

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



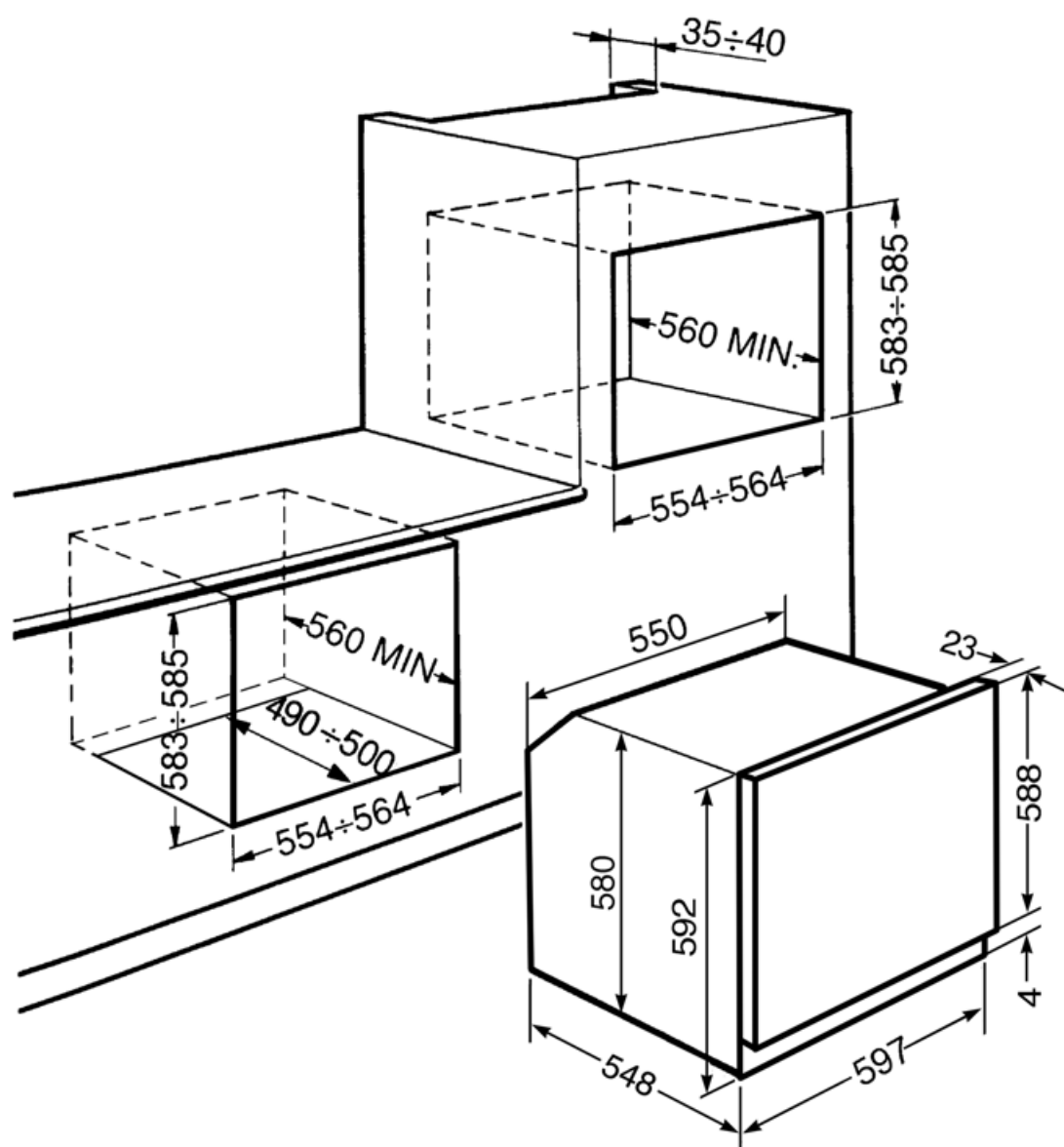
|                                                   |          |                                                       |          |
|---------------------------------------------------|----------|-------------------------------------------------------|----------|
| Energy efficiency class                           | 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      |                           |        |



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## Compatible Accessories

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### 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



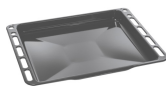
Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

### 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                                                                                                                                                                                                                                                                                                                                       |    | 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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