

# SFP6925NPZE1



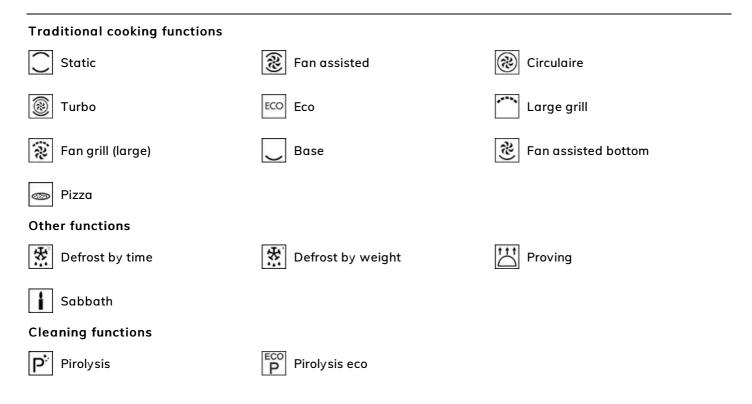
Category Product Family Power supply Heat source Cooking method Cleaning system Pizza Oven EAN code 60cm Oven Electric ELECTRICITY Thermoseal Pyrolitic Yes 8017709241742



#### Aesthetics

Aesthetic	Victoria	Door	With panel	
Colour	Black	Handle	Victoria	
Design	Rounded	Handle Colour	Steel effect	
Material	Painted material	Logo	Applied	
Glass Type	Clear	Control knobs	Victoria	
Serigraphy colour	White	Controls colour	Steel effect	
Serigraphy type	Symbols			
Controls				
Display technology	LCD	No. of controls	2	
Control setting	Knobs			
Programs / Functions				
No. of cooking functior	IS	10		
Automatic programmes		20		





### Options

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

#### **Technical Features**

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Minimum Temperature	30 °C	Door opening type	Standard opening
Maximum temperature	280 °C	Door	Cool
No. of shelves	5	Removable door	Yes
N. of fans	1	Full glass inner door	Yes
No. of lights	2	Removable inner door	Yes
Light type	Halogen	Total no. of door glasses	4
Light Power	40 W	Soft Close hinges	Yes
Light when door is	Yes	Cooling system	Tangential
opened		Cooling duct	Double
Lower heating element power	1100 W	Speed Reduction Cooling System	Yes
Upper heating element - Power	1000 W	Door Lock During	Yes
		Pyrolisis	
Grill element - power	1700 W	Usable cavity space	331x460x412 mm
Large grill - Power	2700 W	dimensions (HxWxD)	
Circular heating element - Power	2000 W	Temperature control	Electronic



Heating suspended when door is opened

Yes

**Cavity material** 

Ever clean Enamel

#### Performance / Energy Label



Energy efficiency class A+ Net volume of the cavity 65 l Energy consumption per 1.05 KWh cycle in conventional mode Energy consumption in 3.78 MJ conventional mode

#### Energy consumption in 2.38 MJ forced air convection Energy consumption per 0.66 KWh cycle in fan-forced convection Number of cavities 1 Energy efficiency index 80,5 %

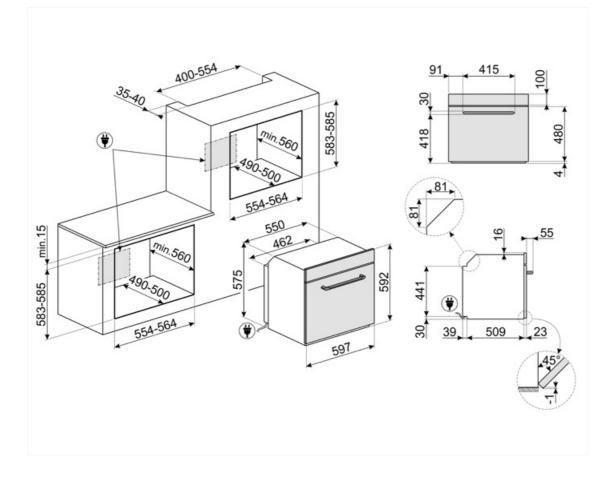
### **Accessories Included**

Rack with back and side	2	Insert gird	1
stop		Telescopic Guide rails,	1
Enamelled tray (20mm)	1	total Extraction	
Enamelled deep tray (40mm)	1	Pizza Accessories	Refractory stone (round without handles) + cover + shovel

#### **Electrical Connection**

Plug Voltage Current (I) Australia 220-240 V 13 A Nominal power3000 WFrequency (Hz)50/60 HzPower supply cable115 cmlength115 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



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



Enamelled tray, 40mm deep

GTT



\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished

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## 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.



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Defrost by weight: With this function the defrosting time is determined

ø	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: 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.

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. 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.

Electric

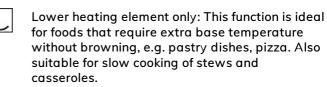
Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.

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ECO

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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.



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

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.

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٢	Pizza function: The simultaneous operation of three elements ensures an optimum cooking 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.
旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	H	The inner door glass: can be removed with a few quick movements for cleaning.
<b>s</b> [[6	KEEP_WARM_72dpi	0	Side lights: Two opposing side lights increase visibility inside the oven.
P	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.	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.
<i>6</i> 29	Pizza function: Some ovens have an exclusive "Pizza" function which provides direct contact of the refractory stone for cooking pizza with low heating element. This allows cooking pizza in just 3 - 5 minutes, depending on the filling. This function is also ideal for cooking pies, baked fish and vegetables.		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	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	<u>-</u>	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
i	Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works	.5	The oven cavity has 5 different cooking levels.
Ø	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.	65 it	The capacity indicates the amount of usable space in the oven cavity in litres.
79 R	The capacity indicates the amount of usable space in the oven cavity in litres.		