# SF64M3TVX



| | |
|---|---|
| **Category** | 60 cm |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | ELECTRICITY |
| **Cooking method** | Thermo-ventilated |
| **Cleaning system** | Vapor Clean |
| **EAN code** | 8017709265786 |

## Aesthetics

| | | | |
|---|---|---|---|
| **Aesthetic** | Selezione | **Serigraphy type** | Symbols |
| **Colour** | Stainless Steel | **Door** | With panel |
| **Finishing** | Fingerproof | **Handle** | Selection squared |
| **Design** | Flat | **Handle Colour** | Steel effect |
| **Material** | Stainless steel | **Logo** | Embossed |
| **Type of steel** | Brushed | **Control knobs** | Cucina restyling |
| **Glass Type** | Eclipse | **Controls colour** | Steel effect |
| **Serigraphy colour** | Black | | |

## Controls

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

## Programs / Functions main oven

**No. of cooking functions** 8

**Traditional cooking functions**

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Fan grill (large)
- Base

**Other functions**

 Defrost by time

**Cleaning functions**

 Vapor Clean

## Options

| | | | |
|---|---|---|---|
| **Time-setting options** | Automatic end cooking | **Timer** | 1 |
| **Minute minder** | Yes | | |

## Technical Features



| | |
|---|---|
| **Capacity (Lt)** | 70 l |
| **Minimum Temperature** | 60 °C |
| **Maximum temperature** | 250 °C |
| **No. of shelves** | 5 |
| **N. of fans** | 1 |
| **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 |
| **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 Cooling System** | Yes |
| **Usable cavity space dimensions (HxWxD)** | 360x460x425 mm |
| **Temperature control** | Electro-mechanical |
| **Cavity material** | Ever clean Enamel |

## Performance / Energy Label



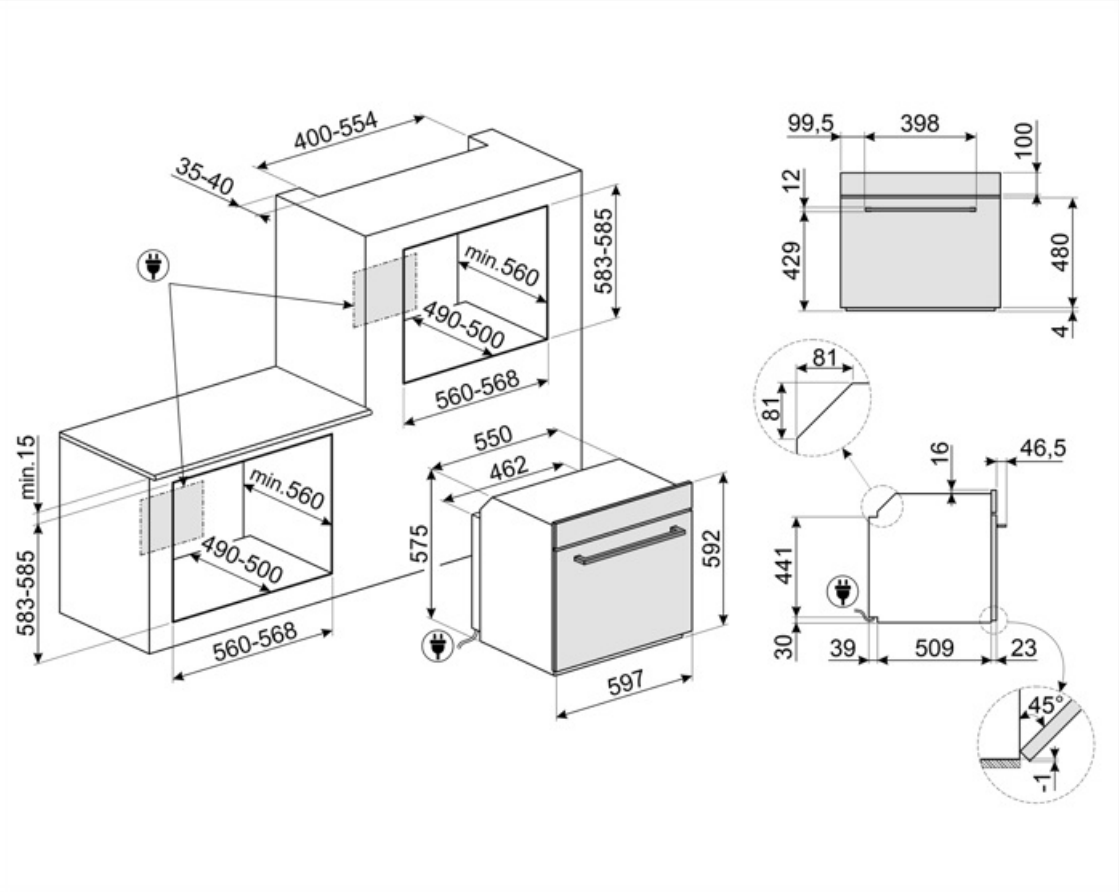

| | |
|---|---|
| **Energy efficiency class** | A |
| **Net volume of the cavity** | 70 l |
| **Energy consumption per cycle in conventional mode** | 1,15 kWh |
| **Energy consumption in conventional mode** | 4,14 MJ |
| **Energy consumption in forced air convection** | 2,88 MJ |
| **Energy consumption per cycle in fan-forced convection** | 0,80 kWh |
| **Number of cavities** | 1 |
| **Energy efficiency index** | 95,2 % |

## Accessories included

| | | | |
|---|---|---|---|
| **Rack with back stop** | 1 | **Enamelled deep tray (40mm)** | 1 |

## Electrical Connection

| | | | |
|---|---|---|---|
| **Voltage** | 220-240 V | **Nominal power** | 3000 W |
| **Plug** | Not present | **Frequency (Hz)** | 50/60 Hz |
| **Current** | 13 A | **Power supply cable length** | 150 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.



**GTP**

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.



**PALPZ**

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



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



**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.



**PR3845X**

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

# Symbols glossary



Energy efficiency class A



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Electric



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



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.



Air cooling system: to ensure a safe surface temperatures.



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.



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.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.




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.



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.

Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.

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.

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