

# SFPA6301TVN





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

**EAN code** 8017709290443



### **Aesthetics**

AestheticClassicColourMatt BlackFinishingMattDesignFlat

Material Painted material
Type of steel Brushed
Glass Type Eclipse
Serigraphy colour Silver

Serigraphy type

Door Handle

**Handle Colour** 

Logo

Control knobs
Controls colour

 ${\sf Symbols}$ 

With 2 horizontal strips

Classic Inox Silk screen Classic

Steel effect

### **Controls**



Display nameCompactScreenControl settingKnobsDisplay technologyLCDNo. of controls2

### **Programs / Functions**

No. of cooking functions

10



## Traditional cooking functions Static Fan assisted Circulaire Large grill Turbo Eco Fan grill (large) Base Circulaire + bottom Pizza Other functions Sabbath Proving Defrost by time **Cleaning functions** Pirolysis

## **Options**



### **Technical Features**

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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	1	Removable inner door	Yes
Light type	Halogen	Total no. of door glasses	4
User-replaceable light	Yes	Cooling system	Tangential
Light Power	40 W	Cooling duct	Double
Light when door is opened	Yes	Speed Reduction Cooling System	Yes
Lower heating element power	1200 W	Door Lock During Pyrolisis	Yes
Grill element - power	1800 W	Usable cavity space	360x444x425 mm
Circular heating element	2000 W	dimensions (HxWxD)	
- Power		Temperature control	Electronic
Heating suspended when door is opened	Yes	Cavity material	Ever clean Enamel



## Performance / Energy Label





Energy efficiency class A+
Net volume of the cavity 72 l
Energy consumption per 1.09 KWh
cycle in conventional

mode

Energy consumption in 3.92 MJ conventional mode

Energy consumption in 2.45 MJ forced air convection

Energy consumption per 0.68 KWh cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 80 %

### **Accessories Included**

Rack with back and side 1

stop

Enamelled deep tray 1

(40mm)

Insert gird 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 115 cm
length



## **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



#### **BN640**

Enamelled tray, 40mm deep



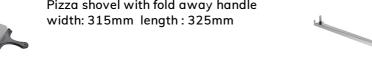
#### GTT

\*\*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

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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.



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Electric



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.



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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Quadruple glazed: Number of glazed doors.



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.



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.



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.



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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.





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.



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.



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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