

SFU6104TVS





Category 24"
Product family Oven
Power supply Electrical
Power supply Electricity

Cooking method Thermo-ventilated Cleaning system VaporClean

EAN code 8017709268466



Aesthetic

Silkscreen color White **Aesthetics** Linea Silver Color Silkscreen type Symbols Flat Full-glass Design Door Material Glass Handle Linea-design Chromed Stainless steel type Brushed Handle color Silkscreened Glass type Stopsol Logo

Controls



Display technology TFT No. of display 11
Controls setting Full-touch languages

Display languages Italiano, English (US),

Français (CA), Español (MX), Português (PT), zh-CHS, zh-

CHT

Programs / Functions

No. of cooking functions10Automatic programmes50Customisable recipes10



Traditional cooking functions Static Fan-assisted True European convection Turbo Eco Large grill

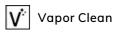




Yes



Cleaning functions



Child safety lock

Options

0			
Time-setting options	Delayed start and automatic shut-off when cooking ends	Other options	SmartCooking system, Keep-warm, Eco light, Language setting, Digital
Minute minder	Yes		clock, On/off tones
Child safety lock	Yes	Showroom mode	Yes

Technical Features

.5			
Minimum Temperature	86 °F	Heating elements stop	Yes
Maximum temperature	536 °F	when door is opened	
No. of shelves	5	Door opening	Standard opening
Fan	Single	Door	Cool-touch door
No. of lights	2	Removable door	Yes
Lighting	Halogen	Full-glass inner door	Yes
Replaceable light	Yes	Removable inner door	Yes
Light power	40 W	Total no. of door glasses	4
Light on when door is	Yes	Soft Close	Yes
open		Cooling system	Tangential
Lower heating element power	1200 W	Cooling duct	Single
Upper heating element - Power	1000 W	Cooling System Speed Reduction	Yes
Grill element - power	1700 W	Inner cavity dimensions	360x460x425 mm
Large grill - Power	2700 W	(HxWxD)	
		Temperature control	Electronic



Circular heating element 2000 W

- Power

Cavity material

EverClean enamel

Performance / Energy Label





Energy efficiency class

Volume of the cavity 2.54 cu. ft.

Energy consumption per 1.00 KWh

3.60 MJ

convection cycle

Energy consumption in

conventional mode

Energy consumption in 3.06 MJ forced air convection

Energy consumption per 0.85 KWh

cycle in fan-forced convection mode

Number of cavities 1

Energy efficiency index 100 %

Accessories Included



Rack with back and side 1

stop

Enameled 0.8"-deep 2

tray

Enameled 1.6"-deep

tray

Insert grid

1

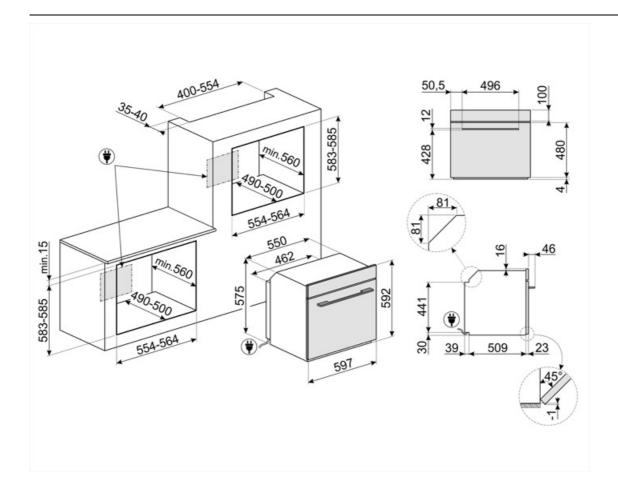
Telescopic Guide rails,

total Extraction

Electrical Connection

Voltage 230 V Nominal power 3400 W Voltage 120/208 V Current 13 A
Frequency 60 Hz
Power cord length 45 1/4 "







Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

Partial-extension telescopic guides Length: 14" Extraction: 11 1/4" Material: Stainless steel AISI 430 polished



GTT

BN640

Total-extension telescopic guides Length: 14" Extraction: 16.5" Material: Stainless steel AISI 430 polished

Enamelled tray, 40mm deep



PALPZ

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.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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.



True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.

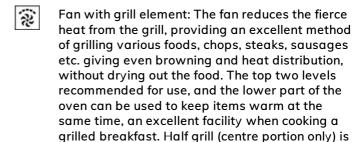


ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.





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.



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.

ideal for small quantities of food.

The inner door glass: can be removed with a few quick movements for cleaning.

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

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

KEEP_WARM_72dpi

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

Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the lewish religion, respecting the precepts. The oven works

The oven cavity has 5 different cooking levels. .5

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.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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

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