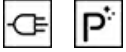


SFPA6102TVS



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709271398



Aesthetics

Aesthetics	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	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



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

Technical Features



Minimum Temperature	30 °C	Door opening type	Standard opening
Maximum temperature	280 °C	Door	Cool
Shelf positions	5	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
User-replaceable light	Yes	Total no. of door glasses	4
Light power	40 W	Soft Close hinges	Yes
		Cooling system	Tangential

Light when door is opened	Yes	Cooling duct	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	72 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	80 %

Accessories Included



Chrome shelf with back and side stop	1	Grill mesh	1
Enamelled tray (20mm)	2	Telescopic Guide rails, partial Extraction	1
Extra deep enamelled tray (40mm)	1		

Electrical Connection

Plug	(I) Australia	Nominal power (W)	3000 W
Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	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



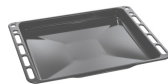
PALPZ

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

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Defrost by weight: With this function the defrosting time is determined</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.
-  **The inner door glass:** can be removed with a few quick movements for cleaning.
-  **Illuminated controls:** are a safety device to alert the user that the appliance is on as well as being a stunning design feature.
-  **Pyrolytic:** Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.
-  **ECO-logic:** option allows you to restrict the power limit of the appliance real energy saving.
-  **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.**
-  **Telescopic rails:** allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  **The capacity indicates the amount of usable space in the oven cavity in litres.**
-  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
-  **Keep warm:** This function allows you to keep precooked foods warm.
-  **Side lights:** Two opposing side lights increase visibility inside the oven.
-  **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.
-  **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
-  **Sabbath:** This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.
-  **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.**