fan-forced convection**	0.80 kWh
Energy consumption in conventional mode	4.07 MJ	**Number of cavities**	1
		Energy efficiency index	95.2 %

Accessories included

Rack with back stop	1	**Insert gird**	1
Enamelled deep tray (40mm)	1		

Electrical Connection

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



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.



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.



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



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



PR3845X

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

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 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.



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.



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.



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.



Energy efficiency class A



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



Triple glazed doors: Number of glazed doors.



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: 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.



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.



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.

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.

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

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

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%.

The oven cavity has 5 different cooking levels.

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.

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.

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

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

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.