SFU6104TVS



Category	24"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Convection
Cleaning system	VaporClean
EAN code	8017709268466

Aesthetic

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

Controls

Display technology	Full color TFT touch screen	**No. of display languages**	11
Controls setting	Full-touch	**Display languages**	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT

Programs / Functions

No. of cooking functions	10
Automatic programs	50
Customisable recipes	10

Traditional cooking functions

- Bake
- Convection bake
- True European convection
- Convection roast
- Eco
- Broil
- Convection broil
- Circulaire + grill
- Warm
- Convection bottom (European bake+)

Other functions

- Defrost by time
- Defrost by weight
- Proof
- Plate warming
- Sabbath

Cleaning functions

- Vapor Clean

Sabbath Mode	Yes

Options

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

Technical Features

Capacity (Lt)	72 l	**Heating elements stop when door is opened**	Yes
Minimum Temperature	86 °F	**Door opening**	Standard opening
Maximum temperature	282 °F	**Door**	Cool-touch door
No. of shelf positions	5	**Removable door**	Yes
Fan	Single	**Full-glass inner door**	Yes
No. of lights	2	**Removable inner door**	Yes
Lighting	Halogen	**Total no. of door glasses**	4
Replaceable light	Yes	**Soft Close**	Yes
Light power	40 W	**Cooling system**	Tangential
Light on when door is open	Yes	**Cooling duct**	Single
Lower heating element power	1200 W	**Cooling System Speed Reduction**	Yes

Upper heating element - Power	1000 W
Grill element - power	1700 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Inner cavity dimensions (HxWxD)	360x460x425 mm
Temperature control	Electronic
Cavity material	EverClean enamel

Performance / Energy Label



Energy efficiency class	A
Volume of the cavity	2.54 cu. ft.
Energy consumption per convection cycle	1,00 kWh
Energy consumption in conventional mode	3,60 MJ
Energy consumption in forced air convection	3,06 MJ
Energy consumption per cycle in fan-forced convection mode	0,85 kWh
Number of cavities	1
Energy efficiency index	100 %

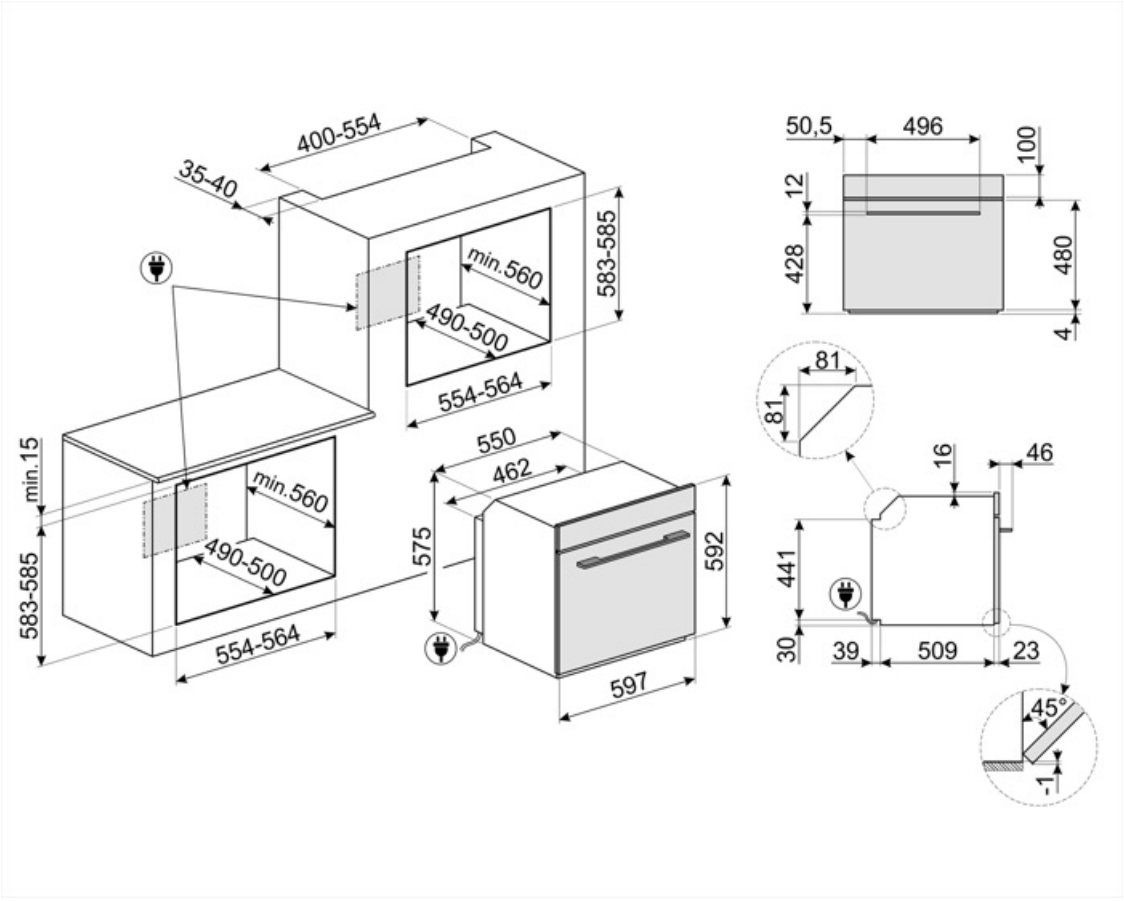
Accessories Included



Rack with back and side stop	1
Enameled 0.8"-deep tray	2
Enameled 1.6"-deep tray	1
Insert grid	1
Telescopic Guide rails, total Extraction	1

Electrical Connection

Voltage	230 V
Plug	No
Nominal power	3400 W
Voltage	120/208 V
Circuit breaker	13 A
Frequency	60 Hz
Power cord length	45 1/4 "


400-554
35-40
min.560
490-500
583-585
554-564
min.15
583-585
min.560
490-500
554-564
550
462
575
592
597
50,5
496
100
12
428
480
4
81
81
16
46
441
30
39
509
23
45°
1

Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



BN640

Enamelled tray, 40mm deep



GTP

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



GTT

Total-extension telescopic guides Length: 14" Extraction: 16.5" 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



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits

Symbols glossary



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 weight: With this function the defrosting time is determined



EASYGUIDE_72dpi



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.



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.



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.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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



Quadruple glazed: Number of glazed doors.



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



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.



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.



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 + 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.



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.

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

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

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.

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

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