

SF6400TVS



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709258153



Aesthetics

Aesthetics	Cucina	Serigraphy type	Symbols
Colour	Silver	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	Stopsol	Controls colour	Steel effect
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



Circulaire



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

Minute minder

Yes

Rapid pre-heating

Yes

Technical Features



Minimum Temperature

50 °C

Maximum temperature

250 °C

Shelf positions

5

No. of lights

1

Light type

Halogen

User-replaceable light

Yes

Light power

40 W

Light when door is
opened

Yes

Lower heating element
power

1200 W

Upper heating element -
Power

1000 W

Grill element - power

1700 W

Heating suspended
when door is opened

Yes

Door opening type

Standard opening

Door

Temperate door

Removable door

Yes

Full glass inner door

Yes

Removable inner door

Yes

Total no. of door glasses

3

Cooling system

Tangential

Cooling duct

Single

Speed Reduction

Yes

Cooling System

Usable cavity space
dimensions (HxWxD)

360x460x425 mm

Temperature control

Electro-mechanical

Large grill - Power 2700 W
Circular heating element 2000 W
- Power

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

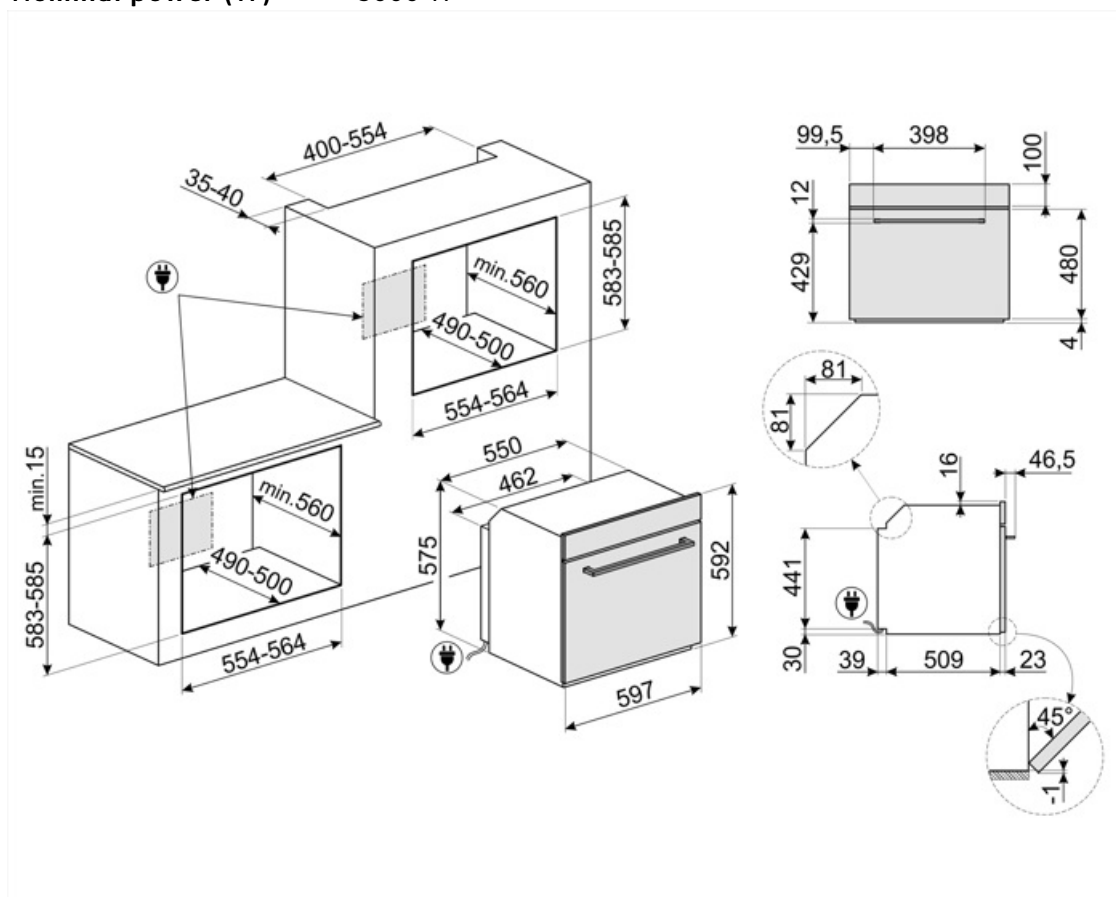
Chrome shelf 1

Extra deep enamelled tray (40mm) 1

Electrical Connection

Voltage 220-240 V
Current 13 A
Nominal power (W) 3000 W

Frequency (Hz) 50/60 Hz
Power supply cable length 115 cm



Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



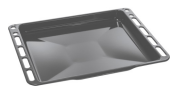
GTP

****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



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



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