

SF6402TVX





Category

Product Family Power supply **Heat source**

EAN code

Cooking method Cleaning system

Oven

Electric Electric

Thermo-ventilated

60cm Single Ovens

Vapor Clean 8017709265809



Aesthetics

Aesthetics

Colour **Finishing**

Design

Material

Type of steel Glass Type

Serigraphy colour

Cucina

Stainless steel Fingerproof

Flat

Stainless steel

Brushed **Eclipse**

Black

Serigraphy type

Door

Handle

Handle Colour

Logo

Control knobs Controls colour Symbols

With panel

Squared Selection

Steel effect **Embossed**

Cucina restyling

Steel effect

Controls



Display name Display technology EvoScreen

LCD

Control setting No. of controls

Control knobs

2

Programs / Functions

No. of cooking functions **Automatic programmes**

20

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Light when door is

Lower heating element

opened

power

Yes

1200 W

Traditional cooking functions Ciculaire Static Fan assisted Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Fan assisted base Base Other functions Defrost by time Defrost by weight Proving Sabbath **Cleaning functions** Vapor Clean **Options** Delay start and automatic Other options Time-setting options Keep warm, Eco light end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Timer Controls Lock / Child Yes Safety **Technical Features** Minimum Temperature 30°C Door opening type Standard opening Maximum temperature 280°C Door Cool Shelf positions 5 Removable door Yes No. of lights Full glass inner door Yes Removable inner door Light type Halogen Yes User-replaceable light Total no. of door glasses 4 Yes Soft Close hinges Light power 40 W Yes

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Cooling system

Speed Reduction

Cooling System

Cooling duct

Tangential

Single

Yes



Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended Yes when door is opened

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

360x460x425 mm

Electronic

Easy clean enamel

Performance / Energy Label





Energy efficiency class A+
Net volume of the cavity 70 litres

Energy consumption per 1.09 KWh cycle in conventional

mode

Energy consumption in 3.92 MJ

conventional mode

Energy consumption in 2.45 MJ

forced air convection

Energy consumption per 0.68 KWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 81 %

Accessories Included

Chrome shelf 1

Extra deep enamelled

tray (40mm)

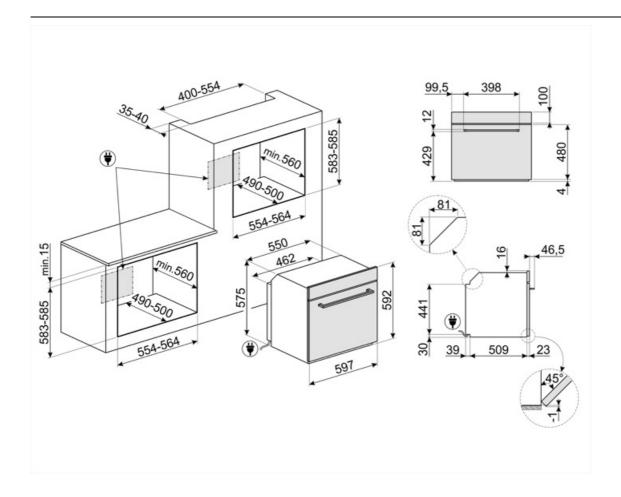
Electrical Connection

Voltage 220-240 V Current 13 A Nominal power (W) 3000 W Frequency (Hz)
Power supply cable
length

50/60 Hz 115 cm

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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

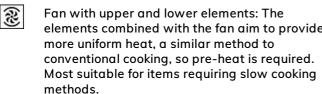
Antifingerprint stainless steel. Cover for furniture in column installation of more ovens

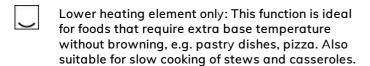


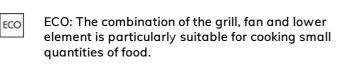
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Symbols glossary			
8	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A A	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
<u>::::</u>	Air cooling system: to ensure a safe surface temperatures.	**	Defrost by time: with this function the time of thawing of foods are determined automatically.
*	Defrost by weight: With this function the defrosting time is determined	4	Quadruple glazed: Number of glazed doors.
\$0 \$4 \$4	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	Œ	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.	8	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
i r	Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.	*	Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.
%	Fan with upper and lower elements: The elements combined with the fan aim to provide	\Box	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.

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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.



Keep warm: This function allows you to keep precooked foods warm.



Side lights: Two opposing side lights increase visibility inside the oven.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



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



Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.



The oven cavity has 5 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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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