

## SF6371X

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Category Product Family Power supply Heat source Cooking method EAN code 60cm Single Ovens Oven Electric Electric Thermo-ventilated 8017709208646



#### 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 technology Control setting	LCD Control knobs	No. of controls	2
Programs / Fun	ctions		
No. of cooking functior Traditional cooking fu		6	
Ciculaire	ECO ECO		Small grill
Large grill	Fan grill (s	mall)	Fan grill (large)
Other functions			
Defrost by time	Defrost by	weight	



#### Options



Time-setting options

Minute minder Controls Lock / Child Safety Delay start and automatic end cooking Yes Yes Other options Kee Showroom demo option Yes

Keep warm, Eco light Yes

#### **Technical Features**

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Minimum Temperature	50 °C	
Maximum temperature	280 °C	
Shelf positions	5	
No. of lights	1	
Light type	Halogen	
Light power	40 W	
Upper heating element - Power	1000 W	
Grill element - power	1700 W	
Large grill - Power	2700 W	
Circular heating element - Power	2000 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	Easy clean enamel

#### Performance / Energy Label



Energy efficiency classANet volume of the cavity70 litresEnergy consumption per<br/>cycle in conventional<br/>mode1.05 KWhEnergy consumption in<br/>forced air convection2.88 MJ

Energy consumption per 0.80 KWh cycle in fan-forced convection Number of cavities 1 Energy efficiency index 95,2 %

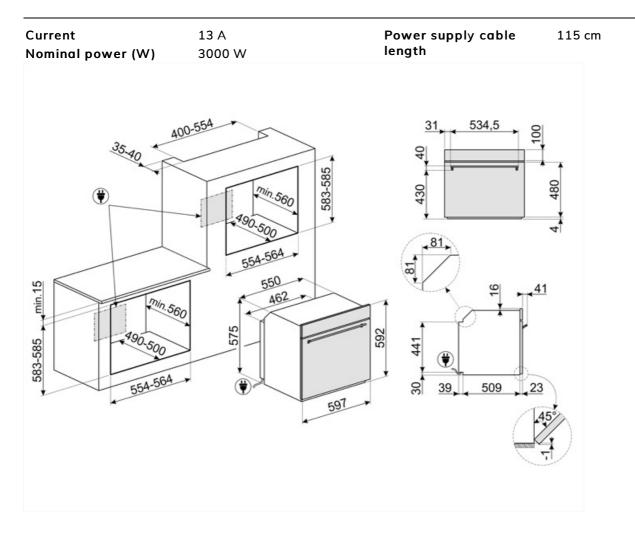
#### **Accessories Included**

Chrome shelf Extra deep enamelled tray (40mm)	1 1	Grill mesh	1

#### **Electrical Connection**

Voltage	220-240 V	Frequency (Hz)	50/60 Hz	
SMEG SPA				16/07/2025







### **Compatible Accessories**

#### BN620-1



Enamelled tray, 20mm deep

#### PALPZ



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



BN640

Enamelled tray, 40mm deep

#### PR3845X



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

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### Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



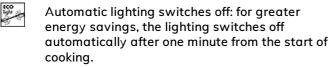
Air cooling system: to ensure a safe surface temperatures.



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Defrost by weight: With this function the defrosting time is determined



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.

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.

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.

Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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

- A D A: Product drying performance, measured from A+++ to D / G depending on the product family
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Defrost by time: with this function the time of thawing of foods are determined automatically.



Triple glazed doors: Number of glazed doors.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.

ECO: The combination of the grill, fan and lower ECO 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.

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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.

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ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.

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.



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

The oven cavity h	nas 5	different	cooking	levels.
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