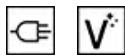


SF6400TB



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709324902



Aesthetics

Aesthetics	Cucina	Serigraphy type	Symbols
Colour	Black	Door	Full glass
Finishing	Gloss	Handle	Squared Selection
Design	Flat	Handle Colour	Black
Material	Glass	Logo	Silk screen
Type of steel	Brushed	Control knobs	Cucina restyling
Glass Type	Clear1	Controls colour	Black
Serigraphy colour	Grey		

Controls



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

Programs / Functions

No. of cooking functions	8
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Traditional cooking functions



Static



Fan assisted



Ciculaire



Turbo (ciculaire + bottom + upper +



ECO



Large grill

fan)



Fan grill (large)



Base

Other functions



Defrost by time

Cleaning functions



Vapor Clean

Options



Time-setting options

Delay start and automatic
end cooking

Timer

1

Rapid pre-heating

Yes

Minute minder

Yes



Capacity (Lt)

72 l

Heating suspended
when door is opened

Yes

Minimum Temperature

60 °C

Door opening type

Standard opening

Maximum temperature

250 °C

Door

Temperate door

Shelf positions

5

Removable door

Yes

No. of lights

1

Full glass inner door

Yes

Light type

Halogen

Removable inner door

Yes

User-replaceable light

Yes

Total no. of door glasses

3

Light power

40 W

Chimney

Fixed

Light when door is

opened

Cooling system

Tangential

opened

Cooling duct

Single

Lower heating element
power

1200 W

Speed Reduction

Yes

Upper heating element -
Power

1000 W

Cooling System

360x460x425 mm

Usable cavity space
dimensions (HxWxD)

Grill element - power	1700 W	Temperature control	Electro-mechanical
Large grill - Power	2700 W	Cavity material	Easy clean enamel
Circular heating element - Power	2000 W		

Performance / Energy Label



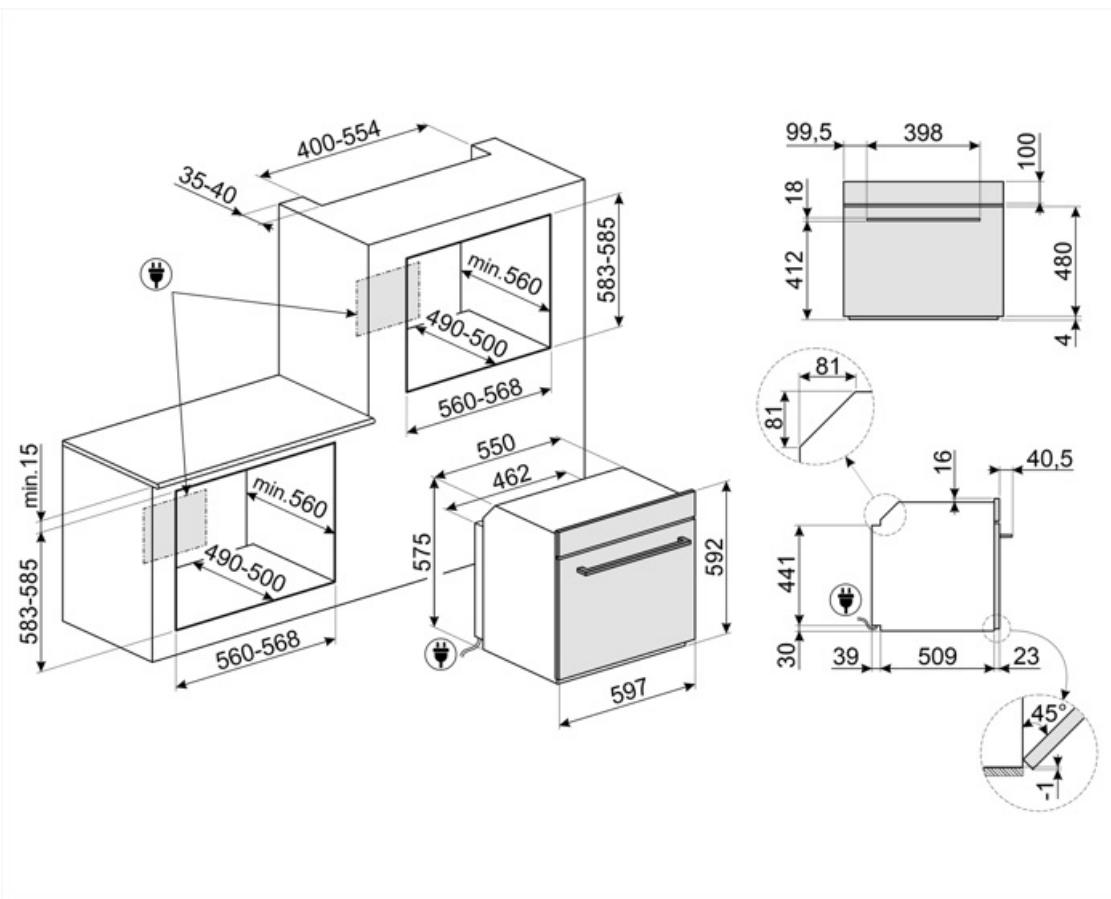
Energy efficiency class	A	Energy consumption in forced air convection	2.88 MJ
Net volume of the cavity	70 litres	Energy consumption per cycle in fan-forced convection	0.80 kWh
Energy consumption per cycle in conventional mode	1.15 kWh	Number of cavities	1
Energy consumption in conventional mode	4.14 MJ	Energy efficiency index	95.2 %

Accessories Included

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

Voltage	220-240 V	Nominal power (W)	3000 W
Plug	No	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	150 cm



Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

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



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



STONE2

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



BN640

Enamelled tray, 40mm deep



GTT

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



PR3845X

Antifingerprint stainless steel. Cover for furniture in column installation of more ovens



Symbols glossary

 A	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. Electric	 Triple glazed doors: Number of glazed doors.
	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.	 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.
	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.	 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.	 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.
	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.	 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.
	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	 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.
	Side lights: Two opposing side lights increase visibility inside the oven.	 The inner door glass: can be removed with a few quick movements for cleaning.
	The oven cavity has 5 different cooking levels.	 Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
	The capacity indicates the amount of usable space in the oven cavity in litres.	 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 touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.