SF6905N1



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709241537

Aesthetics

Aesthetics	Victoria	**Door**	With panel
Colour	Black	**Handle**	Victoria
Design	Rounded	**Handle Colour**	Steel effect
Material	Painted material	**Logo**	Applied
Glass Type	Clear1	**Control knobs**	Victoria
Serigraphy colour	White	**Controls colour**	Steel effect
Serigraphy type	Symbols		

Controls

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

Programs / Functions

No. of cooking functions	8

Traditional cooking functions

- Static
- Fan assisted
- Ciculaire
- Turbo (circulaire + bottom + upper + fan)
- ECO
- Large grill
- Fan grill (large)
- Base

Cleaning functions

- Vapor Clean

Options

Time-setting options	Automatic end cooking	**Minute minder**	Yes

Technical Features

Capacity (Lt)	70 l	**Heating suspended when door is opened**	Yes
Minimum Temperature	60 °C	**Door opening type**	Standard opening
Maximum temperature	250 °C	**Door**	Temperate door
Shelf positions	5	**Removable door**	Yes
No. of lights	2	**Full glass inner door**	Yes
Light type	Halogen	**Removable inner door**	Yes
Light power	40 W	**Total no. of door glasses**	3
Light when door is opened	Yes	**Cooling system**	Tangential
Lower heating element power	1200 W	**Cooling duct**	Double
Upper heating element - Power	1000 W	**Speed Reduction Cooling System**	Yes
Grill element - power	1700 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm
Large grill - Power	2700 W	**Temperature control**	Electro-mechanical
Circular heating element - Power	2000 W	**Cavity material**	Easy clean enamel

Performance / Energy Label

Energy efficiency class	A	**Energy consumption in forced air convection**	2,88 MJ

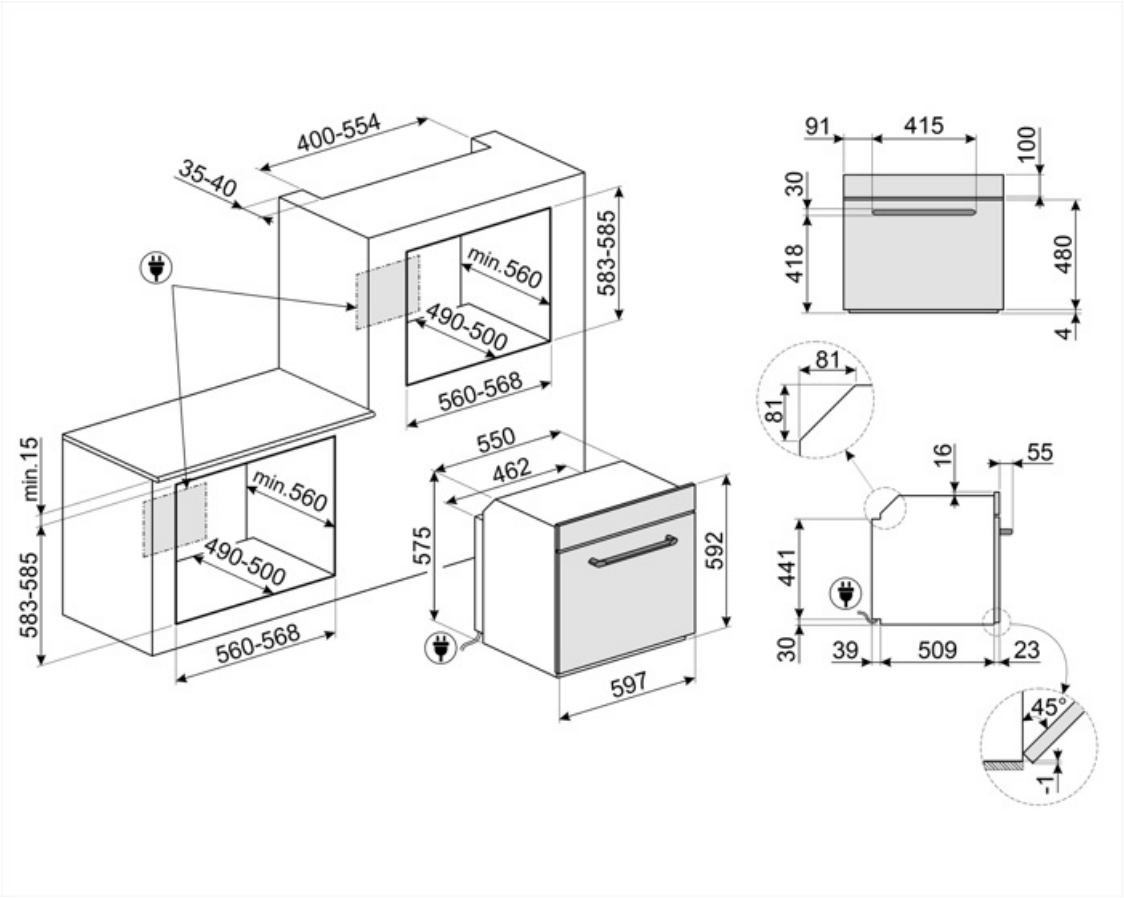
Net volume of the cavity	70 litres	**Energy consumption per cycle in fan-forced convection**	0,80 kWh
Energy consumption per cycle in conventional mode	1,15 kWh	**Number of cavities**	1
Energy consumption in conventional mode	4,14 MJ	**Energy efficiency index**	95,2 %

Accessories Included

Chrome shelf	1	**Extra deep enamelled tray (40mm)**	1

Electrical Connection

Voltage	220-240 V	**Nominal power (W)**	3000 W
Plug	No	**Frequency (Hz)**	50/60 Hz
Current	13 A	**Power supply cable length**	150 cm



Compatible Accessories



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



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

Alternative products



SF6905X1

Stainless steel



SF6905P1

Cream

Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



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 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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



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.