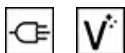


SF6300TVX




| | |
|-----------------|-------------------|
| Category | 60cm Single Ovens |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | Electric |
| Cooking method | Thermo-ventilated |
| Cleaning system | Vapor Clean |
| EAN code | 8017709293680 |



Aesthetics

| | | | |
|-------------------|-----------------|-----------------|--------------------------|
| Aesthetics | Classic | Serigraphy type | Symbols |
| Colour | Stainless steel | Door | With 2 horizontal strips |
| Finishing | Fingerproof | Handle | Classic |
| Design | Flat | Handle Colour | Steel effect |
| Material | Stainless steel | Logo | Embossed |
| Glass Type | Eclipse | Control knobs | Classic |
| Serigraphy 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



Circulaire



Turbo (circulaire + bottom + upper +



ECO



Large grill

fan)



Fan grill (large)



Base

Other functions



Defrost by time

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)

72 l

Minimum Temperature

60 °C

Maximum temperature

250 °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

Heating suspended
when door is opened

Yes

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

Speed Reduction

Yes

Cooling System

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

Performance / Energy Label



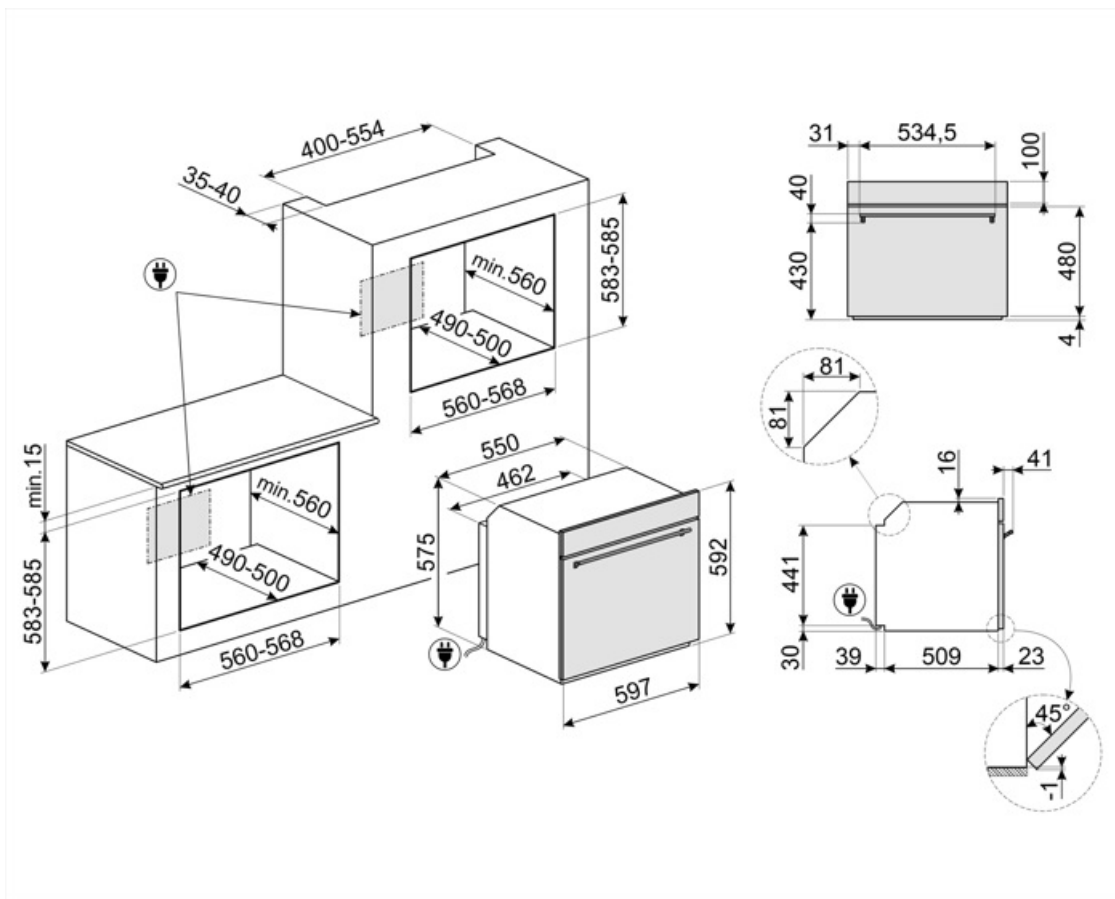
| | | | |
|---|-----------|---|----------|
| Energy efficiency class | A | Energy consumption in forced air convection | 2,88 MJ |
| Net volume of the cavity | 70 litres | Energy consumption per cycle in fan-forced convection | 0,80 kWh |
| Energy consumption per cycle in conventional mode | 1,15 kWh | 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 | No | Frequency (Hz) | 50/60 Hz |
| Current | 13 A | Power supply cable length | 150 cm |



Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



GTP

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



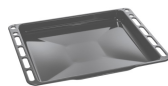
PALPZ

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



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, 40mm deep



GTT





















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



PR3845X

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

Symbols glossary

| | | | |
|--|--|---|--|
|  | A: Product drying performance, measured from A+++ to D / G depending on the product family |  | Air cooling system: to ensure a safe surface temperatures. |
|  | Defrost by time: with this function the time of thawing of foods are determined automatically. |  | The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer. |
|  | Triple glazed doors: Number of glazed doors. |  | Electric |
|  | 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. |  | Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new. |
|  | 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: 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. |  | 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. |
|  | 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.



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.



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