

SFP6402TVN



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709268091



Aesthetics

Aesthetics	Cucina	Serigraphy type	Symbols
Colour	Black	Door	with 2 strips
Design	Flat	Handle	Squared Selection
Component finish	Stainless steel	Handle Colour	Steel effect
Material	Glass	Logo	Embossed
Type of steel	Brushed	Control knobs	Cucina restyling
Glass Type	Clear1	Controls colour	Steel effect
Serigraphy colour	Grey		










Controls

Display technology	LCD	No. of controls	2
Control setting	Control knobs		





Programs / Functions

No. of cooking functions	9
Automatic programmes	20

## Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo (circulaire + bottom + upper + fan)	 ECO	 Large grill
 Fan grill (large)	 Base	 Fan assisted base

## Other functions

 Defrost by time	 Defrost by weight	 Proving
 Sabbath		

## Cleaning functions

 Pyrolytic	 Pyrolytic eco
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## Options



<b>Time-setting options</b>	Delay start and automatic end cooking	<b>Other options</b>	Keep warm, Eco light
Minute minder	Yes	<b>Showroom demo option</b>	Yes
Timer	1	<b>Rapid pre-heating</b>	Yes
Controls Lock / Child Safety	Yes		

## Technical Features



<b>Minimum Temperature</b>	30 °C	<b>Door opening type</b>	Standard opening
<b>Maximum temperature</b>	280 °C	<b>Door</b>	Cool
<b>Shelf positions</b>	5	<b>Removable door</b>	Yes
<b>No. of lights</b>	1	<b>Full glass inner door</b>	Yes
<b>Light type</b>	Halogen	<b>Removable inner door</b>	Yes
<b>User-replaceable light</b>	Yes	<b>Total no. of door glasses</b>	4
<b>Light power</b>	40 W	<b>Soft Close hinges</b>	Yes
<b>Light when door is opened</b>	Yes	<b>Cooling system</b>	Tangential
		<b>Cooling duct</b>	Double

Lower heating element power	1200 W	Speed Reduction Cooling System	Yes
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



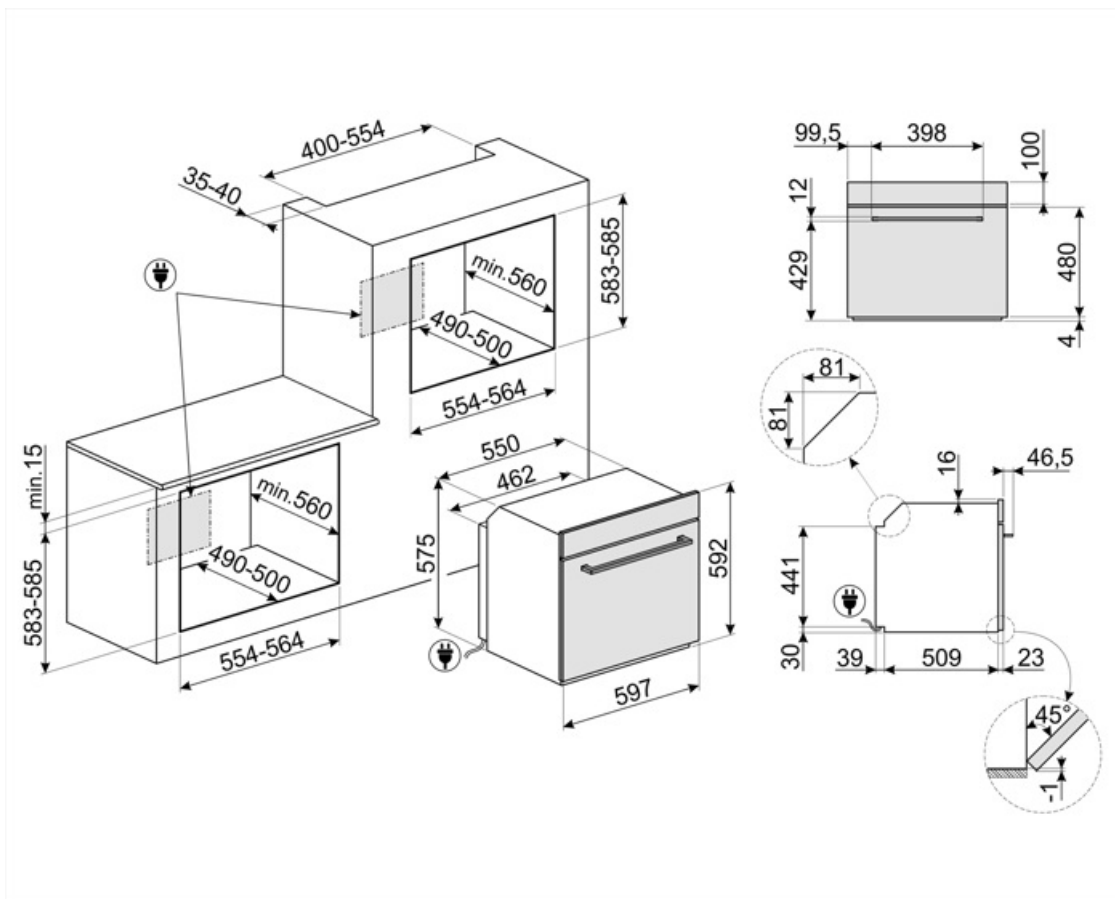
Energy efficiency class	A+	Energy consumption in forced air convection	2.45 MJ
Net volume of the cavity	70 litres	Energy consumption per cycle in fan-forced convection	0.68 kWh
Energy consumption per cycle in conventional mode	1.09 kWh	Number of cavities	1
Energy consumption in conventional mode	3.92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

## Accessories Included

Chrome shelf	1	Extra deep enamelled tray (40mm)	1
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## Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	115 cm
Nominal power (W)	3000 W		



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## Compatible Accessories

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### **BN620-1**

Enamelled tray, 20mm deep



### **BN640**

Enamelled tray, 40mm deep



### **PALPZ**



















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



















### **PR3845X**

Antifingerprint stainless steel. Cover  
for furniture in column installation of  
more ovens

## Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		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.
	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.		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 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.
	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.

 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Keep warm: This function allows you to keep precooked foods warm.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>
 <p>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.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>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</p>	 <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>
 <p>Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.</p>	 <p>The oven cavity has 5 different cooking levels.</p>
 <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>	 <p>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.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>