

SFA63M3TVX



Category 60cm **Product Family** Oven Power supply Electric **Heat source ELECTRICITY** Cooking method Thermoseal Cleaning system Vapour Clean EAN code 8017709289317



Aesthetics

Aesthetic Classic Stainless steel Colour **Finishing** Fingerproof Design Flat Material Stainless steel Brushed Type of steel **Eclipse** Glass Type Serigraphy colour Black

Serigraphy type Door Handle **Handle Colour** Logo

Control knobs

Controls colour

With 2 horizontal strips Classic Inox **Embossed** Classic Steel effect

Symbols and wordings

Controls

Control setting Knobs No. of controls 3

Programs / Functions

No. of cooking functions Traditional cooking functions 8

Static

Fan assisted



Circulaire



Turbo



Eco



Large grill

Fan grill (large)



Base

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Other functions

Defrost

Cleaning functions



Vapour Clean

Options

Time-setting options Automatic end cooking

Minute minder Yes **Timer**

1

Technical Features













1200 W

Minimum Temperature 60°C 250 °C Maximum temperature 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 Yes

opened

Lower heating element

power

Upper heating element - 1000 W

Power Grill element - power 1700 W 2700 W Large grill - Power Circular heating element 2000 W

- Power

Heating suspended Yes when door is opened

Door opening type Standard opening Temperate door 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 Speed Reduction Yes

Cooling System

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical Ever clean Enamel Cavity material

1

360x460x425 mm

Performance / Energy Label

1

Number of cavities

Accessories Included

Rack with back and side 1

stop

Enamelled tray (20mm) 1

Enamelled deep tray

(40mm)

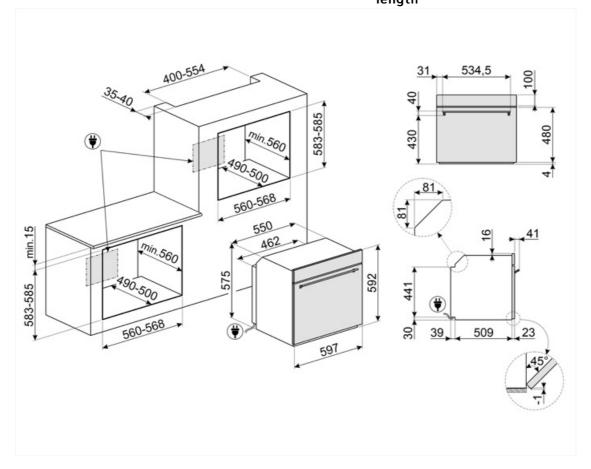
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Electrical Connection

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Voltage220-240 VNominal power3000 WPlug(I) AustraliaFrequency (Hz)50/60 HzCurrent13 APower supply cable length150 cm



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Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

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

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



STONE2

PALPZ

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



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Symbols glossary

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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.



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.



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.



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

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