

# 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	Circulaire
Turbo (circulaire + 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
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## Options



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

## Technical Features



<b>Capacity (Lt)</b>	70 l	<b>Door opening type</b>	Standard opening
		<b>Door</b>	Cool

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

## Performance / Energy Label



<b>Energy efficiency class</b>	A+	<b>Energy consumption in forced air convection</b>	2.45 MJ
<b>Net volume of the cavity</b>	70 litres	<b>Energy consumption per cycle in fan-forced convection</b>	0.68 kWh
<b>Energy consumption per cycle in conventional mode</b>	1.09 kWh	<b>Number of cavities</b>	1
<b>Energy consumption in conventional mode</b>	3.92 MJ	<b>Energy efficiency index</b>	81 %

## Accessories Included



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

## Electrical Connection

<b>Voltage</b>	220-240 V	<b>Nominal power (W)</b>	3000 W
<b>Plug</b>	No	<b>Frequency (Hz)</b>	50/60 Hz
<b>Current</b>	13 A	<b>Power supply cable length</b>	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

 <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>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</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>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</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: 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>	 <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.</p>


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**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.




**Pizza function:** The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
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**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.
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**The inner door glass:** can be removed with a few quick movements for cleaning.




**Keep warm:** This function allows you to keep precooked foods warm.
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**Side lights:** Two opposing side lights increase visibility inside the oven.




**Pyrolytic:** Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.
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**Warming up:** An option for dish warming and keeping the prepared meals hot.




**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
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
**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 preheat:** The rapid preheat function can be used to reach the selected temperature in just a few minutes.
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**Sabbath:** This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.




**Touch guide:** By holding down any symbol for 3 seconds you can get information on its function
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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.
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Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android).










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

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-  Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.
-  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.
-  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.
-  The capacity indicates the amount of usable space in the oven cavity in litres.
-  Wi-Fi connectivity
-  Keep warm: the function allows to keep cooked food warm.