

SFPA6303TPX



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Pyrolitic
EAN code	8017709289263



Aesthetics

Aesthetic	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Inox
Material	Stainless steel	Logo	Silk screen
Type of steel	Brushed	Control knobs	Classic
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

Controls



Display name	VivoScreen	No. of display languages	11
Display technology	TFT	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU)
Control setting	Advanced full touch & knobs	No. of controls	2

Programs / Functions

No. of cooking functions	10
Automatic programmes	48
Customisable recipes	64


Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Base	 Circulaire + bottom
 Pizza		









Other functions

 Defrost by time	 Defrost by weight	 Proving
 Keep warm	 Plate rack/warmer	 Sabbath












Cleaning functions

 Pirolysis

Options

							
Time-setting options	Delay start and automatic end cooking						
Minute minder	Yes						
Timer	3						
Controls Lock / Child Safety	Yes						
Other options	Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume						
Cooking with probe thermometer	Yes						
Smart cooking	Yes						
	Showroom demo option Yes						
	Demo-tutorial mode Yes						
	Touch guide Yes						
	Chronology Yes, the last 10 functions utilised						
	Rapid pre-heating Yes						
	Instant GO Yes						

Technical Features

										
Minimum Temperature	30 °C									
Maximum temperature	280 °C									
No. of shelves	5									
N. of fans	1									
No. of lights	2									
Light type	Halogen									
User-replaceable light	Yes									
Light Power	40 W									
	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									

Light when door is opened	Yes	Speed Reduction Cooling System	Yes
Lower heating element power	1200 W	Door Lock During Pyrolysis	Yes
Upper heating element - Power	1000 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm
Grill element - power	1700 W	Temperature control	Electronic
Large grill - Power	2700 W	Cavity material	Ever clean Enamel
Circular heating element - Power	2000 W		
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 l	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 %

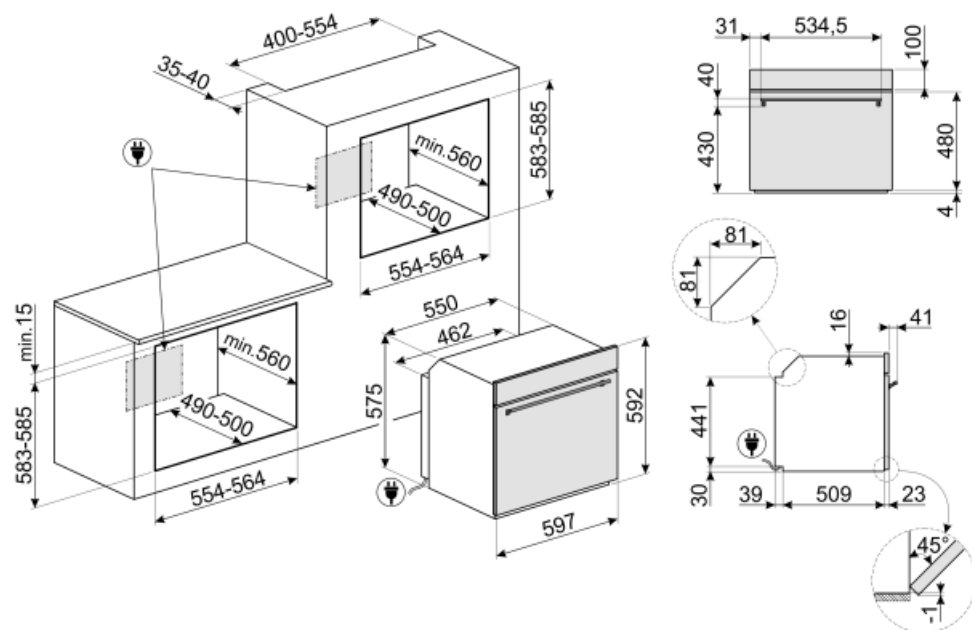
Accessories Included



Rack with back and side stop	2	Insert gird	1
Enamelled tray (20mm)	1	Telescopic Guide rails, total Extraction	2
Enamelled deep tray (40mm)	1	Temperature probe	Yes, single point

Electrical Connection

Plug	(I) Australia	Nominal power	3000 W
Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	115 cm



Not included accessories

GTP

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



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PALPZ

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



BN640

Enamelled tray, 40mm deep



PR3845X

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



BN620-1

Enamelled tray, 20mm deep











































GTT

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



Symbols glossary (TT)

	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.		A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
	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 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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
	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.

	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.
	Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.		Warming up: An option for dish warming and keeping the prepared meals hot.
	Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops		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
	Touch guide: By holding down any symbol for 3 seconds you can get information on its function		The oven cavity has 5 different cooking levels.
	Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.		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.		...
	...		...