SF800GVPO



Category	60 cm
Product Family	Oven
Power supply	Gas
Heat source	GAS
Cooking method	Fan assisted
Cleaning system	Ever Clean enamel
EAN code	8017709171902

Aesthetics

Aesthetic	Coloniale	**Serigraphy type**	Symbols
Colour	Cream	**Door**	With panel
Design	Flat	**Handle**	Colonial
Component finish	Antique 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

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

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



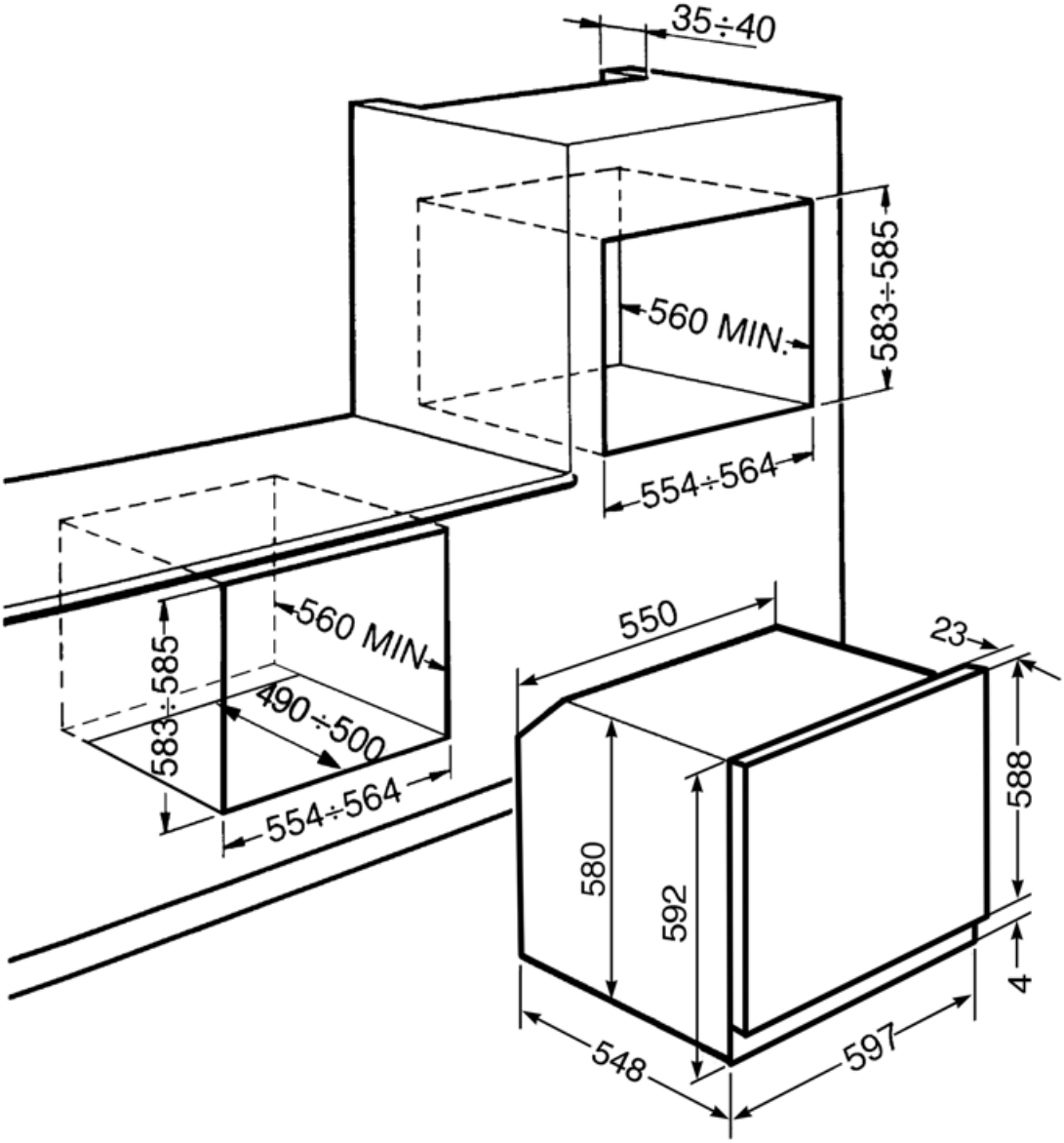
Energy efficiency class	A	**Energy consumption in forced air convection**	7,00 MJ
Net volume of the cavity	60 l	**Energy consumption per cycle in fan-forced convection**	1,94 kWh
Energy consumption per cycle in conventional mode	1,64 kWh	**Number of cavities**	1
Energy consumption in conventional mode	5,90 MJ	**Energy efficiency index**	95,6 %

Accessories included

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

Electrical Connection

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


35÷40
583÷585
560 MIN.
554÷564
560 MIN
583÷585
490÷500
554÷564
550
23
588
580
592
4
548
597

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.



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



PR3845X

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

Symbols glossary



Energy efficiency class A



Triple glazed doors: Number of glazed doors.



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.



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 + lower element + rotisserie: Circogas can also be used in conjunction with the rotisserie.



Rotisserie with full grill: Rotisserie works in combination with a grill that provides an even browning of food.



Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.



The inner door glass: can be removed with a few quick movements for cleaning.



The oven cavity has 4 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.



Air cooling system: to ensure a safe surface temperatures.



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.



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.



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 + grill element + rotisserie: this symbol adds the fan to the rotisserie to distribute the heat quickly and evenly.



Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



The capacity indicates the amount of usable space in the oven cavity in litres.