

# SF6905P1



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709241551



## Aesthetics

<b>Aesthetics</b>	Victoria	<b>Door</b>	With panel
<b>Colour</b>	Cream	<b>Handle</b>	Victoria
<b>Design</b>	Rounded	<b>Handle Colour</b>	Steel effect
<b>Material</b>	Painted material	<b>Logo</b>	Applied
<b>Glass Type</b>	Clear1	<b>Control knobs</b>	Victoria
<b>Serigraphy colour</b>	Black	<b>Controls colour</b>	Steel effect
<b>Serigraphy type</b>	Symbols		

## Controls

<b>Control setting</b>	Control knobs	<b>No. of controls</b>	3
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## Programs / Functions

<b>No. of cooking functions</b>	8
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### Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Base

### Cleaning functions



Vapor Clean

## Options

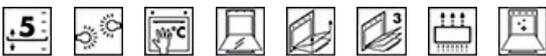
Time-setting options

Automatic end cooking

Minute minder

Yes

## Technical Features



Capacity (Lt)	70 l
Minimum Temperature	60 °C
Maximum temperature	250 °C
Shelf positions	5
No. of lights	2
Light type	Halogen
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	Cool
Removable door	Yes
Full glass inner door	Yes
Removable inner door	Yes
Total no. of door glasses	3
Cooling system	Tangential
Cooling duct	Double
Speed Reduction Cooling System	Yes
Usable cavity space dimensions (HxWxD)	360x460x425 mm
Temperature control	Electro-mechanical
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 conventional mode 1.15 kWh  
 Energy consumption in conventional mode 4.14 MJ

Energy consumption per cycle in fan-forced convection 0.80 kWh  
 Number of cavities 1  
 Energy efficiency index 95.2 %

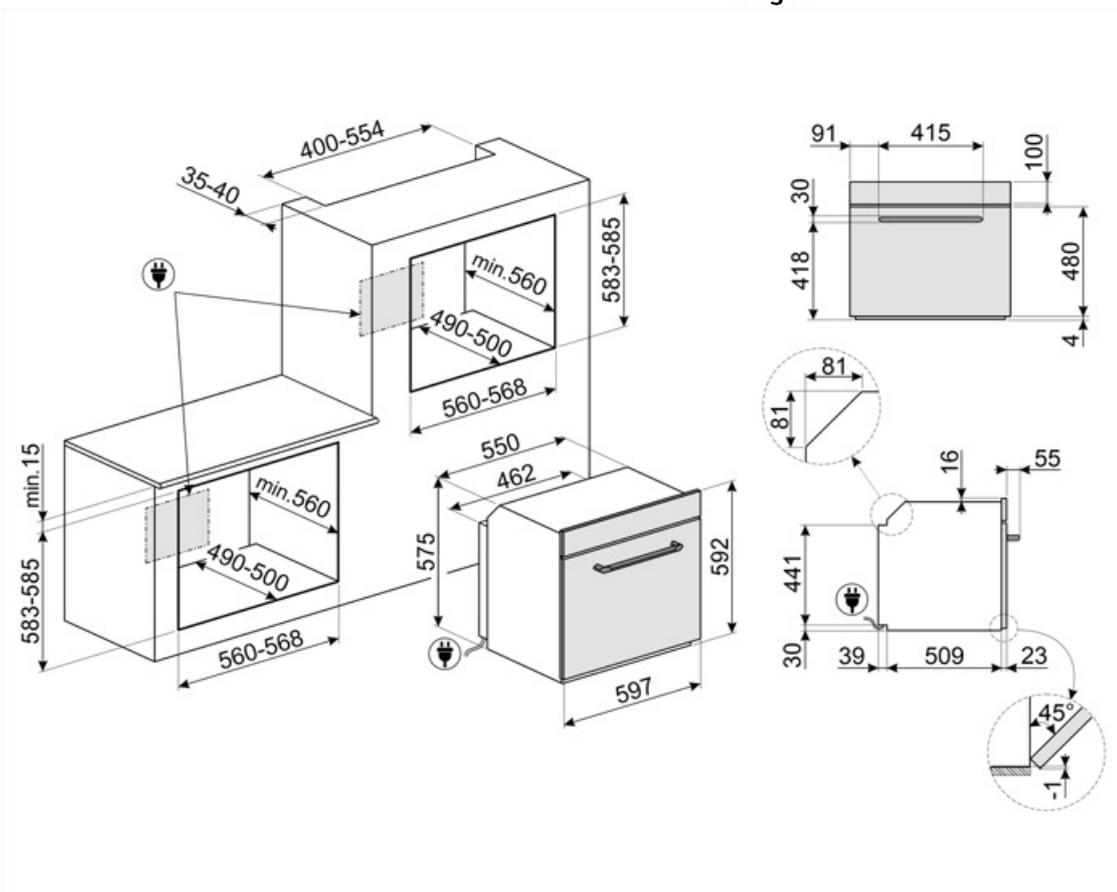
## Accessories Included

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

## Electrical Connection

Voltage 220-240 V  
 Plug No  
 Current 13 A

Nominal power (W) 3000 W  
 Frequency (Hz) 50/60 Hz  
 Power supply cable length 150 cm



## Compatible Accessories

### BN620-1

Enamelled tray, 20mm deep



### GTP

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



### PALPZ

Pizza shovel with fold away handle  
width: 315mm length : 325mm



### 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, 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



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## Alternative products

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**SF6905X1**  
Stainless steel



**SF6905N1**  
Black

## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>The oven cavity has 5 different cooking levels.</p>
 <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>



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