

SF6381X



Category 60cm Single Ovens

Product Family

Power supply

Heat source

Cooking method

EAN code

Oven

Electric

Electric

Fan assisted

8017709195762



Aesthetics

Aesthetics Classic Serigraphy type Symbols

Colour Stainless steel Door With 2 horizontal strips

Finishing Fingerproof Handle Classic

DesignFlatHandle ColourStainless steelMaterialStainless steelLogoEmbossedType of steelBrushedControl knobsClassicGlass TypeEclipseControls colourSteel effect

Glass Type Eclipse Controls colour
Serigraphy colour Black

Controls

Control setting Control knobs No. of controls 3

Programs / Functions

No. of cooking functions 6
Traditional cooking functions

Static Fan assisted ECO ECO

Large grill Fan grill (large) Fan assisted base

Options

Time-setting options Automatic end cooking Minute minder Yes



Technical Features





250°C Maximum temperature Shelf positions 5 No. of lights 1 Halogen Light type

Light power 40 W Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power Large grill - Power 2700 W Door Temperate door

Yes Removable door Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3

Cooling system **Tangential** Cooling duct Single

360x460x425 mm Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

1700 W Cavity material Easy clean enamel

Performance / Energy Label





Energy efficiency class 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

Energy efficiency index 95.2 %

Accessories Included

Chrome shelf 1 Extra deep enamelled

tray (40mm)

Electrical Connection

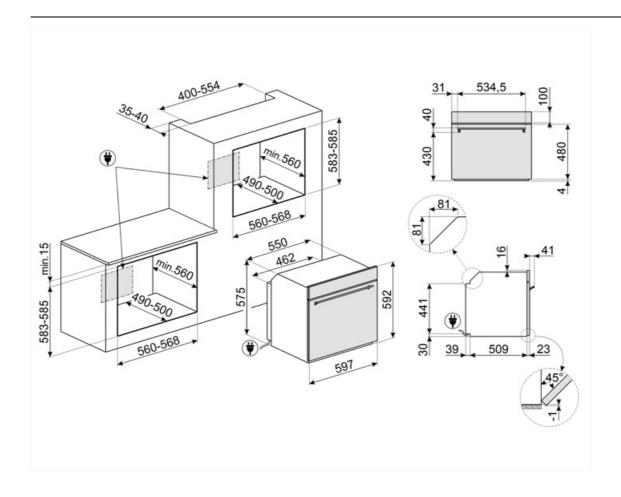
Voltage 220-240 V Current 13 A Nominal power (W) 3000 W

Frequency (Hz) Power supply cable 50/60 Hz 150 cm

1

length







Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

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



PALPZ

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



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



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.



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.



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.



The oven cavity has 5 different cooking levels.



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



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