

SFP6104WTPS



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709276065



Aesthetics

Aesthetics	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		

Controls



Display name	VivoScreen	No. of display languages	11
Display technology	TFT	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski
Control setting	Touch control		

Programs / Functions

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

Traditional cooking functions



Static



Fan assisted



Ciculaire



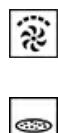
Turbo (ciculaire + bottom + upper +
fan)



ECO



Large grill



Fan grill (large)



Base



Fan assisted base



Pizza

Other functions



Defrost by time



Defrost by weight



Proving



Keep warm



Plate rack/warmer



Sabbath

Cleaning functions



Pyrolytic

Options



Time-setting options

Delay start and automatic
end cooking

Minute minder

Yes

Timer

3

Controls Lock / Child Safety

Yes

Other options

Keep warm, Eco light,
Language setting, Digital
clock display, Brightness,
Eco-logic, Tones, Tones
volume

Cooking with probe thermometer

Yes

Smart cooking

Yes

Showroom demo option

Yes

Demo-tutorial mode

Yes

Touch guide

Yes

History

Yes, the last 10 functions
utilised

Rapid pre-heating

Yes

Instant GO

Yes

Technical Features



Capacity (Lt)

72 l

Door opening type Door

Standard opening
Cool

Minimum Temperature	30 °C	Removable door	Yes
Maximum temperature	280 °C	Full glass inner door	Yes
Shelf positions	5	Removable inner door	Yes
No. of lights	2	Total no. of door glasses	4
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	Yes
Lower heating element power	1200 W	Cooling System	
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+
Net volume of the cavity 70 litres
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 %

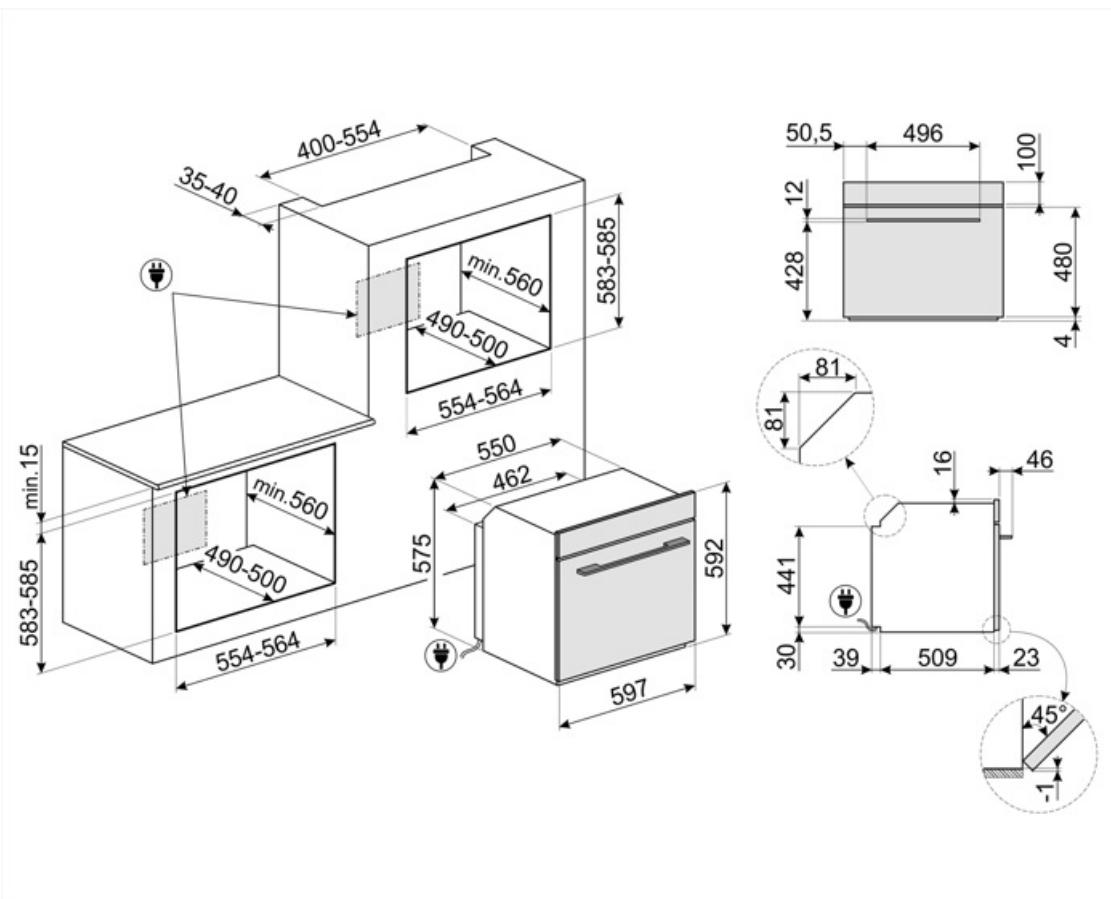
Accessories Included



Chrome shelf with back and side stop	1	Grill mesh	1
Enamelled tray (20mm)	2	Telescopic Guide rails, total Extraction	1
Extra deep enamelled tray (40mm)	1	Temperature probe	Yes, single point

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



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



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



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



Symbols glossary

 A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.	 Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
 Air cooling system: to ensure a safe surface temperatures.	 Defrost by time: with this function the time of thawing of foods are determined automatically.
 Defrost by weight: With this function the defrosting time is determined	 Quadruple glazed: Number of glazed doors.
 Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	 ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
 Electric	 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.
 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 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.	 Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
 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.	 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.
 ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.	 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.



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.



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.



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.



The oven cavity has 5 different cooking levels.



Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android).



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



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



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.



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



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



Touch guide: By holding down any symbol for 3 seconds you can get information on its function



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.



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.

 9	Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.	 70lt	The capacity indicates the amount of usable space in the oven cavity in litres.
 79lt	The capacity indicates the amount of usable space in the oven cavity in litres.	 Wi-Fi	Wi-Fi connectivity
 vivo screen	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.	 3h	Keep warm: the function allows to keep cooked food warm.
 Instant go	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.		