

# SFP6102TVS





Category 60 cm **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 Silver Colour Door Full glass Flat Handle Design Linea Material Glass **Handle Colour** Chromed Glass Type Stopsol Logo Silk screen White Control knobs Serigraphy colour Linea

### **Controls**

2 Display technology LCD No. of controls

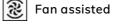
Control setting Knobs

# Programs / Functions main oven

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

Traditional cooking functions

Static





Turbo



Large grill

Fan grill (large)



Fan assisted base



#### Other functions

Defrost by time



Defrost by weight



Leavening



#### Cleaning functions



**Pirolysis** 



Pirolysis eco

# Options











Time-setting options

Delay start and automatic

end cooking

Minute minder

Yes 1

Timer Controls Lock / Child

Yes

Safety

Other options Keep warm, Eco light

Showroom demo option Rapid pre-heating

Yes Yes

## **Technical Features**



























Minimum Temperature Maximum temperature

No. of shelves 5 N. of fans 1

No. of lights 2 Light type Halogen User-replaceable light Yes 40 W **Light Power** Yes

Light when door is opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

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

- Power

Heating suspended when door is opened 30°C













Door opening type

Standard opening Cool Door

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 4

Soft Close hinges Yes Cooling system **Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

**Door Lock During** 

**Pyrolisis** 

Usable cavity space dimensions (HxWxD) 360x460x425 mm

Yes

Temperature control Electronic

Cavity material Ever clean Enamel

# Performance / Energy Label

Yes





**Energy efficiency class** 



Net volume of the cavity 70 l Energy consumption per 1.09 kWh cycle in conventional

mode

Energy consumption in 3.92 MJ

conventional mode

Energy consumption in 2.45 MJ forced air convection

Energy consumption per 0.68 kWh

cycle in fan-forced

convection

Number of cavities 1
Energy efficiency index 81 %

# Accessories included



Rack with back and side  $\,\,1\,$ 

stop

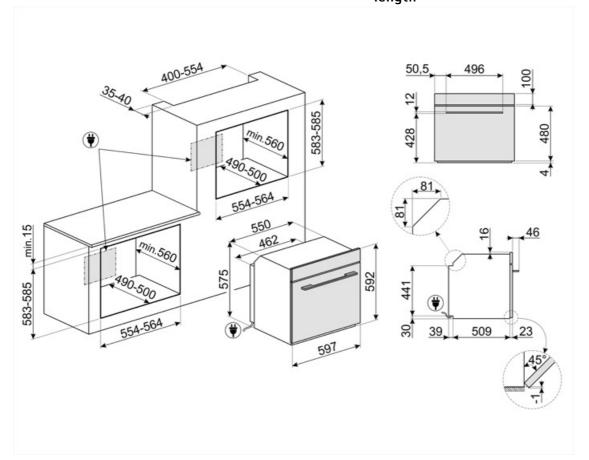
Enamelled tray (20mm) 2 Enamelled deep tray 1

(40mm)

Insert gird 1
Telescopic Guide rails, 1
partial Extraction

## **Electrical Connection**

Voltage220-240 VNominal power3000 WPlugNot presentFrequency (Hz)50/60 HzCurrent13 APower supply cable length115 cm





# **Compatible Accessories**

#### BN620-1



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



#### **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

#### **GTT**



Totally extractable telescopic guides

#### PR3845X



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



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.

#### **PALPZ**

**GTP** 



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.

#### 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



# Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



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.



Quadruple glazed: Number of glazed doors.



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.



Electric



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.



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.



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.



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.



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.



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.





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.



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.



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.



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.



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.



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.



KEEP\_WARM\_72dpi



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



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



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.



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.



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



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



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%.



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



The oven cavity has 5 different cooking levels.



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.



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