

SF6400S1PZXN







Category 60 cm
Product Family Oven
Power supply Electric
Heat source ELECTRICITY
Cooking method Thermo-ventilated
Cleaning system Vapor Clean

Pizza Oven Yes

EAN code 8017709350758



Aesthetics

Aesthetic Selezione Serigraphy type Symbols Colour Stainless steel Door Full glass **Finishing** Fingerproof Handle Selection squared Design Flat **Handle Colour** Steel effect Material Stainless steel Silk screen Logo Cucina restyling Type of steel Brushed Control knobs Clear Controls colour Steel effect Glass Type Serigraphy colour Black

Controls



Display nameDigiScreenControl settingKnobs & touch buttons

Display technology LED No. of controls 2

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

Static

3

Fan assisted



Circulaire

(3)

Turbo



Eco



Large grill



Fan grill (large)



Fan assisted base



Pizza



Other functions



Direct Steam



Leavening

Cleaning functions



Vapor Clean

Options



Time-setting options Minute minder

Automatic end cooking

Timer

1

Rapid pre-heating Yes

Technical Features













Yes



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

Light type Halogen User-replaceable light Yes **Light Power** 40 W Lower heating element 1100 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Fresh Touch Door

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 Yes

Cooling System

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical Cavity material Ever clean Enamel

331x460x412 mm

Performance / Energy Label





Energy efficiency class Net volume of the cavity 651 Energy consumption per 1.09 kWh

cycle in conventional

mode

Energy consumption in 3.92 MJ conventional mode

Energy consumption in 2.81 MJ

forced air convection

Energy consumption per 0.78 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 95.1 %

Accessories included

Rack with back stop

1



Enamelled deep tray (40mm)

1

Pizza Accessories

Refractory stone (round without handles) + cover

Electrical Connection

Voltage Plug Current 220-240 V Not present

13 A

Nominal power Frequency (Hz) Power supply cable length 3000 W 50/60 Hz 150 cm



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

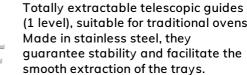
stability and facilitate the smooth

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

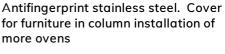




PR3845X



(1 level), suitable for traditional ovens. guarantee stability and facilitate the smooth extraction of the trays.





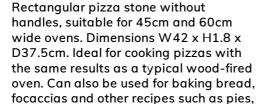
PALPZ

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.

STONE2



flans or biscuits





Symbols glossary



Energy efficiency class A



A DIRECT STEAM oven has 1 steam cooking function to which the user can MANUALLY add steam. The function is activated when the user turns the function.



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.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Electric



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.



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.



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 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.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



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.





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.



Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



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 preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



The oven cavity has 5 different cooking levels.



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.



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