

# SFP614NFR





Category 60cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking method Thermo-ventilated

Cleaning system Pyrolytic

**EAN code** 8017709285517



### **Aesthetics**

Linea Symbols **Aesthetics** Serigraphy type Colour Black Full glass Door Design Flat Handle Linea Material Glass **Handle Colour** Chromed Clear1 Silk screen Glass Type Logo Serigraphy colour Grey

### **Controls**



Display technology TF

Control setting Touch control

No. of display 11 languages

Display languages Français (FR)

## **Programs / Functions**

No. of cooking functions10Automatic programmes50Customisable recipes10



Light power

40 W

### Traditional cooking functions Static Fan assisted Ciculaire Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Circulaire + grill Base Fan assisted base Other functions Defrost by time Defrost by weight Proving Sabbath Plate rack/warmer **Cleaning functions** Pyrolytic Pyrolytic eco **Options** Time-setting options Delay start and automatic Other options SmartCook system, Keep end cooking warm, Eco light, Language setting, Digital clock Minute minder Yes display, Tones Timer 1 Smart cooking Yes Controls Lock / Child Yes Showroom demo option Yes Safety Rapid pre-heating Yes **Technical Features** Minimum Temperature 30°C Door opening type Standard opening 280°C Maximum temperature Door Cool Shelf positions 5 Removable door Yes No. of lights 2 Full glass inner door Yes Light type Removable inner door Yes Halogen User-replaceable light Yes Total no. of door glasses 4

SMEG SPA 19/04/2025

Soft Close hinges

Cooling system

Yes

**Tangential** 



Light when door is Yes

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 Yes

when door is opened

Cooling duct Double
Speed Reduction Yes
Cooling System

Door Lock During

**Pyrolisis** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel

Yes

360x460x425 mm

## 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 shelf1Grill mesh1Chrome shelf1Glass tray1Extra deep enamelled1Telescopic Guide rails,1

tray (40mm)

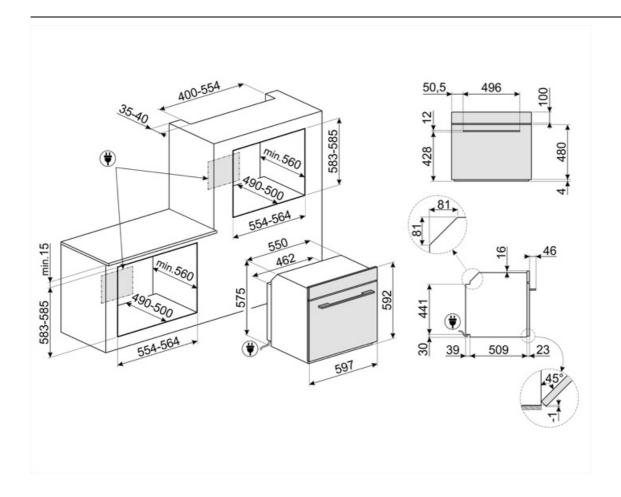
total Extraction

## **Electrical Connection**

Voltage220-240 VFrequency (Hz)50/60 HzCurrent13 APower supply cable120 cm

Nominal power (W) 3000 W length







# **Compatible Accessories**

### BN620-1

Enamelled tray, 20mm deep



### GTP

**PALPZ** 

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



## 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



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





## Symbols glossary



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 weight: With this function the defrosting time is determined



EASYGUIDE\_72dpi



Electric



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 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.



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.



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



Defrost by time: with this function the time of thawing of foods are determined automatically.



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.



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.



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.



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.



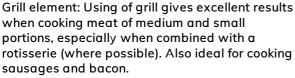
Circulaire + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.

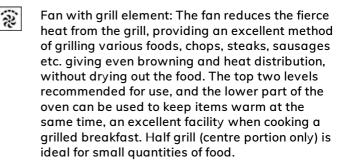


ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

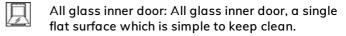


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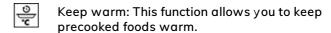




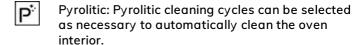
Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



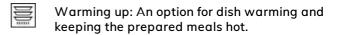
The inner door glass: can be removed with a few quick movements for cleaning.



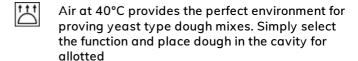
Side lights: Two opposing side lights increase visibility inside the oven.



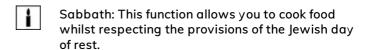
Pyrolitic: The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.



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



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.

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.

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.

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.

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