

# SFP580X



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Fan assisted
Cleaning system	Pyrolytic
EAN code	8017709181628



## Aesthetics

<b>Aesthetics</b>	Cucina	<b>Serigraphy type</b>	Symbols
<b>Colour</b>	Stainless steel	<b>Door</b>	Full glass
<b>Design</b>	Flat	<b>Handle</b>	Cucina restyling
<b>Material</b>	Stainless steel	<b>Handle Colour</b>	Chromed
<b>Type of steel</b>	Brushed	<b>Logo</b>	Silk screen
<b>Glass Type</b>	Clear1	<b>Control knobs</b>	Cucina restyling
<b>Serigraphy colour</b>	Black	<b>Controls colour</b>	Steel effect

## Controls

<b>Display technology</b>	LCD	<b>No. of controls</b>	2
<b>Control setting</b>	Control knobs		

## Programs / Functions

<b>No. of cooking functions</b>	6
<b>Traditional cooking functions</b>	



Static



Fan assisted



ECO



Large grill



Fan grill (large)



Fan assisted base

## Other functions

Defrost by time

Defrost by weight

Proving

Sabbath

## Cleaning functions

Pyrolytic

Pyrolytic eco

## Options



**Time-setting options** Delay start and automatic end cooking

**Minute minder** Yes

**Controls Lock / Child Safety** Yes

**Showroom demo option** Yes

**Rapid pre-heating** Yes

## Technical Features



**Capacity (Lt)** 72 l

**Minimum Temperature** 30 °C

**Maximum temperature** 280 °C

**Shelf positions** 5

**No. of lights** 1

**Light type** Halogen

**Light power** 40 W

**Light when door is opened** Yes

**Lower heating element power** 1200 W

**Grill element - power** 1800 W

**Heating suspended when door is opened** Yes

**Door** Cool

**Removable door** Yes

**Full glass inner door** Yes

**Removable inner door** Yes

**Total no. of door glasses** 4

**Cooling system** Tangential

**Cooling duct** Double

**Speed Reduction** Yes

**Cooling System** Yes

**Door Lock During Pyrolysis** Yes

**Usable cavity space dimensions (HxWxD)** 360x460x425 mm

**Temperature control** Electronic

**Cavity material** Easy clean enamel

## Performance / Energy Label



**Energy efficiency class** A

**Net volume of the cavity** 70 litres

**Energy consumption per cycle in conventional mode** 0,89 kWh

**Energy consumption in conventional mode** 3,20 MJ

**Energy consumption in forced air convection** 3,92 MJ

**Energy consumption per cycle in fan-forced convection** 1,09 kWh

**Number of cavities** 1

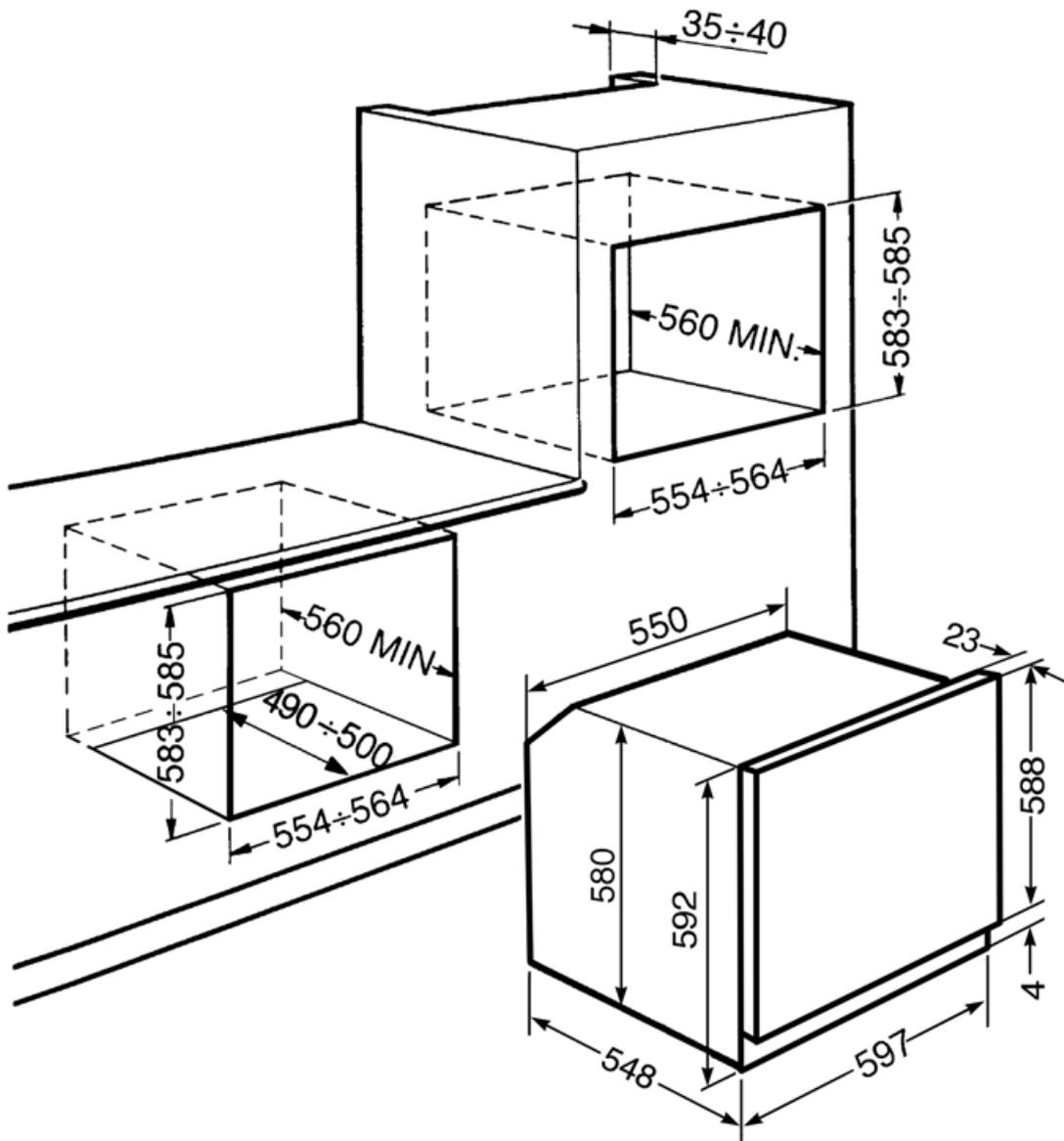
**Energy efficiency index** 106 %

## Accessories Included

Chrome shelf	1	Extra deep enamelled tray (40mm)	1
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## Electrical Connection

Voltage	220-240 V	Nominal power (W)	3000 W
Plug	No	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



### PALPZ

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



### STONE2

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



### BN640

Enamelled tray, 40mm deep



### PR3845X

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



## Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>Quadruple glazed: 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>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>	 <p>Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.</p>
 <p>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.</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>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>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>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>

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|  <p>Pyrolitic: The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.</p>  |  <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>                  |
|  <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 whilst respecting the provisions of the Jewish day of rest.</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>The capacity indicates the amount of usable space in the oven cavity in litres.</p>                                |
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