

# **SF800PO**





Category **Product Family** Power supply **Heat source** Cooking method Cleaning system

EAN code

60 cm Oven Electric **ELECTRICITY** Fan assisted Ever Clean enamel

8017709171926



## **Aesthetics**

Coloniale **Aesthetic** Colour Cream Design Flat Component finish Antique brass Material Painted material

Glass Type Clear Gold Serigraphy colour

Door Handle **Handle Colour** 

Logo

Control knobs Controls colour With panel Colonial

Antique brass Silk screen Colonial Brassed

## **Controls**

No. of controls 2 Control setting Knobs

# Programs / Functions main oven

No. of cooking functions **Traditional cooking functions** 

6



Fan assisted

ECO Eco



Large grill

Fan grill (large)

Fan assisted base

## **Options**

Time-setting options Automatic end cooking Minute minder Yes

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## **Technical Features**



Minimum Temperature 50 °C 250°C Maximum temperature No. of shelves 5 N. of fans 1 No. of lights 1

Light type Halogen **Light Power** 40 W 1200 W

Lower heating element

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Door Temperate door

Yes Removable door Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3

Cooling system **Tangential** Cooling duct Single

360x460x425 mm Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical Cavity material Ever clean Enamel

## Performance / Energy Label



**Energy efficiency class** Energy consumption in 2,88 MJ forced air convection Net volume of the cavity 70 l

Energy consumption per 1,15 kWh

cycle in conventional

mode

**Energy consumption in** 4,14 MJ

conventional mode

Energy consumption per 0,80 kWh

cycle in fan-forced

convection

**Number of cavities** 1 Energy efficiency index 95,2 %

## Accessories included

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

## **Electrical Connection**

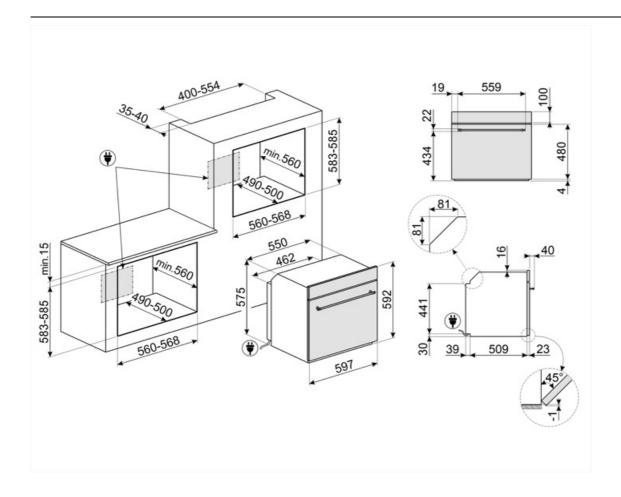
Plug Not present Voltage 2

Voltage 220-240 V Frequency (Hz) 50 Hz Current 13 A Power supply cable 150 cm

length 3000 W Nominal power

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## **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.

#### **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**

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.



Totally 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**

**GTP** 



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.

#### PR3845X



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

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# Alternative products



SF800AVO Oats



SF800B White



SF800AO Anthracite

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## Symbols glossary





Triple glazed doors: Number of glazed doors.



Air cooling system: to ensure a safe surface temperatures.



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 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.



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.



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.



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.



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



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