

SF64M3TB





Category
Product Family

Product Family Power supply Heat source Cooking method Cleaning system

EAN code

60cm Single Ovens

Oven Electric Electric

Thermo-ventilated

Vapor Clean 8017709324896



Aesthetics

Aesthetics Cucina Colour Black **Finishing** Gloss Design Flat Material Glass Type of steel Brushed Glass Type Clear1 Serigraphy colour Grey

Serigraphy type Door

Handle

Logo

Control knobs

Handle Colour

Controls colour

Symbols Full glass

Squared Selection

Black Silk screen

Cucina restyling

Black

Controls

Control setting Control knobs No. of controls 3

Programs / Functions

No. of cooking functions

8



Heating suspended

when door is opened

Yes

Traditional cooking functions Ciculaire Static Fan assisted Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Base Other functions Defrost by time Cleaning functions Vapor Clean **Options** Time-setting options Automatic end cooking Timer Minute minder **Technical Features** 60°C Minimum Temperature Door opening type Standard opening 250 °C Maximum temperature Door Temperate door Shelf positions 5 Removable door Yes No. of lights 1 Full glass inner door Yes Removable inner door Yes Light type Halogen User-replaceable light Yes Total no. of door glasses 3 Light power 40 W Chimney Fixed Light when door is Yes Cooling system **Tangential** opened Cooling duct Single Lower heating element 1200 W **Speed Reduction** Yes power Cooling System Upper heating element - 1000 W Usable cavity space 360x460x425 mm Power dimensions (HxWxD) 1700 W Grill element - power Large grill - Power 2700 W Temperature control Electro-mechanical Circular heating element 2000 W Cavity material Easy clean enamel - Power



Performance / Energy Label





Energy efficiency class A
Net volume of the cavity 70 litres
Energy consumption per 1.15 kWh
cycle in conventional

mode

Energy consumption in 4.14 MJ

conventional mode

Energy consumption in 2.88 MJ forced air convection

Energy consumption per 0.80 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 95.2 %

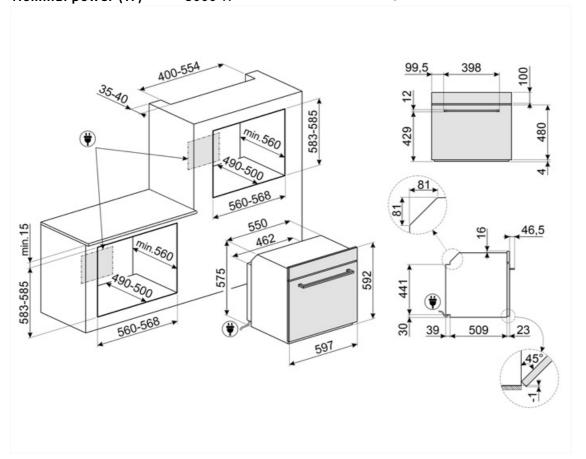
Accessories Included

Chrome shelf 1

Extra deep enamelled tray (40mm)

Electrical Connection

Voltage 220-240 V Current 13 A Nominal power (W) 3000 W Frequency (Hz) 50/60 Hz Power supply cable 150 cm length





Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

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

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



STONE2

PALPZ

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 wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits





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.



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.



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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