

# SFP6401TVX1





Category 60cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking method Thermo-ventilated

Cleaning system Pyrolytic

**EAN code** 8017709285449



### **Aesthetics**

Aesthetics Cucina
Colour Stainless steel
Finishing Fingerproof
Design Flat
Material Stainless steel

Type of steel Brushed
Glass Type Eclipse
Serigraphy colour Black

Serigraphy type

Door Handle

**Handle Colour** 

Logo

Control knobs
Controls colour

Symbols With panel

**Squared Selection** 

Steel effect Embossed

Cucina restyling Steel effect

## **Controls**



Display nameCompactScreenControl settingControl knobsDisplay technologyLCDNo. of controls2

## **Programs / Functions**

No. of cooking functions

10

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Light when door is

opened

Yes

### Traditional cooking functions Fan assisted Ciculaire Static (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 Other options Delay start and automatic Keep warm end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Timer 1 Controls Lock / Child Yes Safety **Technical Features** .5 Minimum Temperature 30°C Door Cool Maximum temperature 280°C Removable door Yes Shelf positions 5 Full glass inner door Yes No. of lights Removable inner door Yes Light type Halogen Total no. of door glasses 4 User-replaceable light Yes Cooling system **Tangential** Light power 40 W Cooling duct Double

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**Speed Reduction** 

**Cooling System** 

Yes



Lower heating element

1200 W

power

1800 W Grill element - power Circular heating element 2000 W

- Power

Heating suspended when door is opened Yes

Door opening type

Standard opening

**Door Lock During** 

**Pyrolisis** 

Usable cavity space

dimensions (HxWxD)

Temperature control Cavity material

Yes

360x460x425 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

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

1 1

Extra deep enamelled

tray (40mm)

Grill mesh

### **Electrical Connection**

Voltage

220-240 V

Current

13 A 3000 W

Nominal power (W)

Frequency (Hz) Power supply cable

length

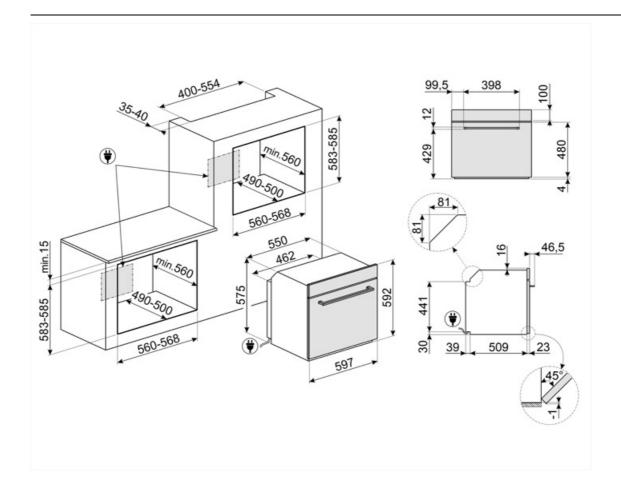
50/60 Hz

150 cm

1

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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

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



### STONE2

**PALPZ** 

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

8	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A A	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.
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.	*	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
	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.	<b>(%)</b>	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.
<b>®</b>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	<b>®</b>	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.	$\sim$	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	<b></b>	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

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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.



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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