SFU6300TVX



Category	24"
Product family	Oven
Power supply	Electrical
Cooking method	Convection
Cleaning system	VaporClean
EAN code	8017709284831

Aesthetic

Aesthetics	Classic	**Stainless steel type**	Brushed
Color	Stainless Steel	**Silkscreen color**	Black
Finishing	Fingerprint-proof	**Silkscreen type**	Symbols
Design	Flat	**Handle color**	Stainless steel
Material	Stainless steel	**Logo**	Embossed

Controls

Display name	DigiScreen	**Display technology**	LED

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

- Bake
- Convection bake
- True European convection
- Convection roast
- Eco
- Broil
- Convection broil
- Warm

Other functions

- Defrost by time

Cleaning functions

Vapor Clean

Options

Time-setting options	Delayed start and automatic shut-off when cooking ends	**Timer**	1
		Rapid pre-heating	Yes
Minute minder	Yes		

Technical Features

Capacity (Lt)	72 l	**Grill element - power**	1700 W
Minimum Temperature	122 °F	**Large grill - Power**	2700 W
Maximum temperature	251,5 °F	**Circular heating element - Power**	1550 W
No. of shelf positions	5	**Heating elements stop when door is opened**	Yes
Fan	Single	**Door**	Cool-touch door
No. of lights	2	**Removable inner door**	Yes
Lighting	Halogen	**Total no. of door glasses**	3
Replaceable light	Yes	**Cooling system**	Tangential
Light power	40 W	**Cooling duct**	Double
Light on when door is open	Yes	**Cooling System Speed Reduction**	Yes
Lower heating element power	1200 W	**Cavity material**	EverClean enamel
Upper heating element - Power	1000 W		

Performance / Energy Label

Volume of the cavity	2.54 cu. ft.

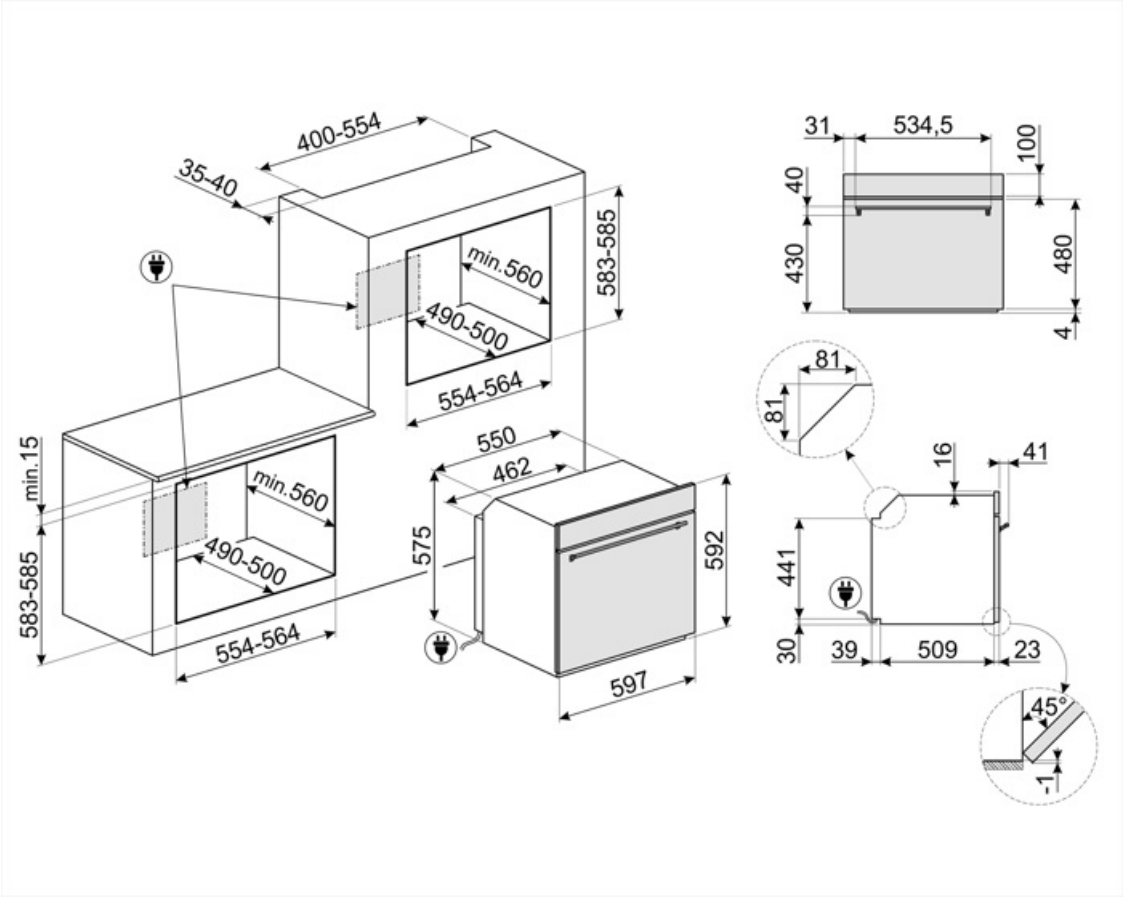
Accessories Included

Rack with back stop	1	**Insert grid**	1
Enameled 1.6"-deep tray	1		

Electrical Connection

Voltage	230 V	**Circuit breaker**	13 A
Plug	No		

Nominal power	3400 W	**Frequency**	60 Hz
Voltage	120/208 V	**Power cord length**	45 1/4 "



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



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



Triple glazed doors: 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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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



The oven cavity has 5 different cooking levels.



Air cooling system: to ensure a safe surface temperatures.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Electric



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



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.



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.



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



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



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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