

## **SF6400TB**





Category

**Product Family** Power supply **Heat source** Cooking method Cleaning system

EAN code

60cm Single Ovens

Oven Electric Electric

Thermo-ventilated

Vapor Clean 8017709324902



## **Aesthetics**

**Aesthetics** Cucina Colour Black **Finishing** Gloss Design Flat Material Glass Type of steel Brushed Glass Type Clear1

Serigraphy type Door

Full glass Handle **Squared Selection** 

**Handle Colour** 

Logo

Silk screen Control knobs Cucina restyling

Symbols

Black

Controls colour Black

## **Controls**

Serigraphy colour



Display name DigiScreen Display technology LED

Grey

Control setting No. of controls

Knobs & touch buttons

2

## **Programs / Functions**

No. of cooking functions

8



# Traditional cooking functions

Static

Fan assisted

Ciculaire



Turbo (circulaire + bottom + upper +



**ECO** 



Large grill

fan)

Fan grill (large)



#### Other functions



Defrost by time

## Cleaning functions



Vapor Clean

## **Options**



Time-setting options

Delay start and automatic

end cooking

Yes

Timer

Rapid pre-heating

1 Yes

## **Technical Features**





Shelf positions

Minute minder



Minimum Temperature

Maximum temperature







60 °C

250°C 5 1

No. of lights Light type

Halogen User-replaceable light Yes Light power 40 W Light when door is Yes

opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W

Door opening type Door

Standard opening Temperate door

Yes

Removable door Full glass inner door Removable inner door Total no. of door glasses 3 Chimney Cooling system

Yes Yes Fixed **Tangential** Single

Yes

Speed Reduction Cooling System

Cooling duct

Usable cavity space dimensions (HxWxD)

Temperature control

360x460x425 mm

Electro-mechanical



Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended Yes

when door is opened

Cavity material

Easy clean enamel

## Performance / Energy Label





Energy efficiency class A
Net volume of the cavity 70 litres
Energy consumption per 1.15 kWh

cycle in conventional mode

Energy consumption in conventional mode

4.14 MJ

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** 

Chrome shelf 1

Extra deep enamelled

tray (40mm)

**Electrical Connection** 

Voltage 220-240 V

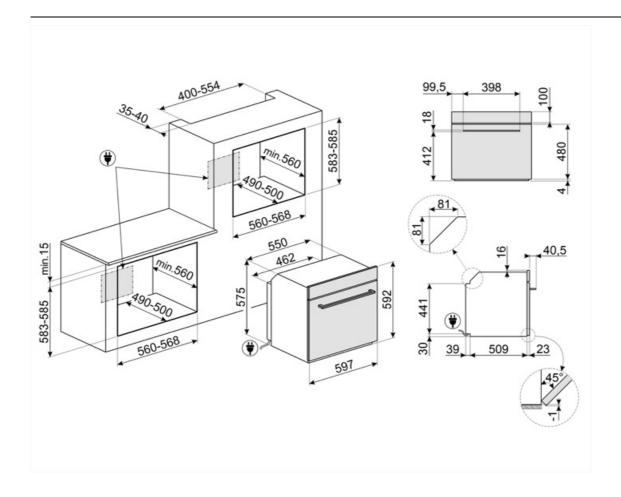
Current 13 A Nominal power (W) 3000 W

v ler

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

length







## **Compatible Accessories**

#### BN620-1

Enamelled tray, 20mm deep



#### GTP

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

Pizza shovel with fold away handle

width: 315mm length: 325mm



## **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



#### STONE2

**PALPZ** 

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



Air cooling system: to ensure a safe surface temperatures.



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



Triple glazed doors: Number of glazed doors.



Electric



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.



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.



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.



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.



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.



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



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.



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.



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.



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.



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 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.