

# SF64M3PZB







Category 60 cm **Product Family** Oven Power supply Electric **Heat source ELECTRICITY** Cooking method Thermo-ventilated Cleaning system Ever Clean enamel Yes

Pizza Oven

**EAN** code 8017709333966



# **Aesthetics**

Selezione Symbols **Aesthetic** Serigraphy type Colour Full glass Black Door

Design Flat Handle Selection squared

Component finish Stainless steel **Handle Colour** Black Material Glass Logo Silk screen Type of steel Brushed Control knobs Cucina restyling Black

Glass Type Clear Controls colour

Serigraphy colour Grey

## **Controls**

**Control setting** Knobs No. of controls 3

# Programs / Functions main oven

Fan assisted base

No. of cooking functions Traditional cooking functions

Fan assisted Circulaire Static

Large grill Fan grill (large) Eco

Pizza

**SMEG SPA** 5/12/2025

8



#### Other functions



# **Options**

Time-setting options Automatic end cooking Timer 1

Minute minder Yes

### **Technical Features**

Minimum Temperature50 °CDoor opening typeStandard openingMaximum temperature250 °CDoorFresh TouchNo. of shelves5Removable doorYesN. of fans1Full glass inner doorYes

No. of lights 1 Removable inner door Yes
Light type Halogen Total no. of door glasses 3

User-replaceable lightYesCooling systemTangentialLight Power40 WCooling ductDoubleLower heating element1100 WSpeed ReductionYes

power Cooling System

Upper heating element - 1000 W Usable cavity space 331x460x412 mm dimensions (HxWxD)

Grill element - power 1700 W Temperature control Electro-mechanical Large grill - Power 2700 W Cavity material Ever clean Enamel

- Power

# Performance / Energy Label

Circular heating element 2000 W



Energy efficiency class A Energy consumption in 2,81 MJ Net volume of the cavity 65 l forced air convection

Energy consumption per 1,09 kWh Energy consumption per 0,78 kWh

cycle in conventional cycle in fan-forced mode convection

Energy consumption in 3,92 MJ Number of cavities 1 conventional mode Energy efficiency index 95,1 %

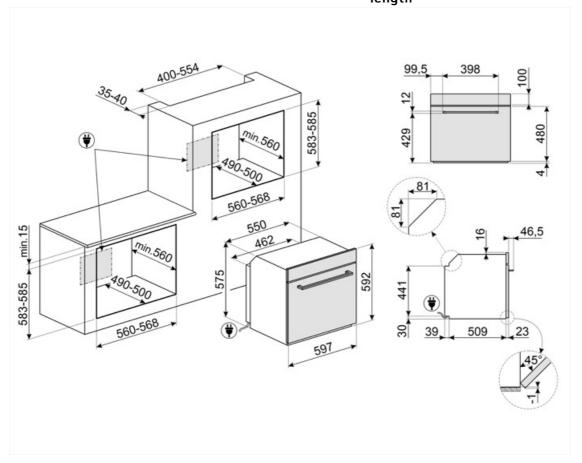
#### Accessories included

Rack with back stop 1 Pizza Accessories Refractory stone (round without handles) + cover (40mm)

## **Electrical Connection**



Voltage220-240 VNominal power3000 WPlugNot presentFrequency (Hz)50/60 HzCurrent13 APower supply cable length150 cm





# **Compatible Accessories**

#### BN620-1



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

#### **BN640**

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

#### **GTT**



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

#### STONE2



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 woodfired oven. Can also be used for baking bread, focaccias and other

recipes such as pies, flans or biscuits





Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.





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





# Symbols glossary



Energy efficiency class A





Triple glazed doors: Number of glazed doors.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



Air cooling system: to ensure a safe surface temperatures.



Electric



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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



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.



Pizza function: Some ovens have an exclusive "Pizza" function which provides direct contact of the refractory stone for cooking pizza with low heating element. This allows cooking pizza in just 3 - 5 minutes, depending on the filling. This function is also ideal for cooking pies, baked fish and vegetables.



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



The oven cavity has 5 different cooking levels.



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



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