

SF64M3DN



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Combi Steam
EAN code	8017709266929



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

Control setting	Control knobs	No. of controls	3
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Programs / Functions

No. of cooking functions	9
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## Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper +



ECO



Large grill

fan)



Fan grill (large)



Base

## Options

Time-setting options

Automatic end cooking

Timer

1

Minute minder

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

Large grill - Power 2700 W

Circular heating element - Power 2000 W

Heating suspended when door is opened Yes

Boiler - Power 1700 W

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

Cavity material Easy clean enamel

Water loading Manual

Tank capacity 250 ml

## Performance / Energy Label



Energy efficiency class A

Net volume of the cavity 63 litres

Energy consumption in forced air convection 2.77 MJ

Energy consumption per cycle in conventional mode 1.16 KWh

Energy consumption in conventional mode 4.18 MJ

Energy consumption per cycle in fan-forced convection 0.77 KWh

Number of cavities 1

Energy efficiency index 95,1 %

## Accessories Included

Chrome shelf 1

Extra deep enamelled tray (40mm) 1

## Electrical Connection

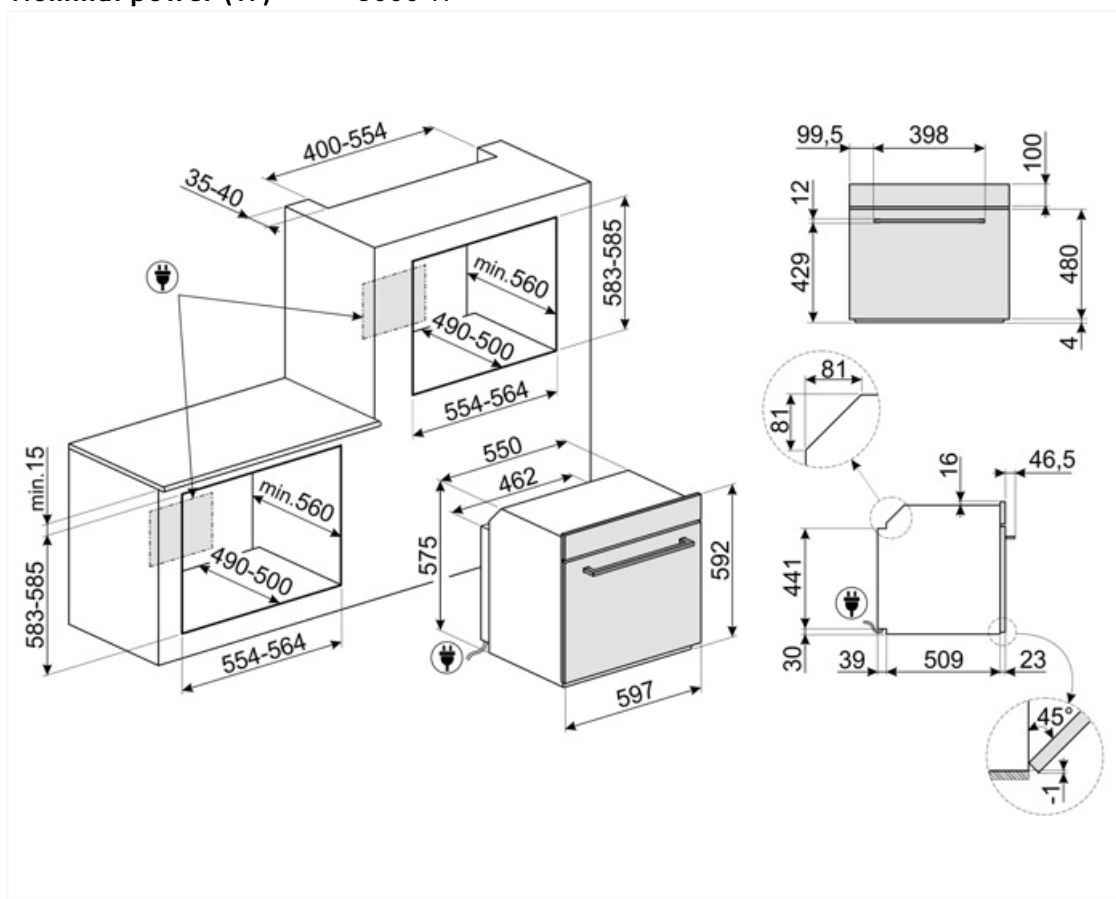
Voltage 220-240 V

Current 13 A

Nominal power (W) 3000 W

Frequency (Hz) 50/60 Hz

Power supply cable length 115 cm



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## Compatible Accessories

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### 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

## Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.
	Air cooling system: to ensure a safe surface temperatures.		A DIRECT STEAM oven has 1 steam cooking function to which the user can MANUALLY add steam. The function is activated when the user turns the function knob to the STEAM ON position, and deactivated when the user turns the steam knob to the STEAM OFF position. The user decides at the start of the cooking process how much water to load, up to 250ml. The water in the cavity then becomes steam during the cooking process.
	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.



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



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



**Circulaire with steam assist:** Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.



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



**The oven cavity has 5 different cooking levels.**



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