

SFP805AO



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709184292



Aesthetics

Aesthetics	Coloniale	Serigraphy type	Symbols
Colour	Anthracite	Door	With panel
Design	Flat	Handle	Colonial
Component finish	Polished brass	Handle Colour	Antique brass
Material	Painted material	Logo	Silk screen
Glass Type	Clear1	Control knobs	Colonial
Serigraphy colour	Gold	Controls colour	Brassed

Controls

Control setting	Control knobs	No. of controls	2
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Programs / Functions

No. of cooking functions	7
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## Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper +



ECO



Large grill

fan)



Fan grill (large)

## Cleaning functions



Pyrolytic

## Options



Time-setting options

Delay start and automatic  
end cooking

Rapid pre-heating

Yes

Minute minder

Yes

## Technical Features



Minimum Temperature	50 °C
Maximum temperature	280 °C
Shelf positions	5
No. of lights	1
Light type	Halogen
Light power	40 W
Light when door is opened	Yes
Lower heating element power	1200 W
Upper heating element - Power	1000 W
Grill element - power	1700 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Heating suspended when door is opened	Yes

Door	Cool
Removable door	Yes
Full glass inner door	Yes
Removable inner door	Yes
Total no. of door glasses	4
Soft Close hinges	Yes
Cooling system	Tangential
Cooling duct	Double
Speed Reduction Cooling System	Yes
Door Lock During Pyrolysis	Yes
Usable cavity space dimensions (HxWxD)	360x460x425 mm
Temperature control	Electronic
Cavity material	Easy clean enamel

## Performance / Energy Label



Energy efficiency class A  
 Net volume of the cavity 70 litres  
 Energy consumption per cycle in conventional mode 1.09 KWh  
 Energy consumption in conventional mode 3.92 MJ

Energy consumption in forced air convection 2.88 MJ  
 Energy consumption per cycle in fan-forced convection 0.80 KWh  
 Number of cavities 1  
 Energy efficiency index 95,2 %

## Accessories Included



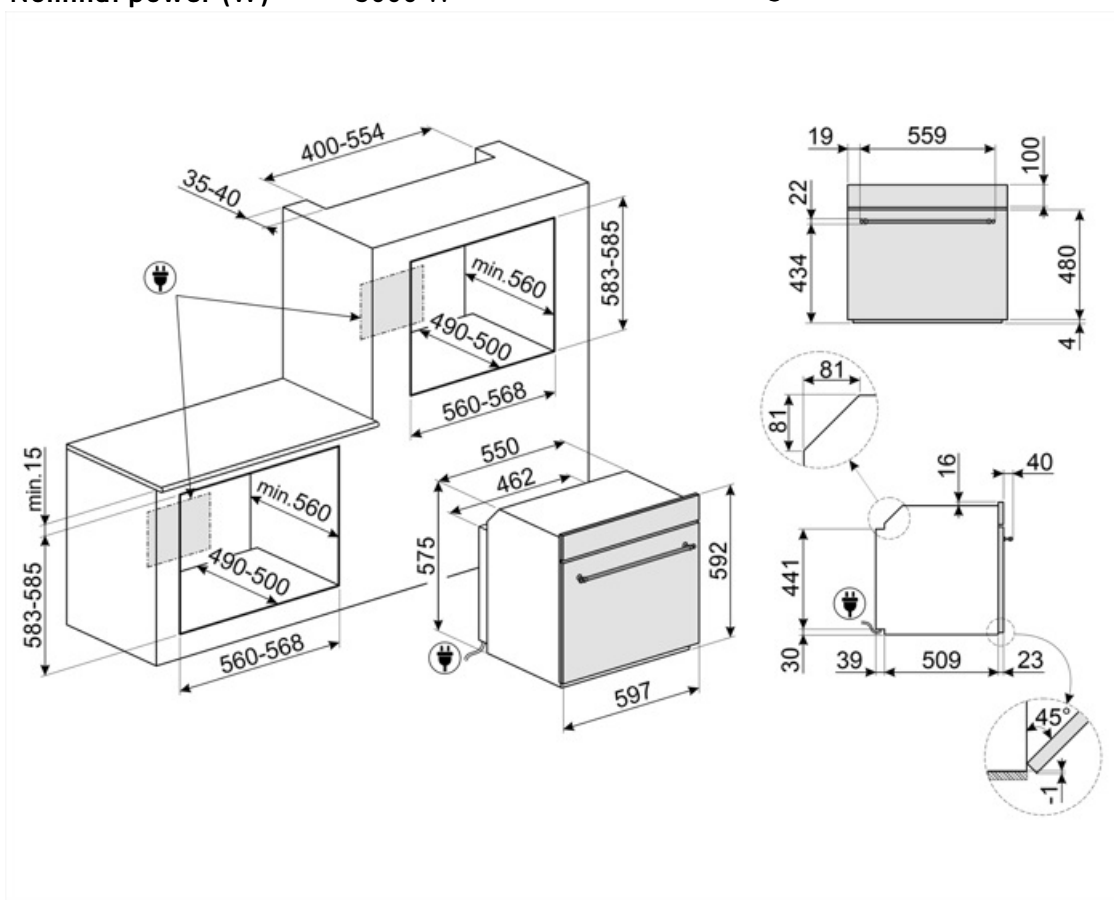
Chrome shelf with back and side stop 2  
 Extra deep enamelled tray (40mm) 1

Grill mesh 1  
 Telescopic Guide rails, partial Extraction 1

## Electrical Connection

Voltage 220-240 V  
 Current 13 A  
 Nominal power (W) 3000 W

Frequency (Hz) 50/60 Hz  
 Power supply cable length 150 cm



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## Compatible Accessories

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### BN620-1

Enamelled tray, 20mm deep



### BN640

Enamelled tray, 40mm deep



### GTP

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



### GTT

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



### PALPZ

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



### PR3845X

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

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## Alternative products





















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**SFP805PO**

Cream

## Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	Air cooling system: to ensure a safe surface temperatures.		Quadruple glazed: Number of glazed doors.
	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 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.		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.		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.
	Side lights: Two opposing side lights increase visibility inside the oven.		Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.
	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.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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