

SFPA6104TVN





Category 60cm
Product Family Oven
Power supply Electric
Heat source ELECTRICITY
Cooking method Thermoseal
Cleaning system Pyrolitic

EAN code 8017709255886



Aesthetics

Aesthetic Linea Serigraphy type Symbols Colour Black Door Full glass Flat Handle Linea Design Material Glass **Handle Colour** Chromed Silk screen Glass Type Clear Logo Serigraphy colour Grey

Controls



Display technology
Control setting

TFT Full touch No. of display languages

Display languages

11

Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU)

Programs / Functions

No. of cooking functions10Automatic programmes50Customisable recipes10

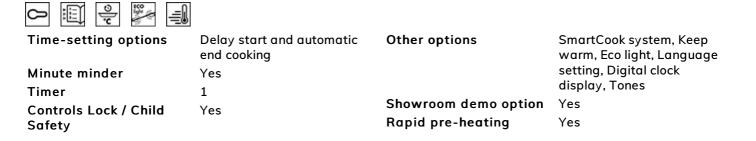


Traditional cooking functions Static Fan assisted Circulaire Large grill Turbo Eco Fan grill (large) Circulaire + grill Base Fan assisted bottom Other functions Defrost by weight Proving Defrost by time Sabbath Plate rack/warmer **Cleaning functions**

Pirolysis eco

Options

Pirolysis



Technical Features

.5			
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
User-replaceable light	Yes	Soft Close hinges	Yes
Light Power	40 W	Cooling system	Tangential
Light when door is	Yes	Cooling duct	Double
opened Lower heating element power	1200 W	Speed Reduction Cooling System	Yes
Upper heating element -	1000 W	Door Lock During Pyrolisis	Yes
Power Grill element - power	1700 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm



Large grill - Power 2700 W Circular heating element 2000 W

- Power

Heating suspended Yes

when door is opened

Temperature control Cavity material

Electronic

Ever clean Enamel

Performance / Energy Label





Energy efficiency class A
Net volume of the cavity 72 l
Energy consumption per 0.95 KWh

cycle in conventional

mode

Energy consumption in 3.42 MJ

conventional mode

Energy consumption in 2.84 MJ forced air convection

Energy consumption per 0.79 KWh

cycle in fan-forced

convection

Number of cavities 1
Energy efficiency index 92.9 %

Accessories Included



Rack with back and side 2

stop

Enamelled tray (20mm) 2 Enamelled deep tray 1

(40mm)

Insert gird 1

Telescopic Guide rails,

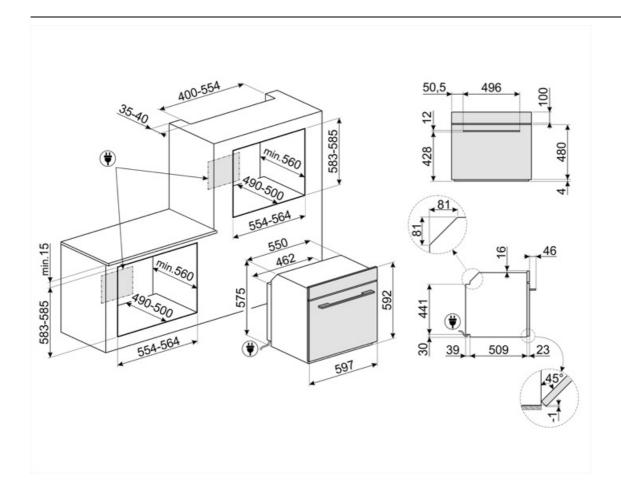
total Extraction

Electrical Connection

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

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



BN640

Enamelled tray, 40mm deep



GTT

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



PR3845N

Black cover for furniture when more ovens are installed in column



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



PR3845X

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





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.



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.



EASYGUIDE_72dpi



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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 + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.



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.



KEEP_WARM_72dpi



Side lights: Two opposing side lights increase visibility inside the oven.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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.



Warming up: An option for dish warming and keeping the prepared meals hot.



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.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



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



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