# SF67C1AO




| | |
|---|---|
| **Category** | 60 cm |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | ELECTRICITY |
| **Cooking method** | Fan assisted |
| **Cleaning system** | Ever Clean enamel |
| **EAN code** | 8017709351304 |

## Aesthetics

| | | | |
|---|---|---|---|
| **Aesthetic** | Cortina | **Serigraphy type** | Symbols |
| **Colour** | Anthracite | **Door** | With panel |
| **Design** | Flat | **Handle** | Cortina |
| **Component finish** | Antique brass | **Handle Colour** | Antique brass |
| **Material** | Painted material | **Logo** | Embossed |
| **Glass Type** | Clear | **Control knobs** | Cortina |
| **Serigraphy colour** | Gold | **Controls colour** | Anthracite |

## Controls

| | | | |
|---|---|---|---|
| **Display name** | Orologio | **No. of controls** | 2 |
| **Control setting** | Knobs | | |

## Programs / Functions main oven

**No. of cooking functions** 6

**Traditional cooking functions**

- Static
- Fan assisted
- Eco
- Large grill
- Fan grill (large)
- Fan assisted base

## Options

| | | | |
|---|---|---|---|
| **Time-setting options** | Automatic end cooking | **Timer** | 1 |

| | |
|---|---|
| **Minute minder** | Yes |

## Technical Features



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|---|---|---|---|
| **Capacity (Lt)** | 70 l | **Large grill - Power** | 2700 W |
| **Cavity** | Sares | **Door opening type** | Standard opening |
| **Minimum Temperature** | 50 °C | **Door** | Temperate door |
| **Maximum temperature** | 250 °C | **Removable door** | Yes |
| **No. of shelves** | 5 | **Full glass inner door** | Yes |
| **N. of fans** | 1 | **Removable inner door** | Yes |
| **No. of lights** | 1 | **Total no. of door glasses** | 3 |
| **Light type** | Halogen | **Cooling system** | Tangential |
| **User-replaceable light** | Yes | **Cooling duct** | Single |
| **Light Power** | 40 W | **Usable cavity space dimensions (HxWxD)** | 360x460x425 mm |
| **Lower heating element power** | 1200 W | **Temperature control** | Electro-mechanical |
| **Upper heating element - Power** | 1000 W | **Cavity material** | Ever clean Enamel |
| **Grill element - power** | 1700 W | | |

## Performance / Energy Label



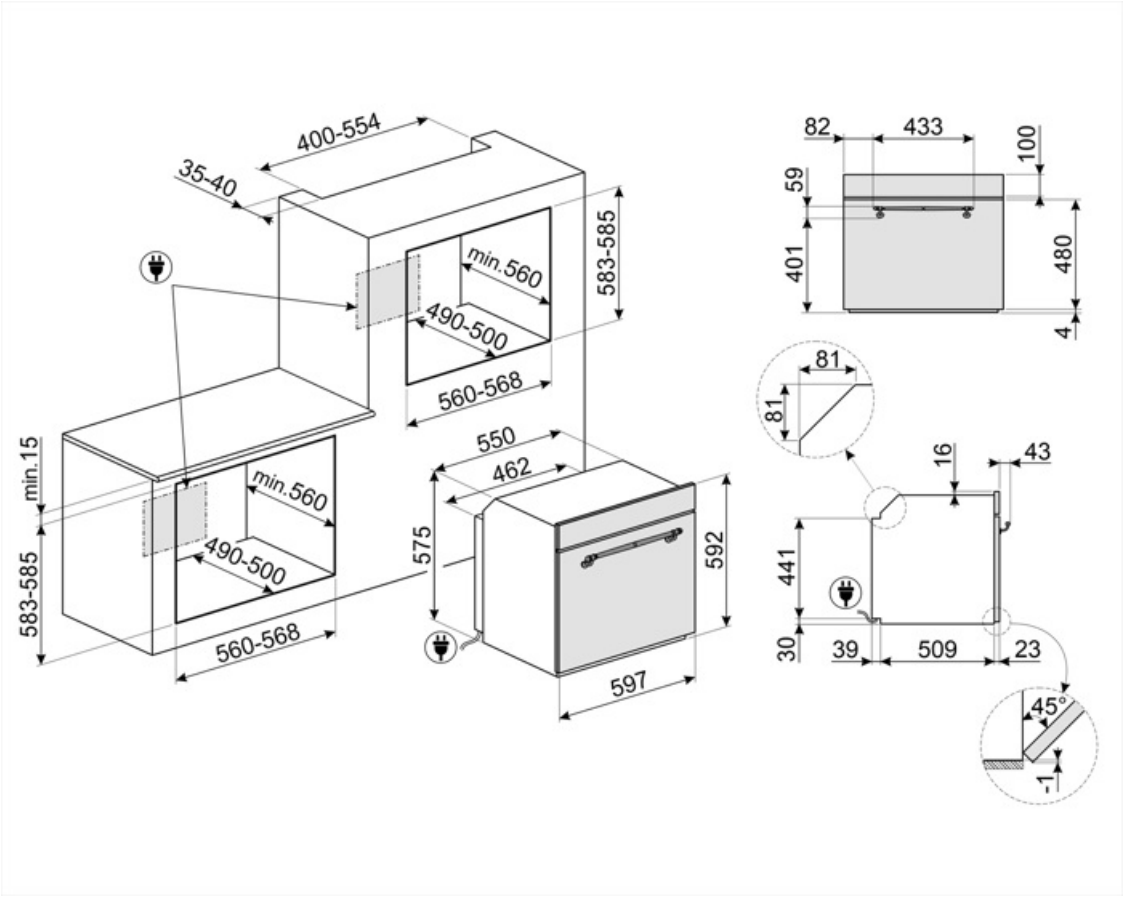

| | | | |
|---|---|---|---|
| **Energy efficiency class** | A | **Energy consumption in forced air convection** | 2,88 MJ |
| **Net volume of the cavity** | 70 l | **Energy consumption per cycle in fan-forced convection** | 0,80 kWh |
| **Energy consumption per cycle in conventional mode** | 1,15 kWh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

## Accessories included

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

## Electrical Connection

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


400-554
35-40
583-585
min.560
490-500
560-568
min.15
583-585
min.560
490-500
560-568
550
462
575
592
597
82
433
100
59
401
480
4
81
81
16
43
441
30
39
509
23
45°
1

## 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



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.




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.



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.



Air cooling system: to ensure a safe surface temperatures.



Electric



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.



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.



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.



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.