

# SFA6101TVN



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Vapour Clean
EAN code	8017709256470



## Aesthetics










Aesthetic	Linea	Serigraphy type	Symbols
Colour	Black	Door	Full glass
Design	Flat	Handle	Linea
Material	Glass	Handle Colour	Chromed
Glass Type	Clear	Logo	Silk screen
Serigraphy colour	Grey	Control knobs	Linea

## Controls

Display technology	LCD	No. of controls	2
Control setting	Knobs		

## Programs / Functions

No. of cooking functions	9
Traditional cooking functions	

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

## Other functions



Defrost by time



Defrost by weight



Proving



Sabbath

## Cleaning functions



Vapour Clean

## Options



### Time-setting options

Delay start and automatic end cooking

Minute minder

Yes

Timer

1

### Controls Lock / Child Safety

Yes

Showroom demo option

Yes

Rapid pre-heating

Yes

## Technical Features



Minimum Temperature

30 °C

Maximum temperature

280 °C

No. of shelves

5

N. of fans

1

No. of lights

1

Light type

Halogen

User-replaceable light

Yes

Light Power

40 W

Light when door is opened

Yes

Lower heating element power

1200 W

Grill element - power

1800 W

Circular heating element - Power

2000 W

Heating suspended when door is opened

Yes

Door opening type

Standard opening

Door

Temperate door

Removable door

Yes

Full glass inner door

Yes

Removable inner door

Yes

Total no. of door glasses

3

Cooling system

Tangential

Cooling duct

Single

Usable cavity space dimensions (HxWxD)

360x460x425 mm

Temperature control

Electronic

Cavity material

Ever clean Enamel

## Performance / Energy Label

Number of cavities

1

## Accessories Included

Rack with back and side stop

1

Insert grid

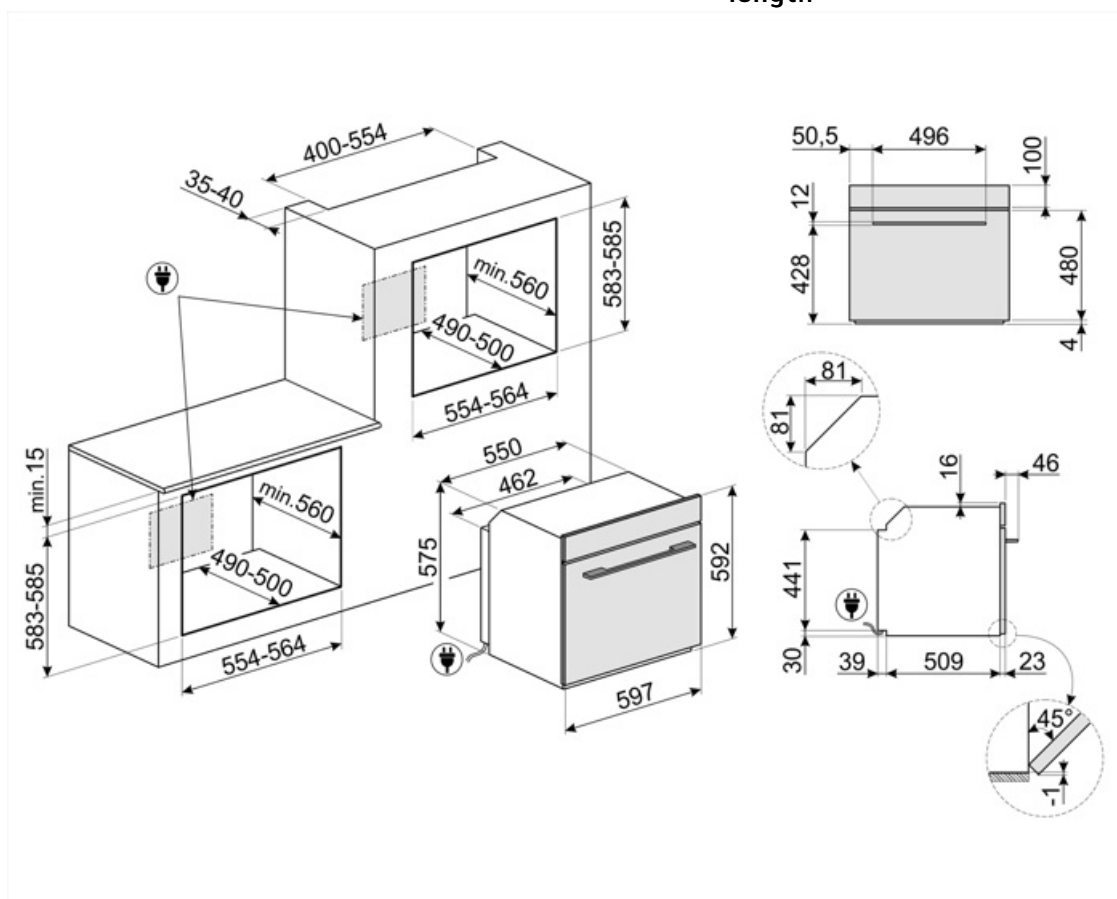
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Enamelled deep tray (40mm)

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



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## Compatible Accessories

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### BN620-1

Enamelled tray, 20mm deep



### GTP

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



### PALPZ

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



### BN640

Enamelled tray, 40mm deep



### GTT





















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











### PR3845X

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

## Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Defrost by weight: With this function the defrosting time is determined
	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 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 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.		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.

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|--|--|---|---|
|  | Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted   |  | Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.                              |
|  | Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works   |  | The oven cavity has 5 different cooking levels.   |
|  | Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings. |  | 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.  |  | The capacity indicates the amount of usable space in the oven cavity in litres.   |