

# SF6300TVX





Category

**Product Family** Power supply **Heat source** Cooking method Cleaning system

EAN code

60cm Single Ovens

Oven Electric Electric

> Thermo-ventilated Vapor Clean

8017709293680



### **Aesthetics**

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Colour

**Finishing** Design

Material

Glass Type

Serigraphy colour

Classic

Stainless steel Fingerproof

Flat

Black

Stainless steel

**Eclipse** 

Serigraphy type

Door

Handle

**Handle Colour** 

Logo

Control knobs

Symbols

With 2 horizontal strips

Classic Steel effect **Embossed** 

Classic

### **Controls**



Display name

Display technology

DigiScreen

LED

Control setting No. of controls

Knobs & touch buttons

# **Programs / Functions**

No. of cooking functions

8



# Traditional cooking functions Static Fan assisted Ciculaire Ciculaire Large grill Fan grill (large) Base Other functions Defrost by time Cleaning functions Vapor Clean

# **Options**

**=** 

Time-setting options Delay start and automatic

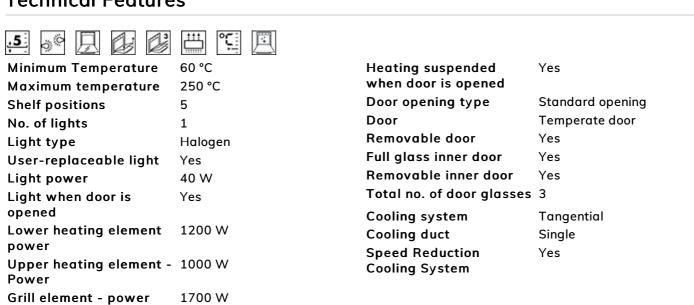
end cooking

Minute minder Yes

Γimer 1

Rapid pre-heating Yes

### **Technical Features**





Large grill - Power 2700 W Circular heating element 2000 W

- Power

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

360x460x425 mm

Electronic

Easy clean enamel

## Performance / Energy Label





Energy efficiency class A
Net volume of the cavity 70 litres
Energy consumption per 1.15 KWh

cycle in conventional

mode

Energy consumption in conventional mode

4.14 MJ

Energy consumption in 2.88 MJ

forced air convection

Energy consumption per 0.80 KWh

cycle in fan-forced

convection

Number of cavities 1
Energy efficiency index 95,2 %

### **Accessories Included**

Chrome shelf 1
Extra deep enamelled 1

tray (40mm)

Grill mesh

### **Electrical Connection**

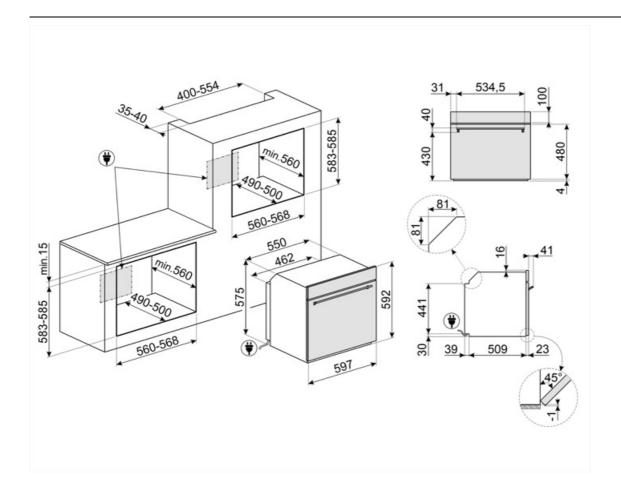
Voltage 220-240 V Current 13 A

Nominal power (W) 3000 W

Frequency (Hz)
Power supply cable
length

50/60 Hz 150 cm







# **Compatible Accessories**

### BN620-1

Enamelled tray, 20mm deep



### GTP

**PALPZ** 

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



### GTT

**BN640** 

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

Enamelled tray, 40mm deep



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



### PR3845X

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





### Symbols glossary

(	Α	A
/	0.0	D

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.

