

SFA562X2



|                 |               |
|-----------------|---------------|
| Category        | 60cm          |
| Product Family  | Oven          |
| Power supply    | Electric      |
| Heat source     | ELECTRICITY   |
| Cooking method  | Thermoseal    |
| Cleaning system | Vapour Clean  |
| EAN code        | 8017709250607 |



Aesthetics

|                   |                 |                 |                         |
|-------------------|-----------------|-----------------|-------------------------|
| Aesthetic         | Classic         | Serigraphy type | Symbols and wordings    |
| Colour            | Stainless steel | Door            | With 1 horizontal strip |
| Finishing         | Fingerproof     | Handle          | Classic                 |
| Design            | Flat            | Handle Colour   | Inox                    |
| Material          | Stainless steel | Logo            | Embossed                |
| Type of steel     | Brushed         | Control knobs   | Classic                 |
| Glass Type        | Eclipse         | Controls colour | Steel effect            |
| Serigraphy colour | Black           |                 |                         |

Controls

|                 |       |                 |   |
|-----------------|-------|-----------------|---|
| Control setting | Knobs | No. of controls | 3 |
|-----------------|-------|-----------------|---|

Programs / Functions

|                               |   |
|-------------------------------|---|
| No. of cooking functions      | 8 |
| Traditional cooking functions |   |

|                   |              |             |
|-------------------|--------------|-------------|
| Static            | Fan assisted | Circulaire  |
| Turbo             | Eco          | Large grill |
| Fan grill (large) | Base         |             |

## Other functions



Defrost

## Cleaning functions



Vapour Clean

## Options

|                      |                       |       |   |
|----------------------|-----------------------|-------|---|
| Time-setting options | Automatic end cooking | Timer | 1 |
| Minute minder        | Yes                   |       |   |

## Technical Features



|                                  |         |  |                    |
|----------------------------------|---------|--|--------------------|
| Minimum Temperature              | 50 °C   | Heating suspended when door is opened  | Yes                |
| Maximum temperature              | 250 °C  | Door opening type                      | Standard opening   |
| No. of shelves                   | 5       | Door                                   | Temperate door     |
| N. of fans                       | 1       | Removable door                         | Yes                |
| No. of lights                    | 1       | Full glass inner door                  | Yes                |
| Light type                       | Halogen | Removable inner door                   | Yes                |
| User-replaceable light           | Yes     | Total no. of door glasses              | 3                  |
| Light Power                      | 40 W    | Cooling system                         | Tangential         |
| Light when door is opened        | Yes     | Cooling duct                           | Single             |
| Lower heating element power      | 1200 W  | Speed Reduction                        | Yes                |
| Upper heating element - Power    | 1000 W  | Cooling System                         |                    |
| Grill element - power            | 1700 W  | Usable cavity space dimensions (HxWxD) | 360x460x425 mm     |
| Large grill - Power              | 2700 W  | Temperature control                    | Electro-mechanical |
| Circular heating element - Power | 2000 W  | Cavity material                        | Ever clean Enamel  |

## Performance / Energy Label

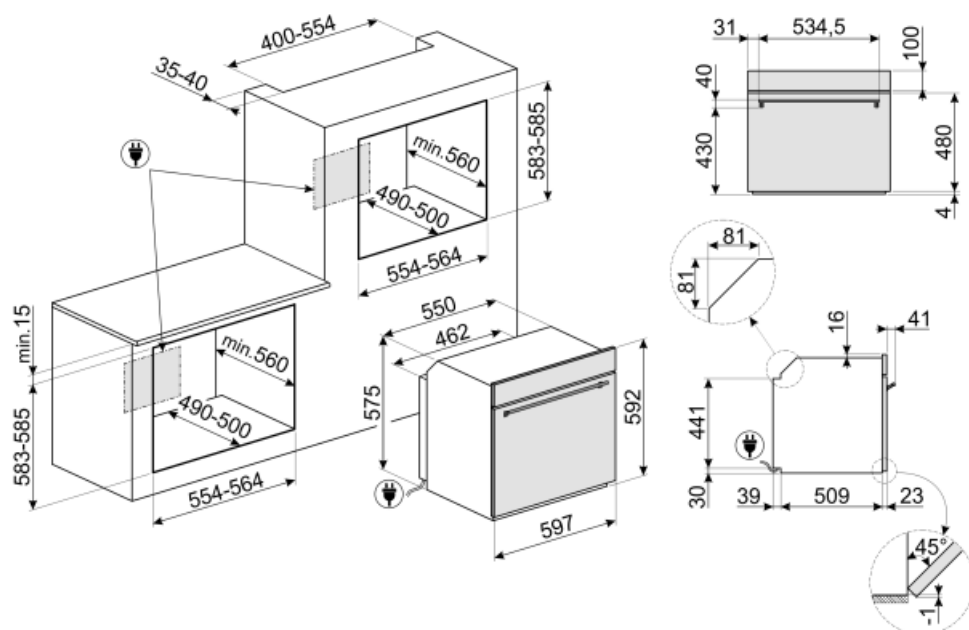
|                    |   |
|--------------------|---|
| Number of cavities | 1 |
|--------------------|---|

## Accessories Included

|                              |   |                            |   |
|------------------------------|---|----------------------------|---|
| Rack with back and side stop | 1 | Enamelled deep tray (40mm) | 1 |
| Enamelled tray (20mm)        | 1 | Insert gird                | 1 |

## Electrical Connection

|         |               |                           |          |
|---------|---------------|---------------------------|----------|
| Plug    | (I) Australia | Nominal power             | 3000 W   |
| Voltage | 220-240 V     | Frequency (Hz)            | 50/60 Hz |
| Current | 13 A          | Power supply cable length | 115 cm   |



## Not included accessories

### GTP

**\*\*Partially extractable telescopic guides (1 level)\*\*** Extraction: 300 mm Material: Stainless steel AISI 430 polished



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



### BN640

Enamelled tray, 40mm deep



### PR3845X

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



### BN620-1

Enamelled tray, 20mm deep






















### GTT

**\*\*Totally extractable telescopic guides (1 level)\*\*** Extraction: 433 mm Material: Stainless steel AISI 430 polished



## Symbols glossary (TT)

|  |  |   |  |
|--|--|---|--|
|    | Air cooling system: to ensure a safe surface temperatures.   |    | With the switch on this symbol, no heating is possible even if the thermostat is turned.   |
|    | Triple glazed doors: Number of glazed doors.   |    | Electric   |
|    | Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.  |    | Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.   |
|    | Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.  |    | Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.  |
|    | Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.               |    | ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.  |
|  | Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.  |  | Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food. |
|  | Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked. |  | 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.  |
|  | Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.  |   |  |