

## SFP6104WTPN

Category

Product Family Power supply Heat source Cooking method Cleaning system EAN code 60cm Single Ovens Oven Electric Electric Thermo-ventilated Pyrolytic 8017709276058



## Aesthetics

Aesthetics	Linea
Colour	Black
Design	Flat
Material	Glass
Glass Type	Clear1
Serigraphy colour	Grey

- Serigraphy type Door Handle Handle Colour Logo
- Symbols Full glass Linea Chromed Silk screen

### Controls



Display name Display technology Control setting VivoScreen TFT Touch control

No. of display languages Display languages

#### 11

Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski

## **Programs / Functions**

No. of cooking functions	10
Automatic programmes	48
Customisable recipes	64



Traditional cooking functions		
Static	🛞 Fan assisted	Ciculaire
Turbo (circulaire + bottom + upper +	ECO ECO	Large grill
fan)		
😨 Fan grill (large)	Base	🛞 Fan assisted base
Bizza		
Other functions		
Defrost by time	Defrost by weight	Proving
Keep warm	Plate rack/warmer	Sabbath
Cleaning functions		
P Pyrolytic		

## Options

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Time-setting options	Delay start and automatic	Smart cooking	Yes
	end cooking	Showroom demo option	Yes
Minute minder	Yes	Demo-tutorial mode	Yes
Timer	3	Touch guide	Yes
Controls Lock / Child Safety	Yes	History	Yes, the last 10 functions utilised
Other options	Keep warm, Eco light,	Rapid pre-heating	Yes
	Language setting, Digital clock display, Brightness, Eco-logic, Tones, Tones volume	Instant GO	Yes
Cooking with probe thermometer	Yes		
Multi-step cooking	Yes, up to 3 steps		

## **Technical Features**

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Minimum Temperature	30 °C	Door opening type Door	Standard opening Cool
		Door	Cool



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

## Performance / Energy Label



**Energy efficiency class** A+ Net volume of the cavity 70 litres 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



Chrome shelf with back 1 and side stop Enamelled tray (20mm) 2 Extra deep enamelled 1 tray (40mm)

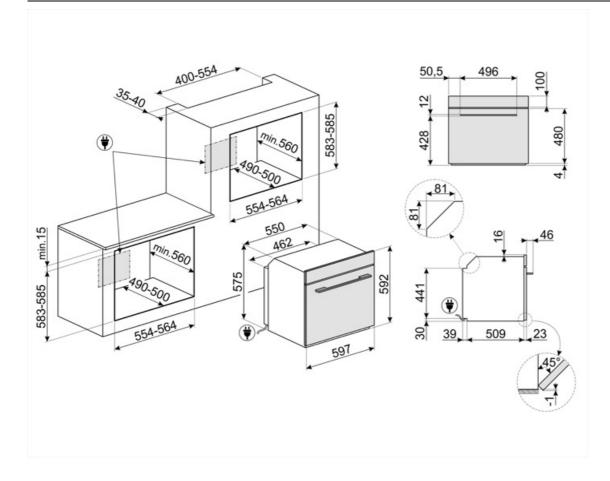
Grill mesh 1 Telescopic Guide rails, 1 total Extraction Temperature probe

Yes, single point

## **Electrical Connection**

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







## **Compatible Accessories**

#### BN620-1



Enamelled tray, 20mm deep

#### GTP



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

#### PALPZ



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





#### BN640

Enamelled tray, 40mm deep

#### GTT

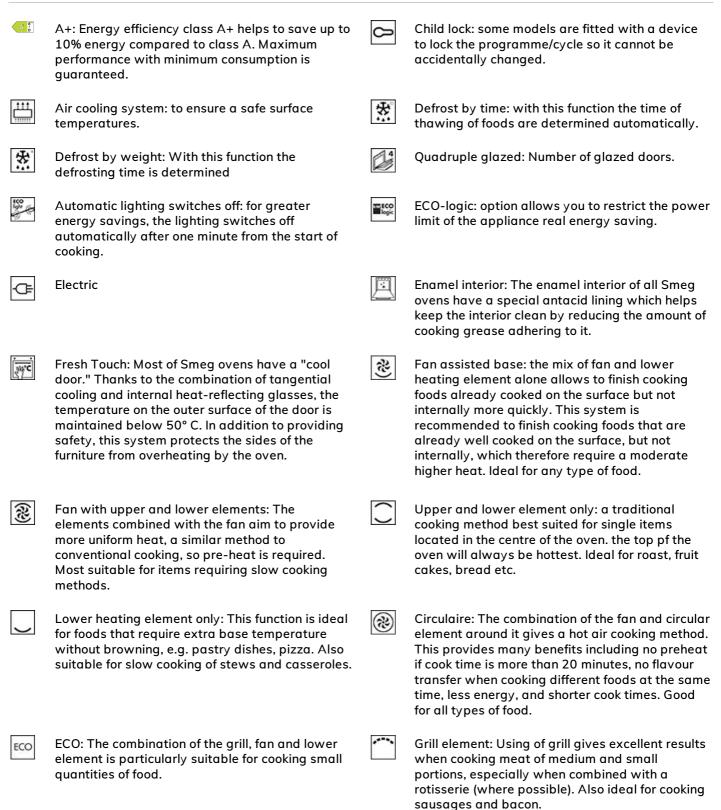
\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished

#### PR3845X

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

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## Symbols glossary





(??	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.	٢	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
	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.	રીવિ	Keep warm: This function allows you to keep precooked foods warm.
Ŏ.	Side lights: Two opposing side lights increase visibility inside the oven.	P	Pyrolitic: Pyrolitic 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.	p	Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops
	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	<u>=</u>	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.	(Jan	Touch guide: By holding down any symbol for 3 seconds you can get information on its function
<u>.5</u>	The oven cavity has 5 different cooking levels.	•	Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.
Ŀ	Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android).	D	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
P <sup>a</sup> tt	Step cooking: It is possible to set up to 3 cooking phases in the same recipe by varying function, time and / or temperature. At the end of a phase the next one will start automatically		Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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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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Wi-Fi connectivity



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Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.

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



The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.

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Instant go: activating this option allows cooking to start immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods.