

SFA6304X2

Category Product Family Power supply Heat source Cooking method Cleaning system EAN code

60cm Single Ovens Oven Electric Electric Thermo-ventilated Vapor Clean 8017709250591



Aesthetics

Aesthetics	Classic	Serigraphy type	Symbols and wordings	
Colour	Stainless steel	Door	With 2 horizontal strips	
Finishing	Fingerproof	Handle	Classic	
Design	Flat	Handle Colour	Stainless steel	
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	Control knobs	No. of controls	3	
Programs / Functions				



Traditional cooking functions				
Static	🛞 Fan assisted	Ciculaire		
8				
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill		
fan)				
Fan grill (large)	Base			
Other functions				
Defrost				
Cleaning functions				
Vapor Clean				

Options

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

Technical Features

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

Performance / Energy Label



Number of cavities

Accessories Included

1

Chrome shelf with back and side stop	2	Extra deep enamelled tray (40mm)	1
Enamelled tray (20mm)	1	Grill mesh	1

Electrical Connection

Plug Voltage Current	(I) Australia 220-240 ∨ 13 A	Nominal power (W) Frequency (Hz) Power supply cable length	3000 W 50/60 Hz 115 cm
3540 40 3540 553-264 554-564	0.554 589-589 554-564 550 550 550 550 550 597	31 534,5 0 0 0 0 0 0 0 0 0 0	1



Compatible Accessories

BN620-1



Enamelled tray, 20mm deep

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

-ss-smeg

Symbols glossary

<u>لین</u>	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.
3	Triple glazed doors: Number of glazed doors.	-Œ	Electric
E	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.	8	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
(%)	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.	$\left(\right)$	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	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.	$\widehat{}$	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.
旦	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.
o, [©]	Side lights: Two opposing side lights increase visibility inside the oven.	.5	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.	V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
79 It	The capacity indicates the amount of usable space in the oven cavity in litres.		