

SFP6301TVN





Category 60cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking method Thermo-ventilated

Cleaning system Pyrolytic

EAN code 8017709310233



Aesthetics

AestheticsClassicSerigraphy typeSymbolsColourMatte BlackDoorWith 2 horizontal strips

Finishing Matte Handle Classic

Design Flat Handle Colour All black special edition

MaterialPainted materialLogoSilk screenGlass TypeEclipseControl knobsClassicSerigraphy colourSilverControls colourMatt black

Controls



Display name CompactScreen Control setting Control knobs

Display technology LCD No. of controls 2

Programs / Functions

No. of cooking functions

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10



Light power

opened

Light when door is

40 W

Yes

Traditional cooking functions Ciculaire Static Fan assisted 8 Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Circulaire + bottom Base Pizza Other functions Defrost by time Proving Sabbath Cleaning functions Pyrolytic **Options** Time-setting options Delay start and automatic Other options Keep warm end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Timer 1 Controls Lock / Child Yes Safety **Technical Features** Minimum Temperature 30°C Door Cool Maximum temperature 280°C Removable door Yes Shelf positions 5 Full glass inner door Yes No. of lights 1 Removable inner door Yes Light type Total no. of door glasses 4 Halogen User-replaceable light Yes Cooling system **Tangential**

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Cooling duct

Speed Reduction

Cooling System

Double

Yes



Lower heating element

1200 W

power

1800 W Grill element - power

Circular heating element 2000 W

- Power

Heating suspended

when door is opened

Door opening type

Yes

Standard opening

Door Lock During

Pyrolisis

Usable cavity space

dimensions (HxWxD)

Temperature control Cavity material

Yes

360x444x425 mm

Electronic

Easy clean enamel

Performance / Energy Label





Energy efficiency class

Net volume of the cavity 70 litres

Energy consumption per 1.09 kWh cycle in conventional

mode

Energy consumption in

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

Extra deep enamelled

tray (40mm)

Electrical Connection

Voltage

220-240 V

Current

13 A

Nominal power (W)

3.92 MJ

3000 W

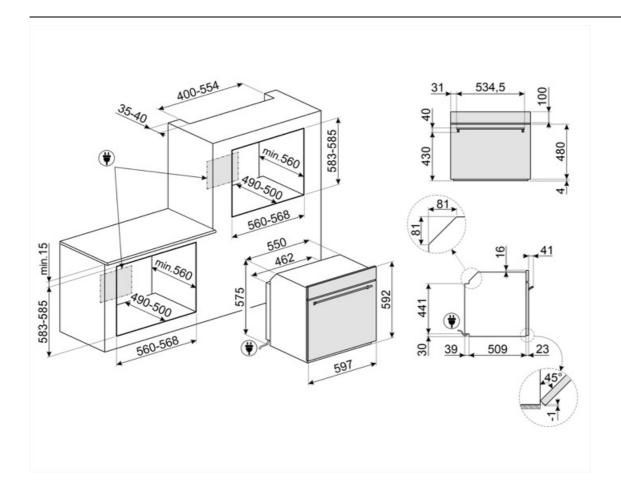
Frequency (Hz) Power supply cable

length

50/60 Hz 150 cm

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Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

Partially extractable telescopic quides (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



PR3845N

Black spacer cover for furniture when more ovens are installed in column. Suitable for 45cm Dolce Stil Novo compact ovens.



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



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Symbols glossary

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δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A T	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
!!!!	Air cooling system: to ensure a safe surface temperatures.	**	Defrost by time: with this function the time of thawing of foods are determined automatically.
COMPACT screen		4	Quadruple glazed: Number of glazed doors.
Œ	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.
in c	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.
	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.		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.
<u>®</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	®	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	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.
R	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method	©	Pizza function: The simultaneous operation of three elements ensures an optimum cooking

same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.

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

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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.



Keep warm: This function allows you to keep precooked foods warm.



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



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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.



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.



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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