

SF6905P1





Category **Product Family**

Power supply **Heat source**

Cooking method Cleaning system EAN code

60cm Single Ovens

Oven Electric Electric

> Thermo-ventilated Vapor Clean

8017709241551



Aesthetics

Aesthetics

Colour Design

Material Glass Type

Serigraphy colour

Serigraphy type

Victoria Cream

Rounded

Painted material

Clear1 Black Symbols Door

Handle **Handle Colour**

Logo

Control knobs Controls colour With panel

Victoria Steel effect

Applied

Victoria Steel effect

Controls

Control setting

Control knobs

No. of controls

3

Programs / Functions

No. of cooking functions

8



Traditional cooking funct	ions		
Static	Fan assisted	(R) Cicu	aire
®			
Turbo (circulaire + bottom +	upper + ECO ECO	**** Lara	e grill
	ECO ECO	Larg	e griii
fan)			
Fan grill (large)	Base		
Cleaning functions			
V Vapor Clean			
Options			
Options			
Time-setting options	Automatic end cooking	Minute minder	Yes
Technical Features			
	[43] [11]		
.5			
Minimum Temperature	60 °C	Door opening type	Standard opening
Maximum temperature	250 °C	Door	Cool
Shelf positions	5	Removable door	Yes
No. of lights	2 Halagan	Full glass inner door Removable inner door	Yes Yes
Light type Light power	Halogen 40 W	Total no. of door glasses	
Light when door is	Yes	Cooling system	Tangential
opened	165	Cooling duct	Double
Lower heating element	1200 W		
power	• • • • • • • • • • • • • • • • • •	Speed Reduction Cooling System	Yes
Upper heating element - Power	1000 W	Usable cavity space	360x460x425 mm
Grill element - power	1700 W	dimensions (HxWxD)	Electro machanical
Large grill - Power	2700 W	Temperature control	Electro-mechanical
Circular heating element		Cavity material	Easy clean enamel
- Power	2000 11		
Heating suspended	Yes		

Performance / Energy Label





Energy efficiency class A

when door is opened



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 Energy efficiency index 95,2 %

Accessories Included

Chrome shelf 1 Extra deep enamelled

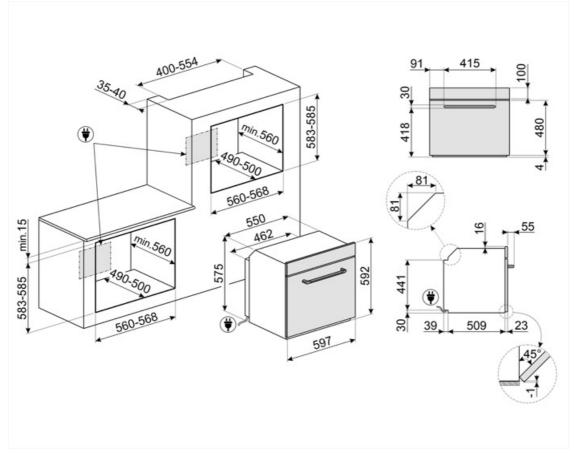
tray (40mm)

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 quides (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



Alternative products



SF6905X1 Stainless steel



SF6905N1 Black



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.



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.



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 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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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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