

# **SF6301TVX**





Category **Product Family** 

Power supply **Heat source** 

Cooking method

Cleaning system

EAN code

60cm Single Ovens

Oven Electric Electric

Thermo-ventilated

Vapor Clean

8017709282141



### **Aesthetics**

**Aesthetics** 

Colour **Finishing** 

Design

Material

Type of steel Glass Type

Serigraphy colour

Classic

Stainless steel

Fingerproof

Flat

Stainless steel

Brushed **Eclipse** 

Black

Serigraphy type

Door

Handle

**Handle Colour** 

Logo

Control knobs Controls colour Symbols

With 2 horizontal strips

Classic

Stainless steel **Embossed** 

Classic

Steel effect

### **Controls**



Display name

Display technology

CompactScreen

LCD

Control setting No. of controls

Control knobs

2

## **Programs / Functions**

No. of cooking functions

10

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power

Grill element - power

1800 W

### Traditional cooking functions Ciculaire Static Fan assisted **®** Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Circulaire + bottom Base Pizza Other functions Defrost by time Proving Sabbath Cleaning functions Vapor Clean **Options** Time-setting options Delay start and automatic Other options Keep warm end cooking Rapid pre-heating Yes Minute minder Yes Timer 1 **Technical Features** 30°C Minimum Temperature Door opening type Standard opening Maximum temperature 280°C Door Temperate door Shelf positions 5 Removable door Yes No. of lights Full glass inner door Yes Removable inner door Light type Halogen Yes User-replaceable light Total no. of door glasses 3 Yes Light power 40 W Cooling system **Tangential** Light when door is Yes Cooling duct Single opened Usable cavity space 360x460x425 mm Lower heating element 1200 W dimensions (HxWxD)

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Temperature control

Electronic



Circular heating element 2000 W

- Power

Heating suspended when door is opened Cavity material

Easy clean enamel

## Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 70 litres Energy consumption per 1,13 kWh

cycle in conventional

mode

Energy consumption in conventional mode

4,07 MJ

Yes

**Energy consumption in** 2,45 MJ

forced air convection

Energy consumption per 0,68 kWh

cycle in fan-forced

convection

**Number of cavities Energy efficiency index** 81 %

## **Accessories Included**

Chrome shelf 1 Extra deep enamelled

tray (40mm)

## **Electrical Connection**

Voltage 220-240 V Current 13 A Nominal power (W) 3000 W

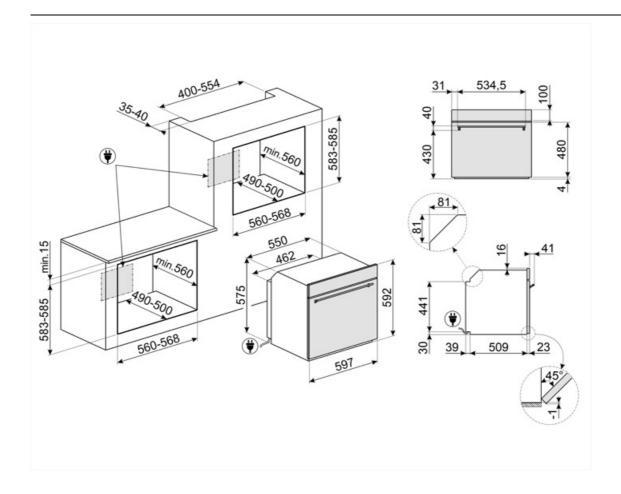
Frequency (Hz) Power supply cable

length

50/60 Hz 150 cm

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## **Compatible Accessories**

### BN620-1

Enamelled tray, 20mm deep



### GTP

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

Pizza shovel with fold away handle

width: 315mm length: 325mm



### **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



## STONE2

**PALPZ** 

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



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## Symbols glossary



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



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.



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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



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.

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Keep warm: This function allows you to keep precooked foods warm.



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



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



Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.



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.



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