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

Traditional cooking functions

 Static

 Fan assisted

 Ciculaire



Turbo (circulaire + bottom + upper + fan)

 ECO

 Large grill

 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		

Technical Features



Capacity (Lt)	70 l	**Heating suspended when door is opened**	Yes
Cavity	Sares	**Door opening type**	Standard opening
Minimum Temperature	60 °C	**Door**	Temperate door
Maximum temperature	250 °C	**Removable door**	Yes
Shelf positions	5	**Full glass inner door**	Yes
No. of lights	1	**Removable inner door**	Yes
Light type	Halogen	**Total no. of door glasses**	3
User-replaceable light	Yes	**Chimney**	Fixed
Light power	40 W	**Cooling system**	Tangential
Light when door is opened	Yes	**Cooling duct**	Single
Lower heating element power	1200 W	**Speed Reduction Cooling System**	Yes
		Usable cavity space dimensions (HxWxD)	360x460x425 mm

Upper heating element - Power	1000 W
Grill element - power	1700 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Temperature control	Electro-mechanical
Cavity material	Easy clean enamel

Performance / Energy Label



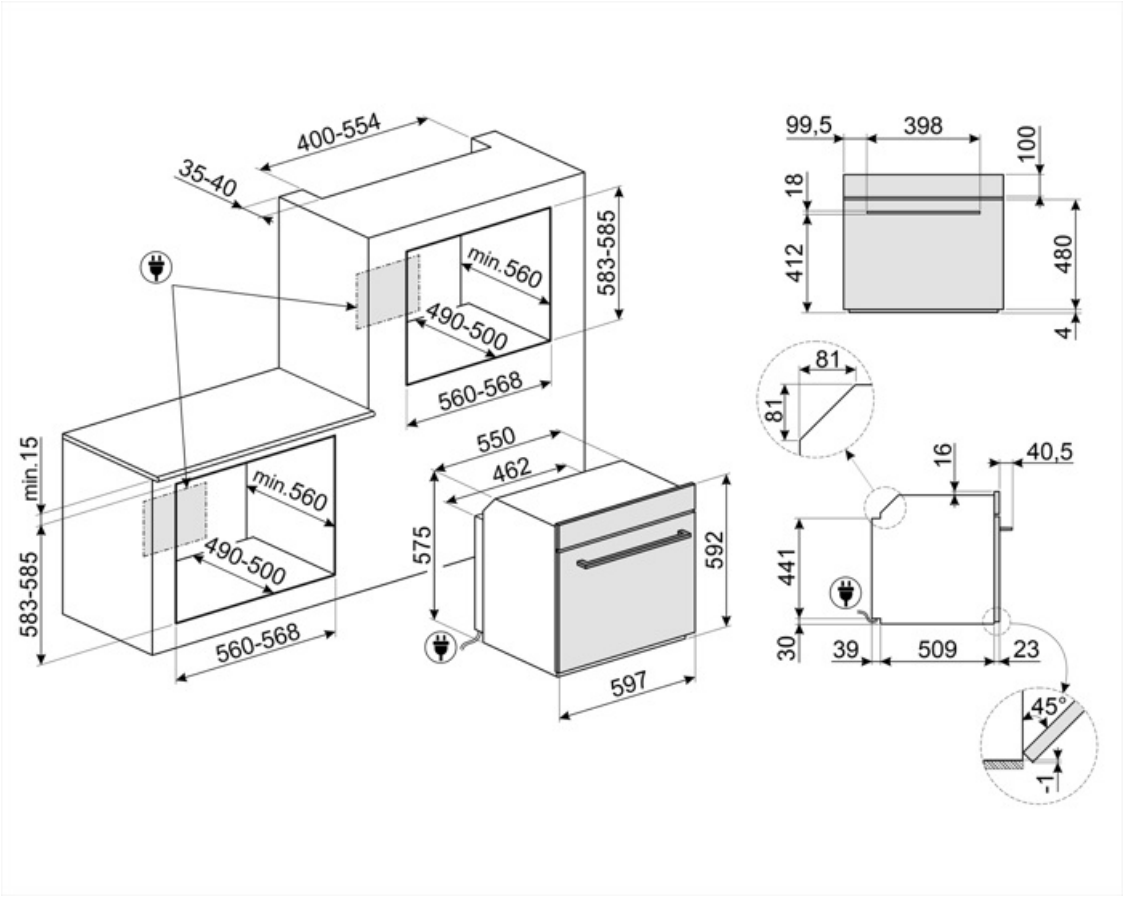
Energy efficiency class	A
Net volume of the cavity	70 litres
Energy consumption per cycle in conventional mode	1,15 kWh
Energy consumption in conventional mode	4,14 MJ
Energy consumption in forced air convection	2,88 MJ
Energy consumption per cycle in fan-forced convection	0,80 kWh
Number of cavities	1
Energy efficiency index	95,2 %

Accessories Included

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

Electrical Connection

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


400-554
35-40
583-585
min.560
490-500
560-568
min.15
583-585
min.560
490-500
560-568
550
462
575
592
597
99,5
398
100
18
412
480
4
81
81
16
40,5
441
30
39
509
23
45°
1

Compatible Accessories

BN620-1



Enamelled tray, 20mm deep

BN640



Enamelled tray, 40mm deep

GTP



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

GTT



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

PALPZ



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

PR3845X



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

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

Symbols glossary



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



Defrost by time: with this function the time of thawing of foods are determined automatically.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



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



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



Air cooling system: to ensure a safe surface temperatures.



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



Electric



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.



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 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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