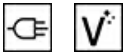


SFU6302TVX



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



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 technology	LCD
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Programs / Functions

No. of cooking functions	9
Automatic programs	20
Traditional cooking functions	

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

Other functions



Defrost by time



Defrost by weight



Proof



Sabbath

Cleaning functions



Vapor Clean

Sabbath Mode

Yes

Options



Time-setting options

Delayed start and automatic shut-off when cooking ends

Other options

Keep-warm, Eco light

Showroom mode

Yes

Minute minder

Yes

Child safety lock

Yes

Technical Features



Capacity (Lt)	72 l
Minimum Temperature	32 °F
Maximum temperature	282 °F
No. of shelf positions	5
Fan	Single
No. of lights	2
Lighting	Halogen
Replaceable light	Yes
Light power	40 W
Light on when door is open	Yes
Lower heating element power	1200 W
Upper heating element - Power	1000 W

Grill element - power	1700 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Heating elements stop when door is opened	Yes
Door	Cool-touch door
Removable inner door	Yes
Total no. of door glasses	4
Soft Close	Yes
Cooling system	Tangential
Cooling duct	Single
Cooling System Speed Reduction	Yes
Cavity material	EverClean enamel

Performance / Energy Label



Volume of the cavity 2.54 cu. ft.

Accessories Included



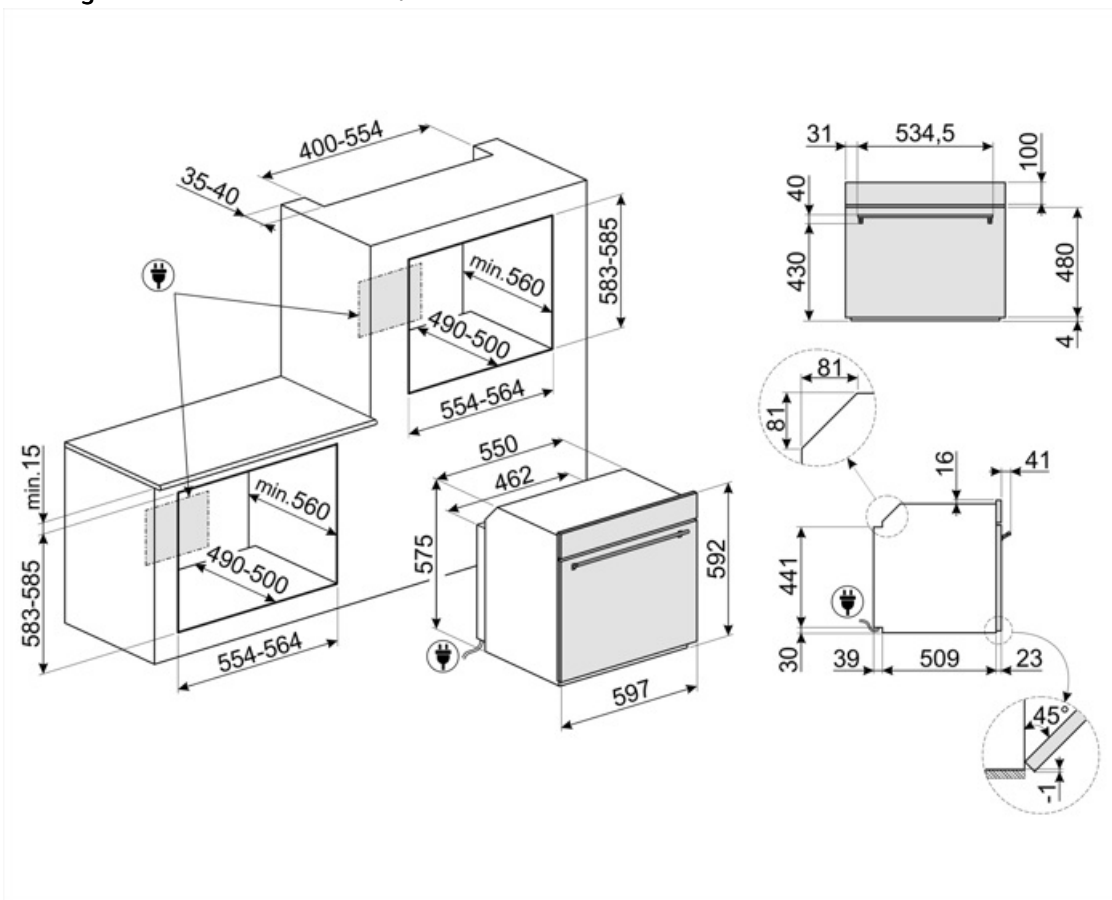
Rack with back and side stop 1
 Enameled 0.8"-deep tray 1
 Enameled 1.6"-deep tray 1

Insert grid 1
 Telescopic Guide rails, partial 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 "



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



PALPZ

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



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



BN640

Enamelled tray, 40mm deep



GTT

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





































PR3845X

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



Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Defrost by weight: With this function the defrosting time is determined</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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>

- | | |
|--|---|
|  <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>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>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>Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.</p> |  <p>The oven cavity has 5 different cooking levels.</p> |
|  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p> |  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p> |
|  <p>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.</p> |  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p> |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |