

SF69M3TNO





Category 60 cm
Product Family Oven
Power supply Electric
Heat source ELECTRICITY
Cooking method Thermo-ventilated
Cleaning system Vapor Clean
EAN code 8017709322380



Aesthetics

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

Controls

Control setting Knobs No. of controls 3

Programs / Functions main oven

No. of cooking functions

Traditional cooking functions

Static

Fan assisted

Circulaire

Turbo Eco Eco Large grill

Fan grill (large) Base

Cleaning functions

V^{*} Vapor Clean



Options

Time-setting options

Automatic end cooking

Yes

Timer

1

Yes

360x460x425 mm

Technical Features





Minute minder







60°C



Minimum Temperature Maximum temperature

250 °C No. of shelves 5 N. of fans 1

No. of lights 2 Light type Halogen

User-replaceable light Yes 40 W **Light Power** Light when door is Yes

opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

1700 W Grill element - power Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type Standard opening

Door Temperate door Yes Removable door

Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3 Chimney Fixed Cooling system **Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical Cavity material Ever clean Enamel

Performance / Energy Label





Energy efficiency class Net volume of the cavity 70 l

Energy consumption per 1.15 kWh cycle in conventional

mode

Energy consumption in conventional mode

4.14 MI

Energy consumption per 0.80 kWh cycle in fan-forced

convection

Number of cavities Energy efficiency index 95.2 %

Energy consumption in

forced air convection

Accessories included

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

2.88 MJ

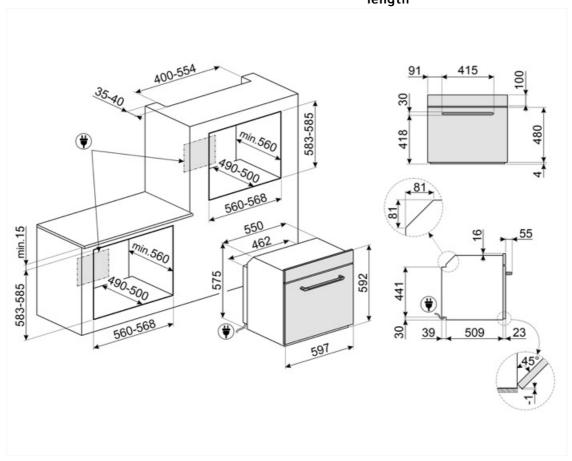
Electrical Connection

Voltage 220-240 V Nominal power

3000 W



Plug Not present Frequency (Hz) 50/60 Hz
Current 13 A Power supply cable 150 cm length





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



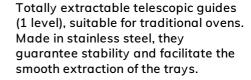
Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits

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



PR3845X



Antifingerprint stainless steel. Cover for furniture in column installation of more ovens



Symbols glossary

A	A***
(00	D

Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Electric



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.



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.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



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.



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.



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.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



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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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