

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

Minimum Temperature

30 °C

Maximum temperature

280 °C

No. of shelves

5

N. of fans

1

No. of lights

1

Light type

Halogen

User-replaceable light

Yes

Light Power

40 W

Lower heating element power

1200 W

Grill element - power

1800 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

Ever clean Enamel

Performance / Energy Label



Energy efficiency class

A

Net volume of the cavity

70 l

Energy consumption per cycle in conventional mode

1,13 kWh

Energy consumption in conventional mode

4,07 MJ

Energy consumption in forced air convection

2,88 MJ

Energy consumption per cycle in fan-forced convection

0,80 kWh

Number of cavities

1

Energy efficiency index

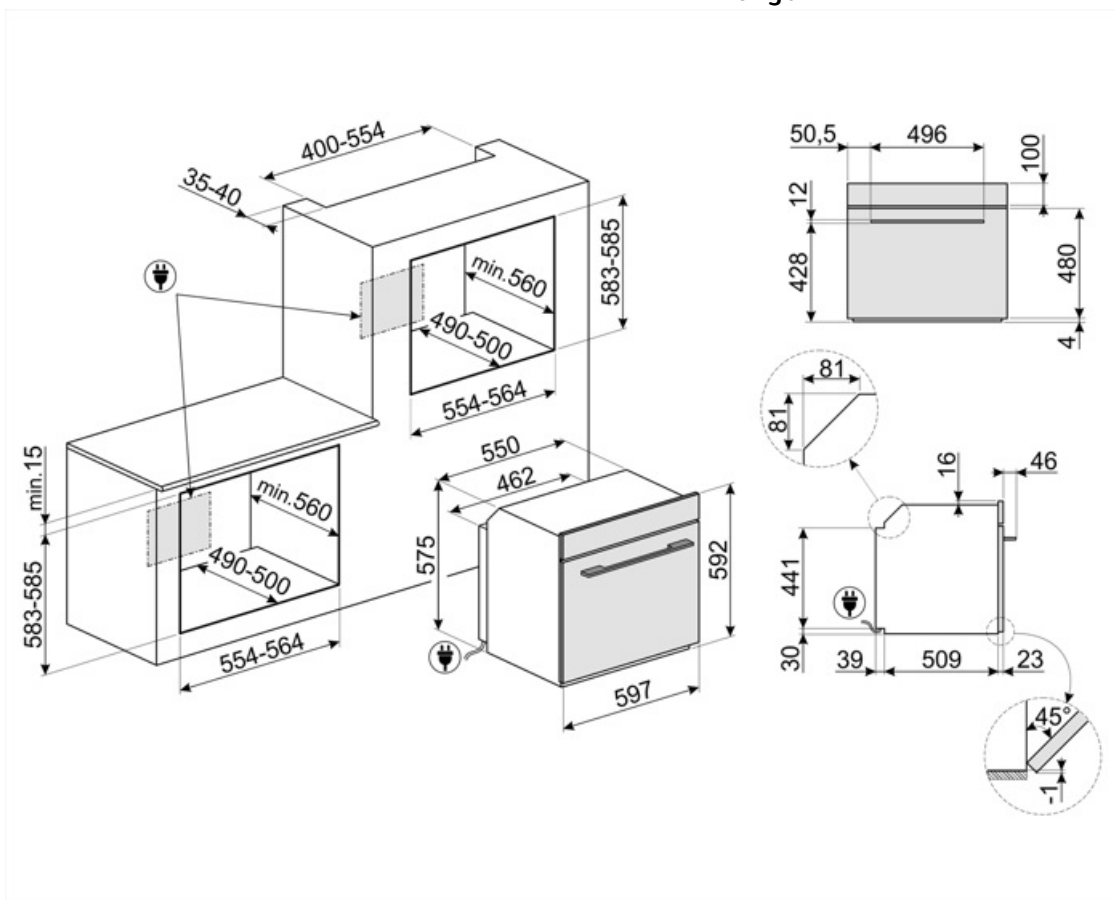
95,2 %

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

 Energy efficiency class A	 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: 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.

-
- | | |
|---|---|
|  <p>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.</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>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p> |  <p>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</p> |
|  <p>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%.</p> |  <p>SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.</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>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</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> | |