

SF6400PZX



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Pizza Oven	Yes
EAN code	8017709324995



Aesthetics

Aesthetics	Cucina	Serigraphy type	Symbols
Colour	Stainless steel	Door	With panel
Finishing	Fingerproof	Handle	Squared Selection
Design	Flat	Handle Colour	Steel effect
Material	Stainless steel	Logo	Embossed
Type of steel	Brushed	Control knobs	Cucina restyling
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

Controls

Display name	DigiScreen	Control setting	Knobs & touch buttons
Display technology	LED	No. of controls	2

Programs / Functions

No. of cooking functions 8
 Traditional cooking functions

Static	Fan assisted	Ciculaire
ECO	Large grill	Fan grill (large)
Fan assisted base	Pizza	

Other functions



Proving

Options



Time-setting options Automatic end cooking
Minute minder Yes

Timer 1
Rapid pre-heating Yes

Technical Features



Minimum Temperature 50 °C
Maximum temperature 250 °C
Shelf positions 5
No. of lights 1
Light type Halogen
User-replaceable light Yes
Light power 40 W
Lower heating element power 1100 W
Upper heating element - Power 1000 W
Grill element - power 1700 W
Large grill - Power 2700 W
Circular heating element - Power 2000 W

Door Fresh Touch
Removable door Yes
Full glass inner door Yes
Removable inner door Yes
Total no. of door glasses 3
Chimney Fixed
Cooling system Tangential
Cooling duct Double
Speed Reduction Cooling System Yes
Usable cavity space dimensions (HxWxD) 331x460x412 mm
Temperature control Electro-mechanical
Cavity material Easy clean enamel

Performance / Energy Label



Energy efficiency class A
Net volume of the cavity 65 litres
Energy consumption per cycle in conventional mode 1.09 kWh
Energy consumption in conventional mode 3.92 MJ

Energy consumption in forced air convection 2.81 MJ
Energy consumption per cycle in fan-forced convection 0.78 kWh
Number of cavities 1
Energy efficiency index 95,1 %

Accessories Included

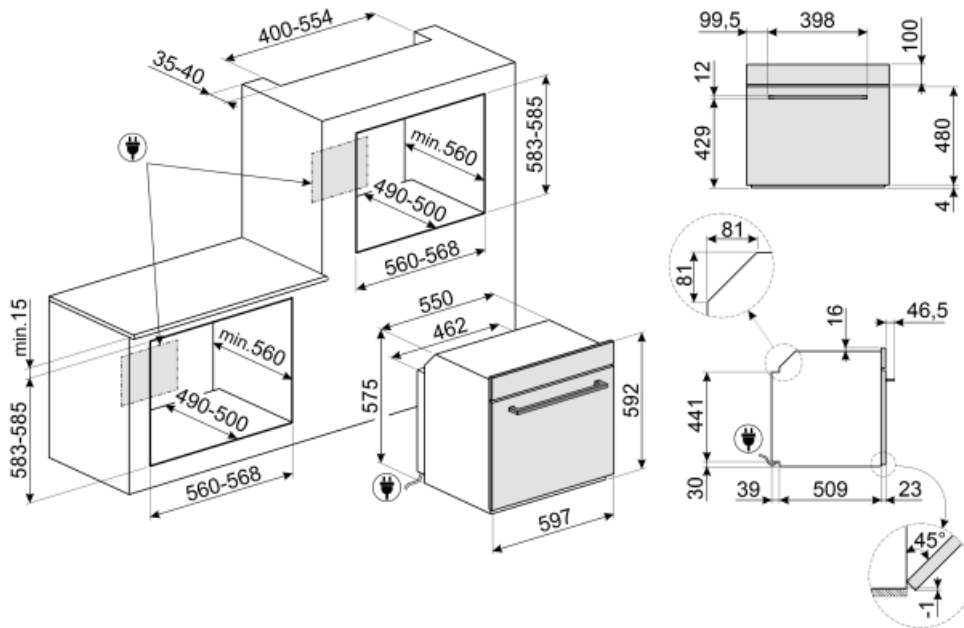
Chrome shelf 1
Extra deep enamelled tray (40mm) 1

Pizza Accessories Refractory stone (round without handles) + cover

Electrical Connection

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

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



Not included accessories

GTP

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



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



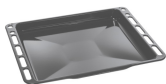
PALPZ

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



BN620-1

Enamelled tray, 20mm deep



















GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>



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



Pizza function: Some ovens have an exclusive "Pizza" function which provides direct contact of the refractory stone for cooking pizza with low heating element. This allows cooking pizza in just 3 - 5 minutes, depending on the filling. This function is also ideal for cooking pies, baked fish and vegetables.



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.



The oven cavity has 5 different cooking levels.



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



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.