SF6200TSI



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709361341

Aesthetics

Aesthetics	Musa	**Serigraphy type**	Symbols
Colour	Silver	**Door**	Full glass
Finishing	Gloss	**Handle**	Musa
Design	Flat	**Handle Colour**	Black
Material	Glass	**Logo**	Silk screen
Glass Type	Eclipse	**Control knobs**	Musa
Serigraphy colour	White	**Controls colour**	Black

Controls

Display name	DigiScreen	**Control setting**	Knobs & touch buttons
Display technology	LED	**No. of controls**	2

Programs / Functions

No. of cooking functions	8

Traditional cooking functions

Static

Fan assisted

Ciculaire

Turbo (circulaire + bottom + upper + fan)

ECO

Large grill

Fan grill (large)

Fan assisted base

Other functions

Proving

Stone cooking

Air-Fry

Cleaning functions

Vapor Clean

Options

Time-setting options	Delay start and automatic end cooking	**Timer**	1
Minute minder	Yes	**Rapid pre-heating**	Yes

Technical Features

Capacity (Lt)	70 l	**Heating suspended when door is opened**	Yes
Cavity	Sares	**Door opening type**	Standard opening
Minimum Temperature	60 °C	**Door**	Temperate door
Maximum temperature	250 °C	**Removable door**	Yes
Shelf positions	5	**Full glass inner door**	Yes
No. of lights	1	**Removable inner door**	Yes
Light type	Halogen	**Total no. of door glasses**	3
User-replaceable light	Yes	**Chimney**	Fixed
Light power	40 W	**Cooling system**	Tangential
Light when door is opened	Yes	**Cooling duct**	Single
Lower heating element power	1200 W	**Speed Reduction Cooling System**	Yes

Upper heating element - Power	1000 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm
Grill element - power	1700 W	**Temperature control**	Electro-mechanical
Large grill - Power	2700 W	**Cavity material**	Easy clean enamel
Circular heating element - Power	2000 W		

Performance / Energy Label



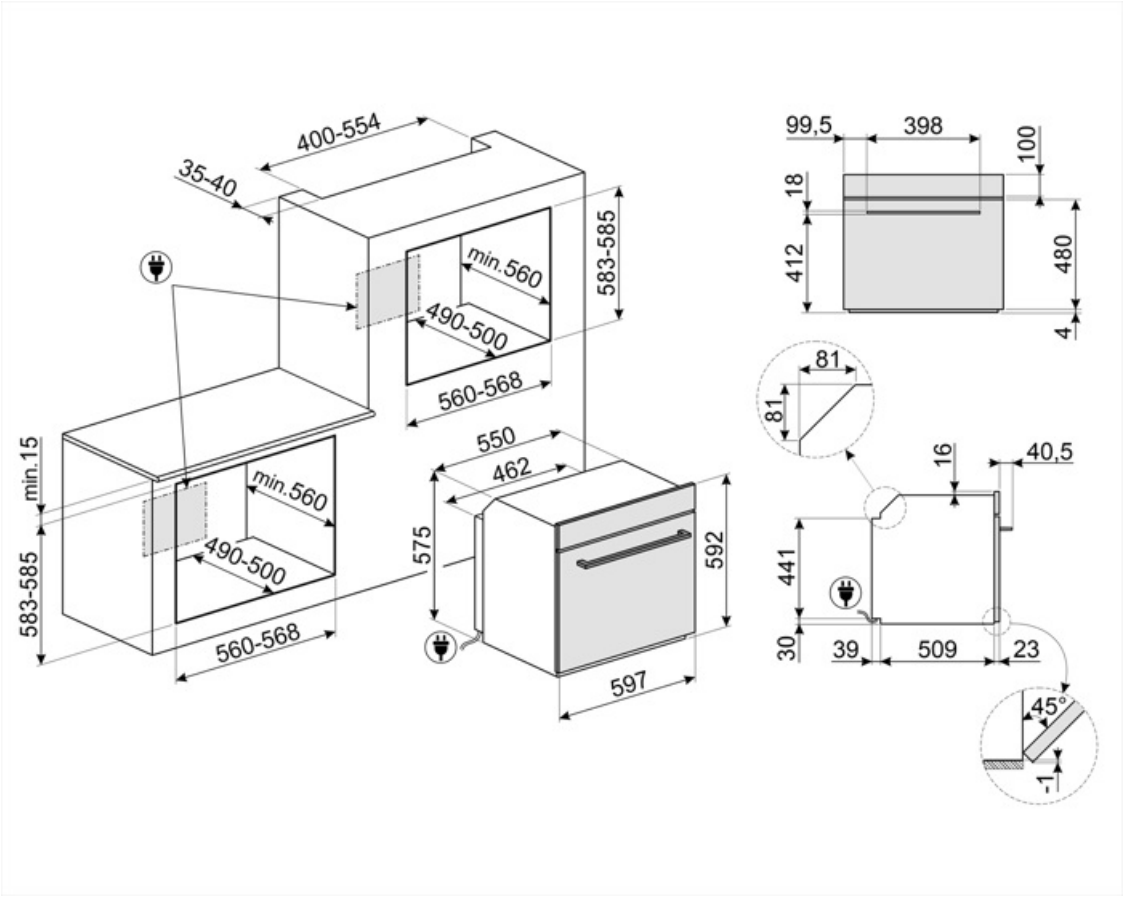
Energy efficiency class	A	**Energy consumption in forced air convection**	2,88 MJ
Net volume of the cavity	70 litres	**Energy consumption per cycle in fan-forced convection**	0,80 kWh
Energy consumption per cycle in conventional mode	1,15 kWh	**Number of cavities**	1
Energy consumption in conventional mode	4,14 MJ	**Energy efficiency index**	95,2 %

Accessories Included

Chrome shelf	1	**Extra deep enamelled tray (40mm)**	1

Electrical Connection

Voltage	220-240 V	**Nominal power (W)**	3000 W
Plug	Cable with free ends	**Frequency (Hz)**	50/60 Hz
Current	13 A	**Power supply cable length**	150 cm


400-554
35-40
583-585
min.560
490-500
560-568
min.15
583-585
min.560
490-500
560-568
550
462
575
592
597
99,5
398
100
18
412
480
4
81
81
16
40,5
441
30
39
509
23
45°
1

Compatible Accessories



AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



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



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



BN640

Enamelled tray, 40mm deep



GTT

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



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

Alternative products



SF6200TBI

Black

Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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



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



Air cooling system: to ensure a safe surface temperatures.



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.

The oven cavity has 5 different cooking levels.

The capacity indicates the amount of usable space in the oven cavity in litres.

The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.

Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire

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.

Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.