

SF6372X-AR



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709252441

Aesthetics

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

Controls

Display technology	LCD	No. of controls	2
Control setting	Control knobs		

Programs / Functions

No. of cooking functions	9
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Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Base



Fan assisted base

Other functions



Defrost by time



Defrost by weight



Proving



Sabbath

Cleaning functions



Vapor Clean

Options



Time-setting options

Delay start and automatic end cooking

Timer

1

Rapid pre-heating

Yes

Minute minder

Yes

Technical Features



Minimum Temperature

30 °C

Maximum temperature

280 °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

Grill element - power

1800 W

Circular heating element - Power

2000 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

Usable cavity space dimensions (HxWxD)

360x460x425 mm

Temperature control

Electronic

Cavity material

Easy clean enamel

Performance / Energy Label



Energy efficiency class A
Net volume of the cavity 70 litres
Energy consumption per cycle in conventional mode 1.05 KWh
Energy consumption in conventional mode 3.78 MJ

Energy consumption in forced air convection 3.06 MJ
Energy consumption per cycle in fan-forced convection 0.85 KWh
Number of cavities 1
Energy efficiency index 101,2 %

Accessories Included

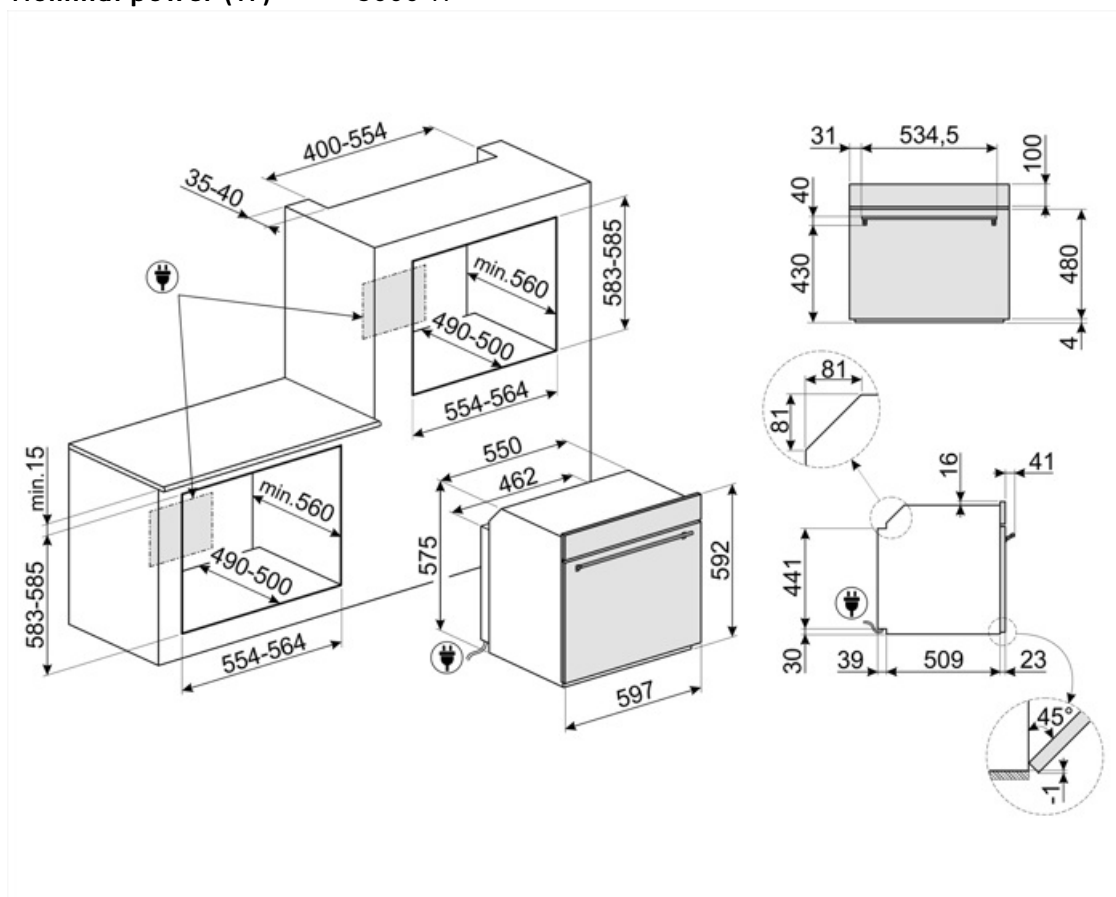
Chrome shelf 1
Extra deep enamelled tray (40mm) 1

Grill mesh 1

Electrical Connection

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

Frequency (Hz) 50/60 Hz
Power supply cable length 115 cm



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

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.		Defrost by weight: With this function the defrosting time is determined
	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 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.		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.
	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.		The capacity indicates the amount of usable space in the oven cavity in litres.