

SF6381X





Category
Product Family
Power supply
Heat source
Cooking method
Cleaning system
EAN code

60 cm
Oven
Electric
ELECTRICITY
Fan assisted
Ever Clean enamel
8017709195762



Symbols

Steel effect

With 2 horizontal strips

Aesthetics

Classica **Aesthetic** Stainless steel Colour **Finishing** Fingerproof Design Flat Material Stainless steel Brushed Type of steel **Eclipse** Glass Type Serigraphy colour Black

Serigraphy type Door

Controls colour

Handle Classic
Handle Colour Inox
Logo Embossed
Control knobs Classic

Controls

Control setting Knobs No. of controls 3

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

6

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Static

38

Fan assisted



Eco

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Large grill

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Fan grill (large)

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Fan assisted base

Options

Time-setting options Automatic end cooking Minute minder Yes

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Technical Features



Minimum Temperature 50 °C 250°C Maximum temperature No. of shelves 5 N. of fans 1 No. of lights 1

Light type Halogen **Light Power** 40 W 1200 W

Lower heating element

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W 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

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical Cavity material Ever clean Enamel

360x460x425 mm

Performance / Energy Label



Energy efficiency class Net volume of the cavity 70 l

4,14 MJ

Energy consumption per 1,15 kWh cycle in conventional

mode

Energy consumption in

conventional mode

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

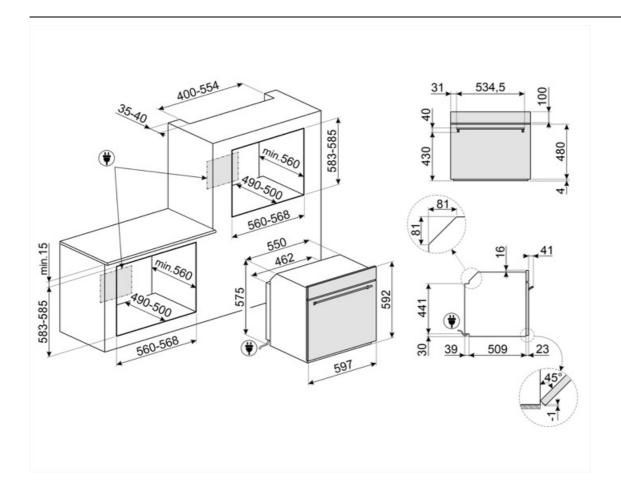
Rack with back stop 1 Enamelled deep tray (40mm)

Electrical Connection

Voltage 220-240 V Nominal power 3000 W Plug Not present Frequency (Hz) 50/60 Hz Current 13 A Power supply cable 150 cm length

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Compatible Accessories

BN620-1



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

Partially extractable telescopic guides

(1 level), suitable for traditional ovens. Made in stainless steel, they guarantee

stability and facilitate the smooth

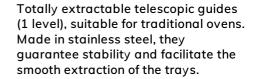
extraction of the trays.



BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

GTT





PR3845X





PALPZ

GTP



Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.





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



Energy efficiency class A



Triple glazed doors: Number of glazed doors.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



Air cooling system: to ensure a safe surface temperatures.



Electric



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.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



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



Side lights: Two opposing side lights increase visibility inside the oven.



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



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



The inner door glass: can be removed with a few quick movements for cleaning.



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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