

SFP805PO





Category
Product Family
Power supply
Heat source
Cooking method
Cleaning system

EAN code

60 cm
Oven
Electric
ELECTRICITY
Thermo-ventilated

Pyrolitic

8017709184285



Aesthetics

Coloniale **Aesthetic** Serigraphy type Symbols Colour Cream Door With panel Design Flat Handle Colonial Component finish Antique brass **Handle Colour** Antique brass Material Painted material Logo Silk screen Glass Type Clear Control knobs Colonial Serigraphy colour Gold Controls colour Brassed

Controls

Control setting Knobs No. of controls 2

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions





Fan assisted



Circulaire



Turbo

ECO

Eco

Large grill

€

Fan grill (large)

Cleaning functions



Pirolysis

SMEG SPA 22/11/2025

7



Options



Time-setting options Delay start and automatic

end cooking

Minute minder Yes Rapid pre-heating Yes

Technical Features

























Minimum Temperature Maximum temperature No. of shelves 5 N. of fans 1 No. of lights 1 Light type

Halogen 40 W **Light Power** Light when door is Yes

opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended when door is opened 280°C













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 Yes

Cooling System

Door Lock During Yes

Pyrolisis

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Ever clean Enamel Cavity material

Performance / Energy Label





Energy efficiency class Net volume of the cavity 70 l

Energy consumption per 1,09 kWh cycle in conventional

mode

Energy consumption in conventional mode

Yes

3,92 MJ

Energy consumption in

2,88 MJ

360x460x425 mm

forced air convection

Energy consumption per 0,80 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 95,2 %

Accessories included



Rack with back and side 2 stop

Insert gird



Enamelled deep tray (40mm)

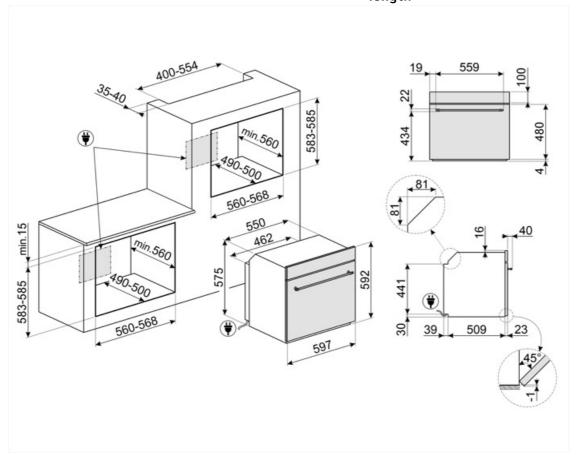
1

Telescopic Guide rails, partial Extraction

Electrical Connection

Voltage 220-240 V
Plug Not present
Current 13 A

Nominal power 3000 W Frequency (Hz) 50/60 Hz Power supply cable 150 cm length





Compatible Accessories

BN620-1



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

GTP



Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

PALPZ



Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

STONE2



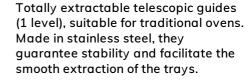
Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits

BN640



Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

GTT



PR3845X



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



Alternative products



SFP805AO Anthracite



Symbols glossary



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



Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



Quadruple glazed: Number of glazed doors.



Electric



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.





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.



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 °C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



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.



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.



The capacity indicates the amount of usable space in the oven cavity in litres.



The capacity indicates the amount of usable space in the oven cavity in litres.