

SF800GVAO



Category	60 cm
Product Family	Oven
Power supply	Gas
Heat source	GAS
Cooking method	Fan assisted
Cleaning system	Ever Clean enamel
EAN code	8017709185480



Aesthetics

Aesthetic	Coloniale	Serigraphy type	Symbols
Colour	Anthracite	Door	Full glass
Design	Flat	Handle	Colonial
Component finish	Polished brass	Handle Colour	Antique brass
Material	Painted material	Logo	Silk screen
Glass Type	Clear	Control knobs	Colonial
Serigraphy colour	Gold	Controls colour	Brassed

Controls

Control setting	Knobs	No. of controls	2
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Programs / Functions main oven

No. of cooking functions	8
Traditional cooking functions	

 Large grill	 Fan grill (large)	 Base
 Fan assisted base	 Rotisserie	 Fan rotisserie
 Rotisserie + grill	 Rotisserie + fan grill	

Options

Time-setting options	No delay options	Minute minder	Yes
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Technical Features



Capacity (Lt)	60 l	Door	Temperate door
Minimum Temperature	150 °C	Removable door	Yes
Maximum temperature	265 °C	Full glass inner door	Yes
No. of shelves	4	Removable inner door	Yes
N. of fans	1	Total no. of door glasses	3
No. of lights	1	Cooling system	Tangential
Light type	Halogen	Cooling duct	Double
Light Power	40 W	Gas safety valve	Yes
Light when door is opened	Yes	Usable cavity space dimensions (HxWxD)	316x460x412 mm
Grill element - power	1800 W	Cavity material	Ever clean Enamel
Heating suspended when door is opened	Yes		

Performance / Energy Label



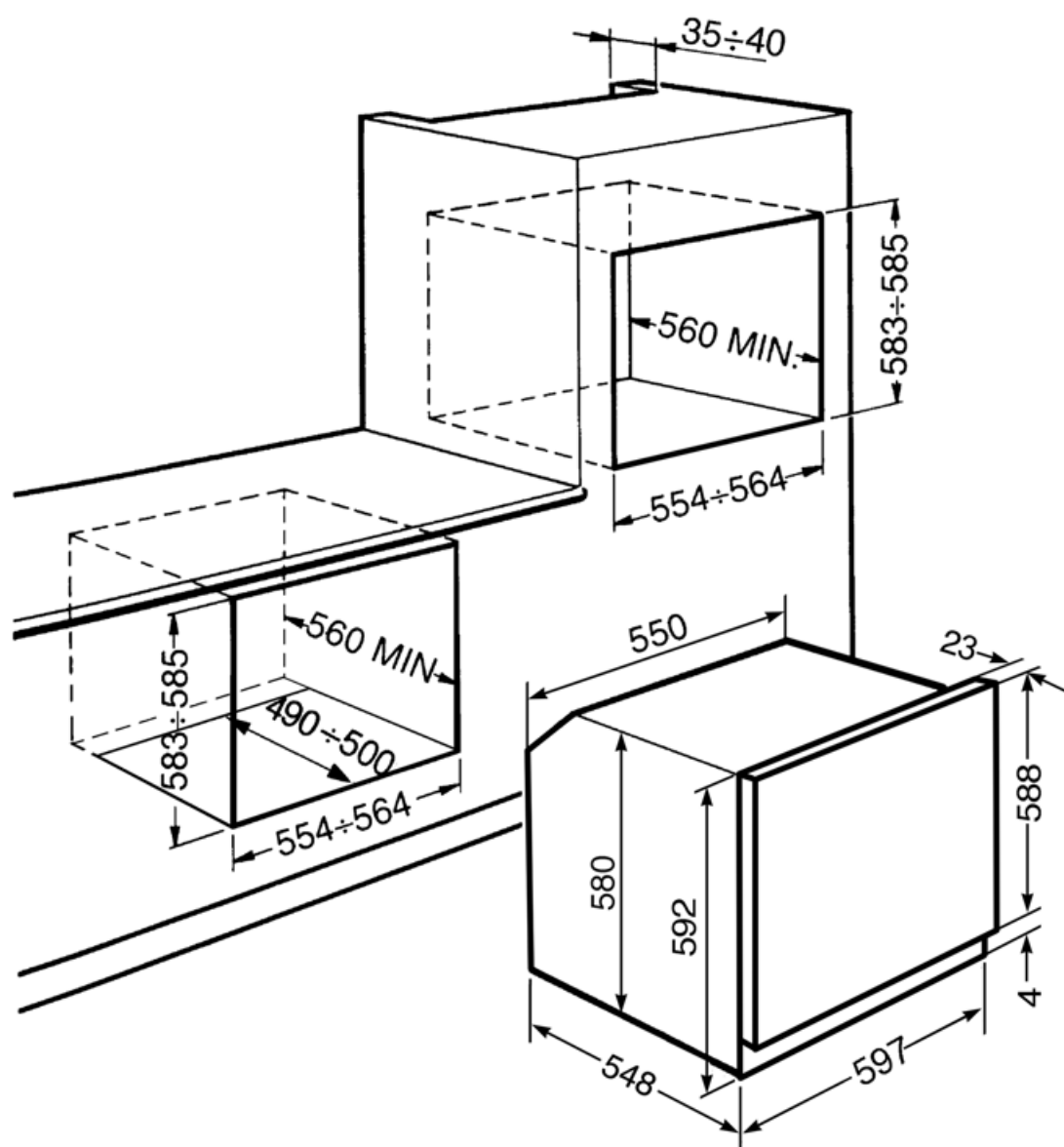
Energy efficiency class	A	Energy consumption in forced air convection	7 MJ
Net volume of the cavity	60 l	Energy consumption per cycle in fan-forced convection	
Energy consumption per cycle in conventional mode		Energy efficiency index	103.7 %
Energy consumption in conventional mode	6.4 MJ		

Accessories included

Rack with back stop	2	Enamelled deep tray (40mm)	1
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Electrical Connection

Voltage	220-240 V	Voltage 2	
Plug	Not present	Frequency (Hz)	50/60 Hz
Current	9 A	Power supply cable length	115 cm
Nominal power	1900 W		



Compatible Accessories

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



Symbols glossary

	Energy efficiency class A		Air cooling system: to ensure a safe surface temperatures.
	Triple glazed doors: Number of glazed doors.		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 base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.		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.
	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.
	Fan + lower element + rotisserie: Circogas can also be used in conjunction with the rotisserie.		Fan + grill element + rotisserie: this symbol adds the fan to the rotisserie to distribute the heat quickly and evenly.
	Rotisserie with full grill: Rotisserie works in combination with a grill that provides an even browning of food.		Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.
	Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.		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 4 different cooking levels.		The capacity indicates the amount of usable space in the oven cavity in litres.
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