

SFPA6604STNR




Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Steam
Cleaning system	Pyrolytic
EAN code	8017709252045



Aesthetics

Aesthetic	Dolce Stil Novo	Glass Type	Eclipse
Colour	Black	Door	Full glass
Finishing	Glossy	Handle	Dolce Stil Novo
Design	Flat	Handle Colour	Black
Component finish	Copper	Logo	Applied
Material	Glass		











Controls

			
Display technology	TFT	No. of display languages	11
Control setting	Full touch	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU)






Programs / Functions

No. of cooking functions	15
Automatic programmes	50
Steam assisted levels	3
Customisable recipes	10

Traditional cooking functions

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

Cooking functions with pulsed steam

 Fan assisted	 Circulaire	 Circulaire + Bottom
 Turbo	 Fan Grill	

Other functions

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

Cleaning functions

 Pirolisis	 Pirolisis eco
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Options



Time-setting options

Delay start and automatic end cooking

Minute minder	Yes
Timer	1
Controls Lock / Child Safety	Yes

Other options

SmartCook system, Keep warm, Eco light, Language setting, Digital clock display, Tones

Smart cooking	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	2
Light type	Halogen
User-replaceable light	Yes

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 Power	40 W	Speed Reduction	Yes
Light when door is opened	Yes	Cooling System	
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	Water loading	Fill&Hide, automatic
Heating suspended when door is opened	Yes	Tank capacity	160 ml
Door opening type	Standard opening		

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	3.42 MJ
Net volume of the cavity	72 l	Energy consumption per cycle in fan-forced convection	0.95 kWh
Energy consumption per cycle in conventional mode	0.79 kWh	Number of cavities	1
Energy consumption in conventional mode	2.84 MJ	Energy efficiency index	92.9 %

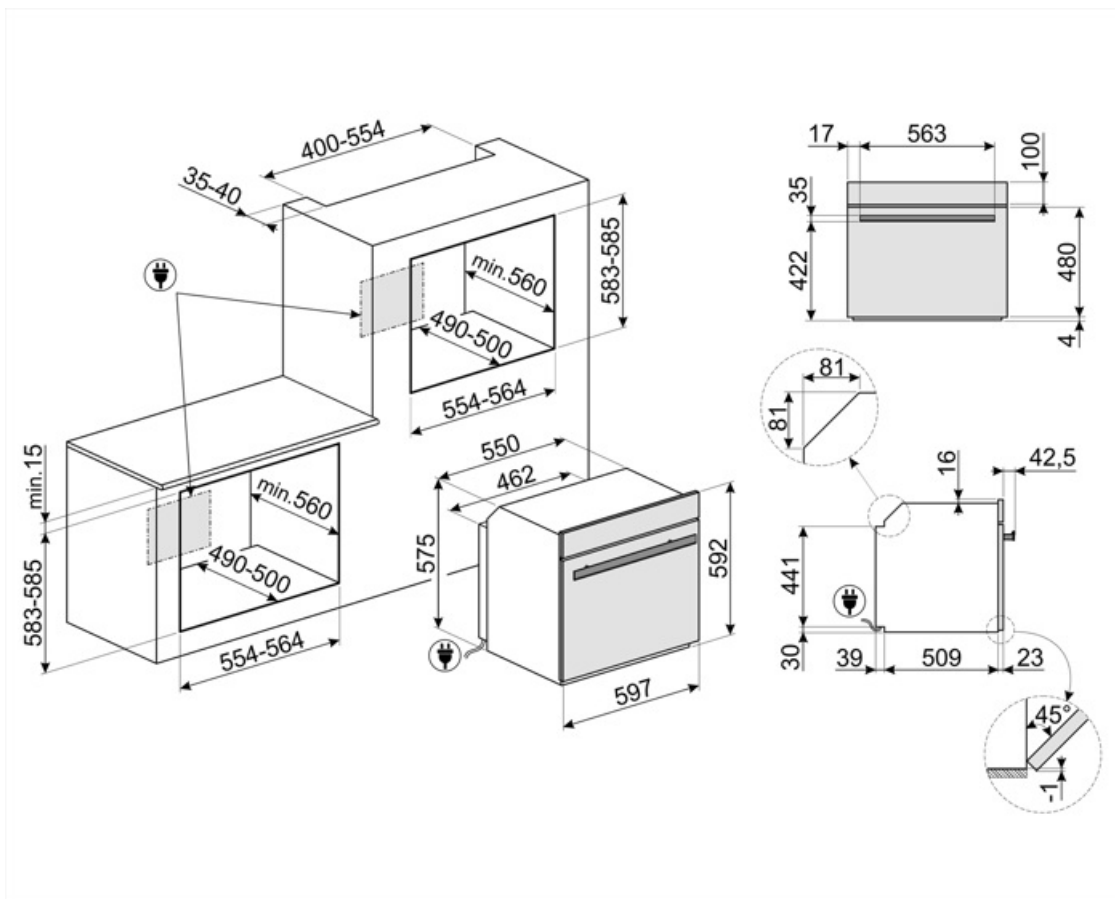
Accessories Included



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

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



Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



GTP

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



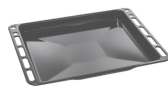
PALPZ

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



PR3845X

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



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

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
	Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.		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.

 <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>	 <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.</p>
 <p>Fan with grill with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.</p>	 <p>Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.</p>
 <p>Circulaire + lower element with steam assist: Ideal for reheating flans and quiches. This function will re-crisp the base, whilst filling will not dry out due to the additional moisture in the cooking cavity.</p>	 <p>Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.</p>
 <p>Turbo with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>KEEP_WARM_72dpi</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>
 <p>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.</p>	 <p>Warming up: An option for dish warming and keeping the prepared meals hot.</p>
 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>	 <p>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</p>
 <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>	 <p>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</p>



The oven cavity has 5 different cooking levels.



A SMART STEAM oven offers 3 levels of steam and 5 STEAM-ASSISTED cooking functions to choose from. The water is loaded into the oven before cooking via an automatic loading tube, and steam is generated externally and introduced directly into the cavity. The oven calculates the exact amount of water required for the desired cooking, up to 160ml, and the steam is automatically introduced into the oven, pulsing on and off during cooking according to the setting.



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.



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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