

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

Aesthetics	Victoria	Door	With panel
Colour	Cream	Handle	Victoria
Design	Rounded	Handle Colour	Steel effect
Material	Painted material	Logo	Applied
Glass Type	Clear1	Control knobs	Victoria
Serigraphy colour	Black	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 (ciculaire + bottom + upper +



ECO



Large grill

fan)



Fan grill (large)



Base

Cleaning functions



Vapor Clean

Options

Time-setting options

Automatic end cooking

Minute minder

Yes

Technical Features



Capacity (Lt)	60 l	Heating suspended when door is opened	Yes
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	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	Yes
Grill element - power	1700 W	Cooling System	
Large grill - Power	2700 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm
Circular heating element - Power	2000 W	Temperature control	Electro-mechanical

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

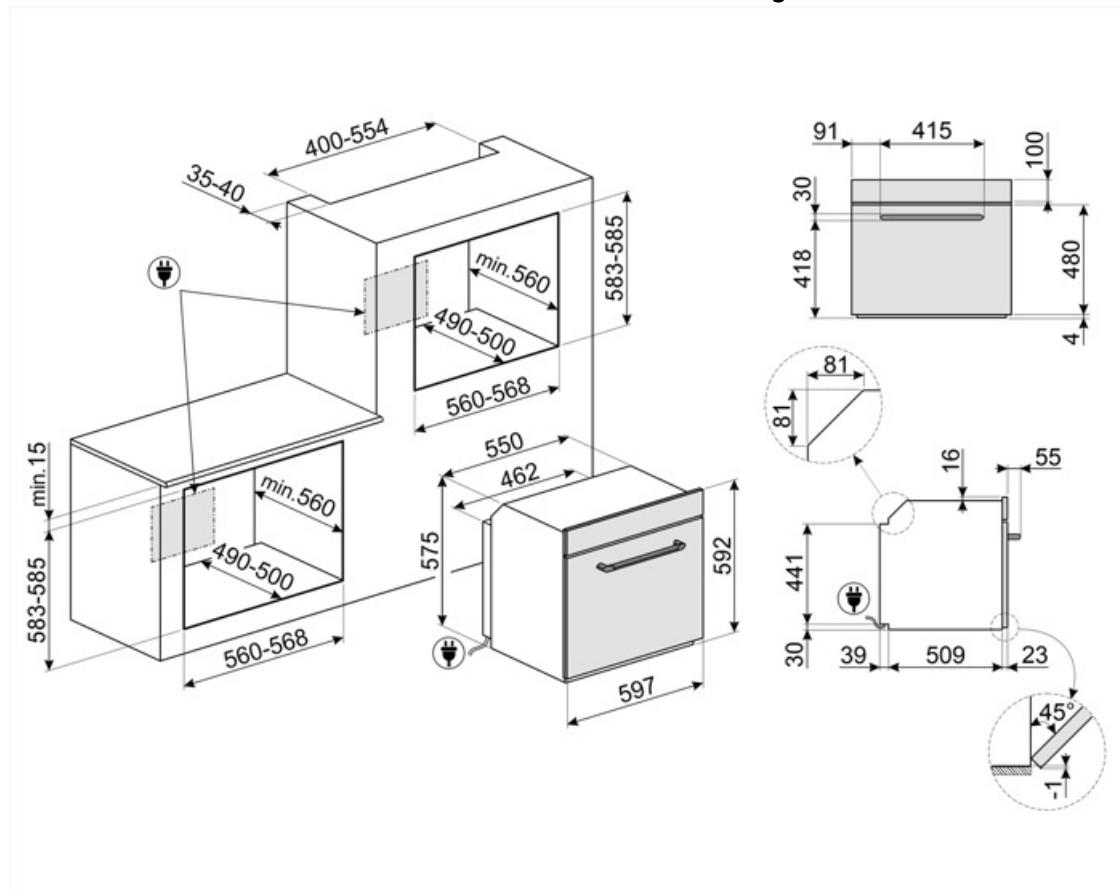
Energy consumption per cycle in fan-forced convection 0,80 kWh
Number of cavities 1
Energy efficiency index 95,2 %

Accessories Included

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

Electrical Connection

Voltage	220-240 V	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



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

Alternative products



SF6905X1

Stainless steel



SF6905N1

Black

Symbols glossary

 A	A: Product drying performance, measured from A+++ to D / G depending on the product family	 Air cooling system: to ensure a safe surface temperatures.
 3	Triple glazed doors: Number of glazed doors.	 Electric
 3	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.
 3	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.
 3	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.
 3	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.
 3	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.
 3	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.
 3	Side lights: Two opposing side lights increase visibility inside the oven.	 The oven cavity has 5 different cooking levels.
 3	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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