# SF6400TVN



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|---|---|
| **Category** | 60cm |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | Electric |
| **Cooking method** | Thermo-ventilated |
| **Cleaning system** | Vapor Clean |
| **EAN code** | 8017709258160 |

## Aesthetics

| | | | |
|---|---|---|---|
| **Aesthetics** | Cucina | **Serigraphy type** | Symbols |
| **Colour** | Black | **Door** | with 2 strips |
| **Design** | Flat | **Handle** | Squared Selection |
| **Component finish** | Stainless steel | **Handle Colour** | Steel effect |
| **Material** | Glass | **Logo** | Silk screen |
| **Type of steel** | Brushed | **Control knobs** | Cucina restyling |
| **Glass Type** | Clear1 | **Controls colour** | Steel effect |
| **Serigraphy colour** | Grey | | |

## Controls

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

## Programs / Functions

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|---|---|
| **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

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|---|---|---|---|
| **Time-setting options** | Delay start and automatic end cooking | **Timer** | 1 |
| **Minute minder** | Yes | **Rapid pre-heating** | Yes |

## Technical Features

| | | | |
|---|---|---|---|
| **Minimum Temperature** | 50 °C | **Heating suspended when door is opened** | Yes |
| **Maximum temperature** | 250 °C | **Door opening type** | Standard opening |
| **Shelf positions** | 5 | **Door** | Temperate door |
| **No. of lights** | 1 | **Removable door** | Yes |
| **Light type** | Halogen | **Full glass inner door** | Yes |
| **User-replaceable light** | Yes | **Removable inner door** | Yes |
| **Light power** | 40 W | **Total no. of door glasses** | 3 |
| **Light when door is opened** | Yes | **Cooling system** | Tangential |
| **Lower heating element power** | 1200 W | **Cooling duct** | Single |
| **Upper heating element - Power** | 1000 W | **Speed Reduction Cooling System** | Yes |
| **Grill element - power** | 1700 W | **Usable cavity space dimensions (HxWxD)** | 360x460x425 mm |
| | | **Temperature control** | Electro-mechanical |

| | | | |
|---|---|---|---|
| **Large grill - Power** | 2700 W | **Cavity material** | Easy clean enamel |
| **Circular heating element - Power** | 2000 W | | |

## Performance / Energy Label

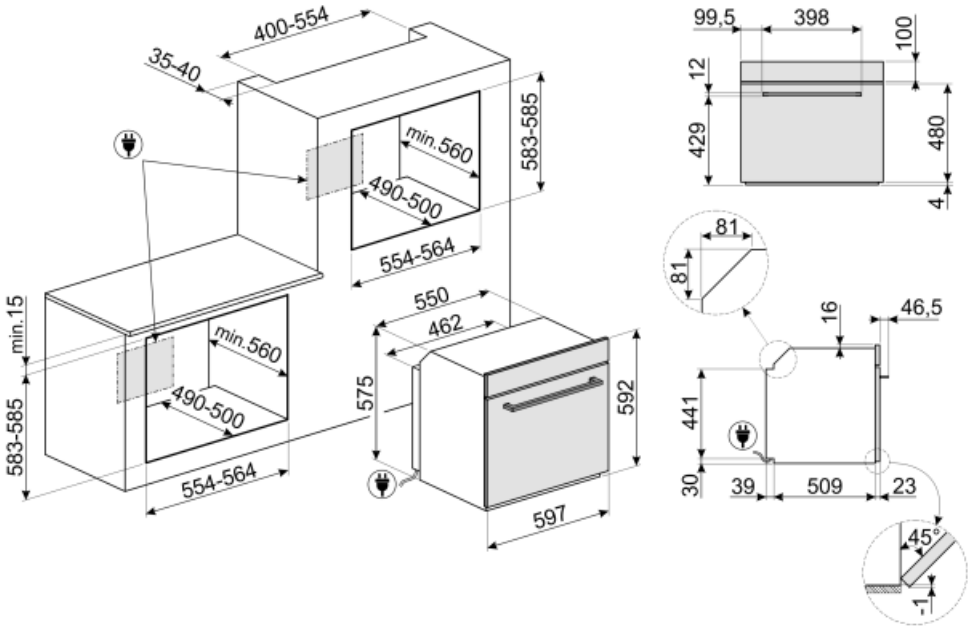
| | | | |
|---|---|---|---|
| **Energy efficiency class** | A | **Energy consumption in forced air convection** | 2.88 MJ |
| **Net volume of the cavity** | 70 litres | **Energy consumption per cycle in fan-forced convection** | 0.80 KWh |
| **Energy consumption per cycle in conventional mode** | 1.15 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 |

## Electrical Connection

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|---|---|---|---|
| **Voltage** | 220-240 V | **Frequency (Hz)** | 50/60 Hz |
| **Current** | 13 A | **Power supply cable length** | 115 cm |
| **Nominal power (W)** | 3000 W | | |



## Not included accessories



**GTP**

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



**PRTX**

Refractary 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

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.

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.

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

Air cooling system: to ensure a safe surface temperatures.

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.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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