

SFPA6101TVS



| | |
|-----------------|---------------|
| Category | 60cm |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | ELECTRICITY |
| Cooking method | Thermoseal |
| Cleaning system | Pyrolitic |
| EAN code | 8017709267964 |



Aesthetics










| | | | |
|-------------------|---------|-----------------|-------------|
| Aesthetic | Linea | Serigraphy type | Symbols |
| Colour | Silver | Door | Full glass |
| Design | Flat | Handle | Linea |
| Material | Glass | Handle Colour | Chromed |
| Glass Type | Stopsol | Logo | Silk screen |
| Serigraphy colour | White | Control knobs | Linea |

Controls

| | | | |
|--------------------|-------|-----------------|---|
| Display technology | LCD | No. of controls | 2 |
| Control setting | Knobs | | |

Programs / Functions

| | |
|-------------------------------|---|
| No. of cooking functions | 9 |
| Traditional cooking functions | |

| | | |
|--|--|---|
|  Static |  Fan assisted |  Circulaire |
|  Turbo |  Eco |  Large grill |
|  Fan grill (large) |  Base |  Fan assisted bottom |

Other functions



Defrost by time



Defrost by weight



Proving



Sabbath

Cleaning functions



Pirólisis



Pirólisis eco

Options



Time-setting options

Delay start and automatic end cooking

Minute minder

Yes

Timer

1

Controls Lock / Child Safety

Yes

Showroom demo option

Yes

Rapid pre-heating

Yes

Technical Features



Minimum Temperature

30 °C

Maximum temperature

280 °C

No. of shelves

5

N. of fans

1

No. of lights

1

Light type

Halogen

User-replaceable light

Yes

Light Power

40 W

Light when door is opened

Yes

Lower heating element power

1200 W

Grill element - power

1800 W

Circular heating element - Power

2000 W

Heating suspended when door is opened

Yes

Door opening type

Standard opening

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

Yes

Cooling System

Door Lock During Pyrolysis

Yes

Usable cavity space dimensions (HxWxD)

360x460x425 mm

Temperature control

Electronic

Cavity material

Ever clean Enamel

Performance / Energy Label



Energy efficiency class

A

Net volume of the cavity

70 l

Energy consumption per cycle in conventional mode

1.09 KWh

Energy consumption in forced air convection

2.88 MJ

Energy consumption per cycle in fan-forced convection

0.80 KWh

Energy consumption in conventional mode 3.92 MJ

Number of cavities 1
Energy efficiency index 95,2 %

Accessories Included



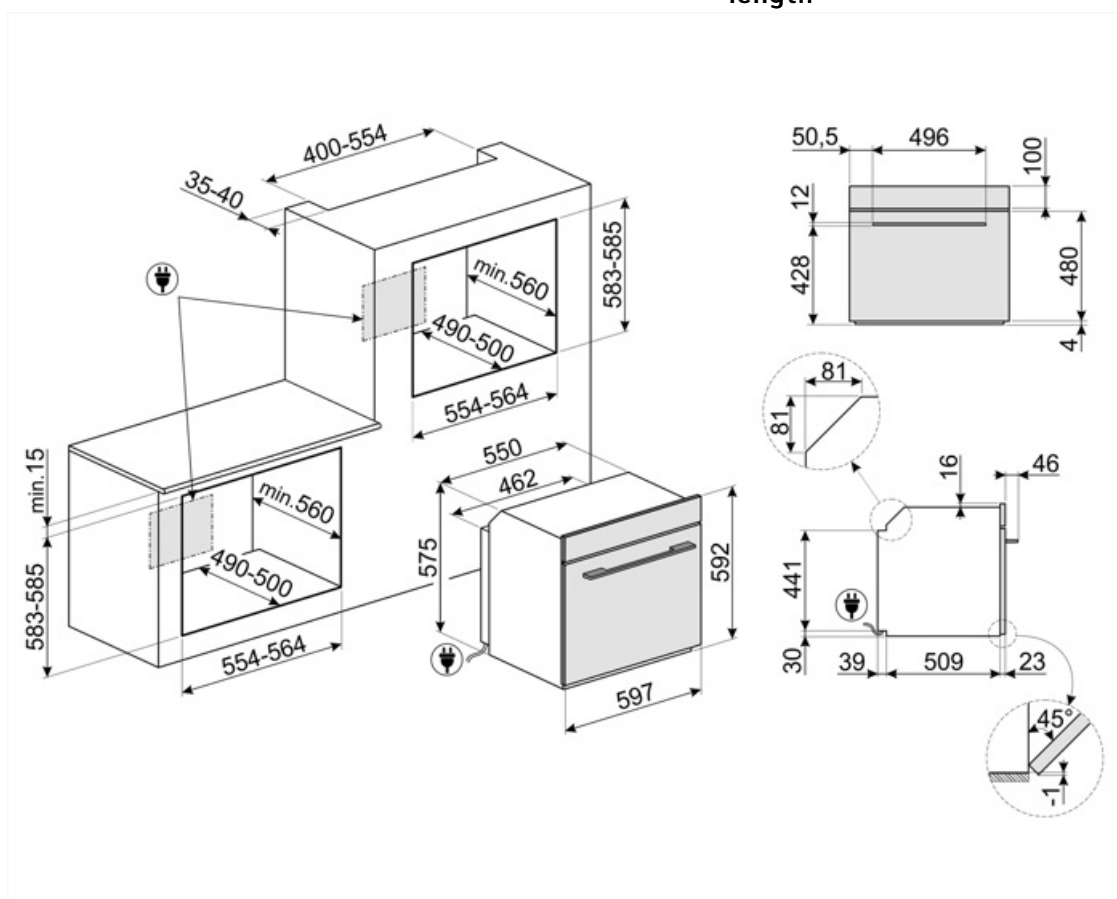
Rack with back and side stop 1
Enamelled deep tray (40mm) 1

Insert gird 1
Telescopic Guide rails, partial Extraction 1

Electrical Connection

Plug (I) Australia
Voltage 220-240 V
Current 13 A

Nominal power 3000 W
Frequency (Hz) 50/60 Hz
Power supply cable length 115 cm



Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



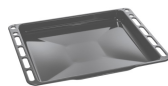
GTP

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



PALPZ

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

Symbols glossary

| | | | |
|--|--|---|---|
|  | A: Product drying performance, measured from A+++ to D / G depending on the product family |  | 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. |  | 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. |
|  | 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. |  | 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. |
|  | Pyrolytic: The Eco pyrolytic 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. |  | 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 |  | 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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works |  | 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. |
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