

SFP6102TVS



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Pyrolitic
EAN code	8017709252960



Aesthetics

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

Controls

Display technology	LCD	No. of controls	2
Control setting	Knobs		

Programs / Functions main oven

No. of cooking functions	9
Automatic programmes	20
Traditional cooking functions	

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

Other functions

Defrost by time

Defrost by weight

Leavening

Sabbath

Cleaning functions

Pirólisis

Pirólisis eco

Options



Time-setting options	Delay start and automatic end cooking
Minute minder	Yes
Timer	1
Controls Lock / Child Safety	Yes

Other options	Keep warm, Eco light
Showroom demo option	Yes
Rapid pre-heating	Yes

Technical Features



Minimum Temperature	30 °C	Door opening type	Standard opening
Maximum temperature	280 °C	Door	Cool
No. of shelves	5	Removable door	Yes
N. of fans	1	Full glass inner door	Yes
No. of lights	2	Removable inner door	Yes
Light type	Halogen	Total no. of door glasses	4
User-replaceable light	Yes	Soft Close hinges	Yes
Light Power	40 W	Cooling system	Tangential
Light when door is opened	Yes	Cooling duct	Double
Lower heating element power	1200 W	Speed Reduction Cooling System	Yes
Upper heating element - Power	1000 W	Door Lock During Pyrolysis	Yes
Grill element - power	1700 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm
Large grill - Power	2700 W	Temperature control	Electronic
Circular heating element - Power	2000 W	Cavity material	Ever clean Enamel
Heating suspended when door is opened	Yes		

Performance / Energy Label



Energy efficiency class A+

Net volume of the cavity 70 l
Energy consumption per cycle in conventional mode 1.09 KWh
Energy consumption in conventional mode 3.92 MJ

Energy consumption in forced air convection 2.45 MJ

Energy consumption per cycle in fan-forced convection 0.68 KWh

Number of cavities 1
Energy efficiency index 81 %

Accessories Included



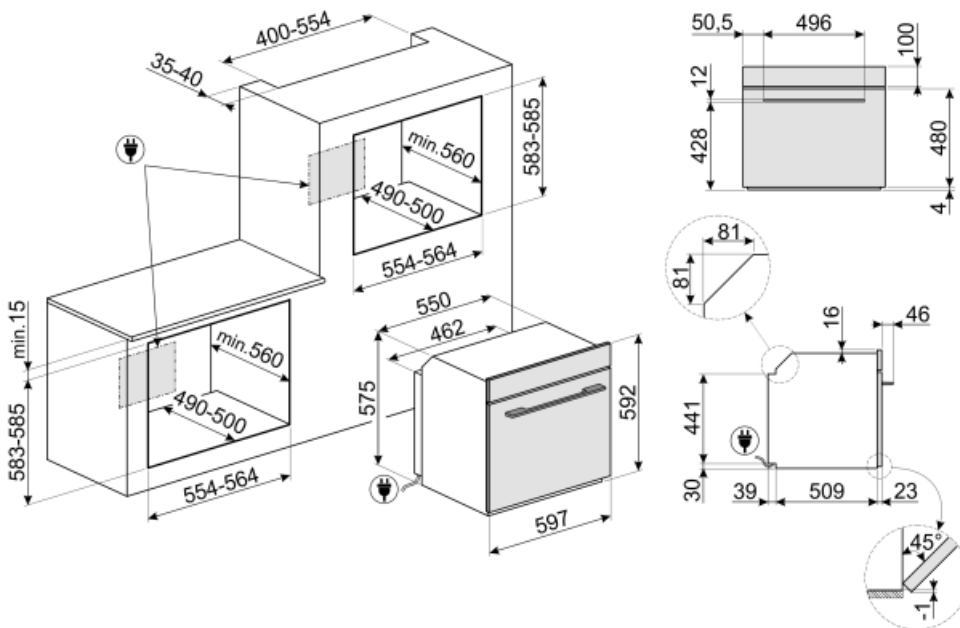
Rack with back and side stop 1
Enamelled tray (20mm) 2
Enamelled deep tray (40mm) 1

Insert grid 1
Telescopic Guide rails, partial Extraction 1

Electrical Connection

Plug Not present
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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



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 folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



PR3845X

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



BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

















GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



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>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>
 <p>Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.</p>	 <p>Electric</p>
 <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking</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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p>
 <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>	 <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.</p>



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



The inner door glass: can be removed with a few quick movements for cleaning.



Illuminated controls: are a safety device to alert the user that the appliance is on as well as being a stunning design feature.



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch. User adjustable function based on the level of dirt present in the oven.



ECO-logic: option allows you to restrict the power limit of the appliance for real energy saving.



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



The oven cavity has 5 different cooking levels.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



KEEP_WARM_72dpi



Side lights: Two opposing side lights increase visibility inside the oven.



Pyrolytic: The Eco pyrolytic 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.



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 time.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



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