

SFA6101TVS



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Vapour Clean
EAN code	8017709256463



Aesthetics

Aesthetic	Linea	Serigraphy colour	White
Colour	Silver	Serigraphy type	Symbols
Design	Flat	Door	Full glass
Material	Glass	Handle	Linea
Type of steel	Brushed	Handle Colour	Chromed
Glass Type	Stopsol	Logo	Silk screen










Controls

Display technology	LCD	No. of controls	2
Control setting	Knobs	Control knobs	Linea

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	Controls Lock / Child Safety	Yes
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Limited Power Consumption Mode	Yes		

Technical Features



Minimum Temperature	30 °C	Heating suspended when door is opened	Yes
Maximum temperature	280 °C	Door opening type	Standard opening
No. of shelves	5	Door	Temperate door
Shelves type	Metal racks	Removable door	Yes
Tilting grill	Yes	Full glass inner door	Yes
N. of fans	1	Removable inner door	Yes
No. of lights	1	Total no. of door glasses	3
Light type	Halogen	Safety Thermostat	Yes
User-replaceable light	Yes	Cooling system	Tangential
Light Power	40 W	Cooling duct	Single
Light when door is opened	Yes	Usable cavity space dimensions (HxWxD)	360x460x425 mm
Lower heating element power	1200 W	Temperature control	Electronic
Grill element - power	1800 W	Cavity material	Ever clean Enamel
Circular heating element - Power	2000 W		

Performance / Energy Label

Number of cavities 1

Accessories Included

Insert gird 1

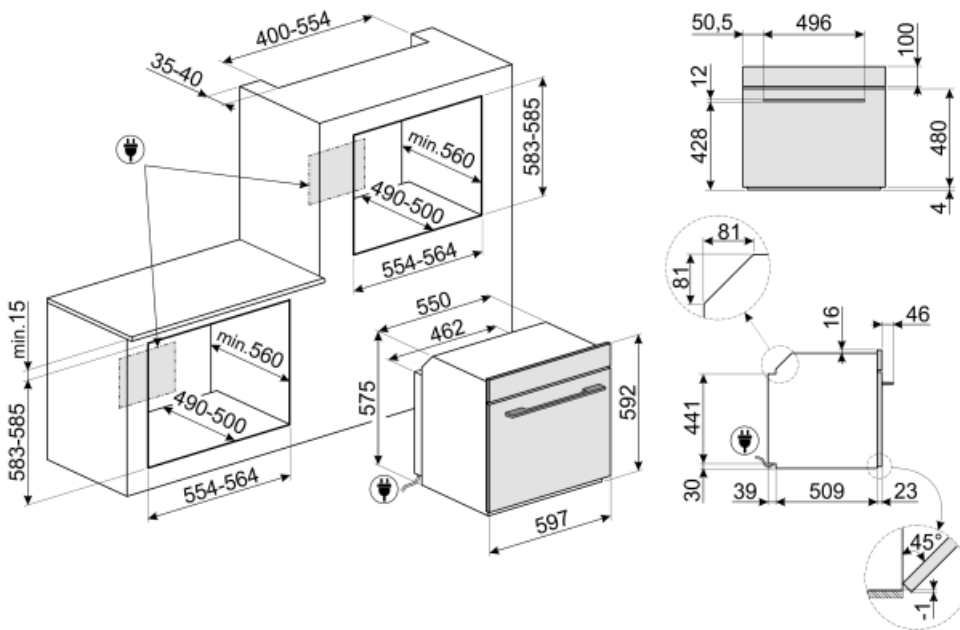
Rack with back and side 1
stop

Enamelled deep tray 1
(40mm)

Electrical Connection

Plug (I) Australia
Voltage 220-240 V
Current 13 A

Nominal power 3000 W
Frequency (Hz) 50/60 Hz
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)

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Defrost by weight: With this function the defrosting time is determined</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>

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|  <p>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</p> |  <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p> |
|  <p>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</p> |  <p>The oven cavity has 5 different cooking levels.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p> | |