

SFP6104SC



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709276232



Aesthetics

Aesthetics	Linea	Serigraphy colour	White
Colour	Silver	Serigraphy type	Symbols
Design	Flat	Door	Full glass
Material	Glass	Handle	Linea
Type of steel	Brushed	Handle Colour	Chromed
Glass Type	Stopsol	Logo	Silk screen

Controls

Display technology	TFT	No. of display languages	3
Control setting	Touch control	Display languages	English (UK), zh-CHS, zh-CHT

Programs / Functions

No. of cooking functions	10
Automatic programmes	50
Customisable recipes	10

Traditional cooking functions

Static	Fan assisted	Circulaire
Turbo (circulaire + bottom + upper + fan)	ECO	Large grill
Fan grill (large)	Circulaire + grill	Base
Fan assisted base		

Other functions

Defrost by time	Defrost by weight	Proving
Plate rack/warmer	Sabbath	

Cleaning functions

Pyrolytic	Pyrolytic eco
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Options



Time-setting options	Delay start and automatic end cooking	Other options	SmartCook system, Keep warm, Eco light, Language setting, Digital clock display, Tones
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Controls Lock / Child Safety	Yes		

Technical Features



Minimum Temperature	30 °C	Door opening type	Standard opening
Maximum temperature	280 °C	Door	Cool
Shelf positions	5	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
User-replaceable light	Yes	Total no. of door glasses	4
Light power	40 W	Soft Close hinges	Yes
Light when door is opened	Yes	Cooling system	Tangential
		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	Easy clean enamel
Heating suspended when door is opened	Yes		

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	3.06 MJ
Net volume of the cavity	70 litres	Energy consumption per cycle in fan-forced convection	0.85 kWh
Energy consumption per cycle in conventional mode	1.09 kWh	Number of cavities	1
Energy consumption in conventional mode	3.92 MJ	Energy efficiency index	101,2 %

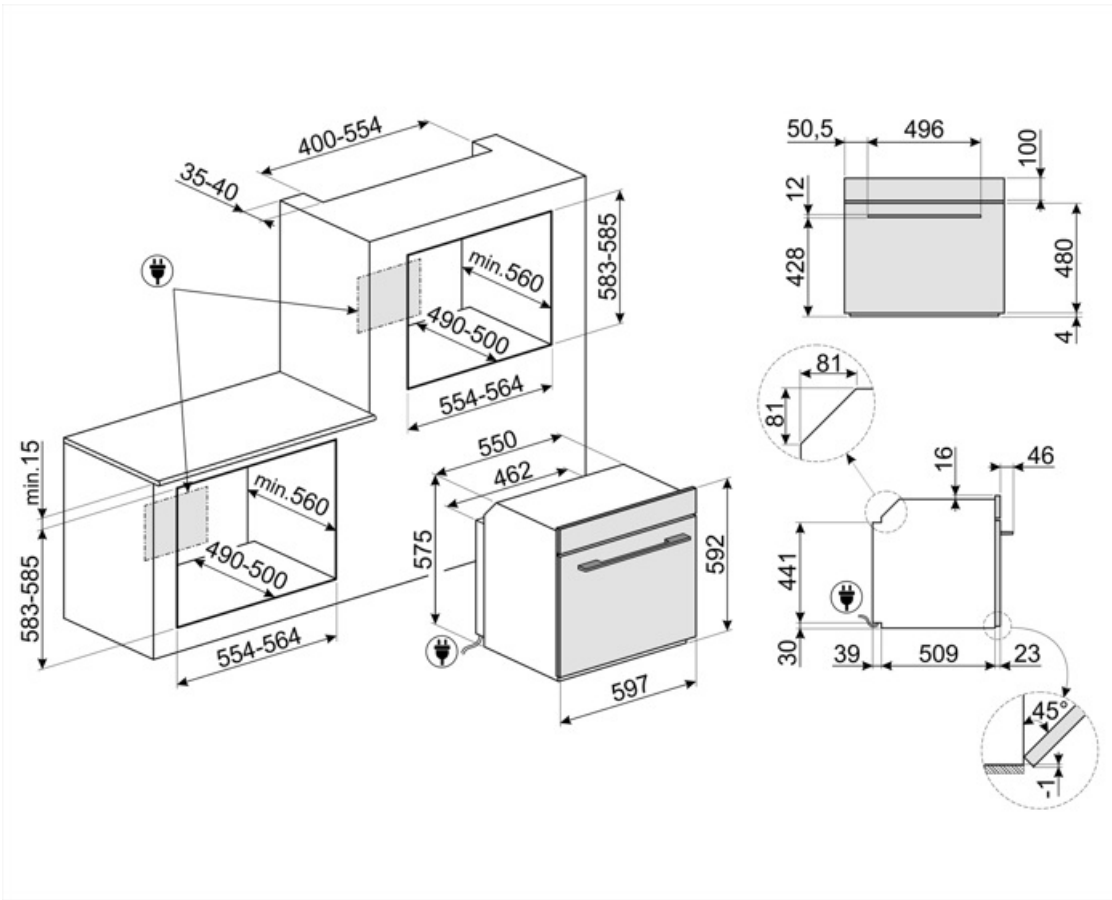
Accessories Included



Chrome shelf with back and side stop	2	Grill mesh	1
Extra deep enamelled tray (40mm)	1	Telescopic Guide rails, partial Extraction	1

Electrical Connection

Plug	(I) Cina	Nominal power (W)	3000 W
Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	115 cm



Not included accessories

GTP

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



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



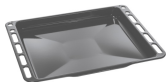
PALPZ

Pizza shovel with 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



BN620-1

Enamelled tray, 20mm deep









































GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



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>EASYGUIDE_72dpi</p>	 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</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>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>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.</p>	 <p>Circulaire + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</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.
-  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.
-  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.
-  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.
-  ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
-  Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
-  The oven cavity has 5 different cooking levels.
-  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.
-  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.
-  All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
-  Keep warm: This function allows you to keep precooked foods warm.
-  Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.
-  Warming up: An option for dish warming and keeping the prepared meals hot.
-  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
-  Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.
-  Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
-  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.