

SFPA6101TVS



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Pyrolitic
EAN code	8017709267964



Aesthetics

Aesthetic	Linea	Serigraphy type	Symbols
Colour	Silver	Door	Full glass
Design	Flat	Handle	Linea
Material	Glass	Handle Colour	Chromed
Glass Type	Stopsol	Logo	Silk screen
Serigraphy colour	White	Control knobs	Linea










Controls

Display technology	LCD	No. of controls	2
Control setting	Knobs		

Programs / Functions

No. of cooking functions 9

Traditional cooking functions

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

Other functions

Defrost by time

Defrost by weight

Proving

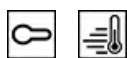
Sabbath

Cleaning functions

Pirólisis

Pirólisis eco

Options



Time-setting options Delay start and automatic end cooking

Minute minder Yes

Timer 1

Controls Lock / Child Safety 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 1

Light type Halogen

User-replaceable light Yes

Light Power 40 W

Light when door is opened Yes

Lower heating element power 1200 W

Grill element - power 1800 W

Circular heating element - Power 2000 W

Heating suspended when door is opened Yes

Door opening type Standard opening

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

Speed Reduction Cooling System Yes

Door Lock During Pyrolysis Yes

Usable cavity space dimensions (HxWxD) 360x460x425 mm

Temperature control Electronic

Cavity material Ever clean Enamel

Performance / Energy Label



Energy efficiency class A

Net volume of the cavity 70 l

Energy consumption per cycle in conventional mode 1.09 KWh

Energy consumption in forced air convection 2.88 MJ

Energy consumption per cycle in fan-forced convection 0.80 KWh

Energy consumption in conventional mode 3.92 MJ

Number of cavities 1
Energy efficiency index 95,2 %

Accessories Included



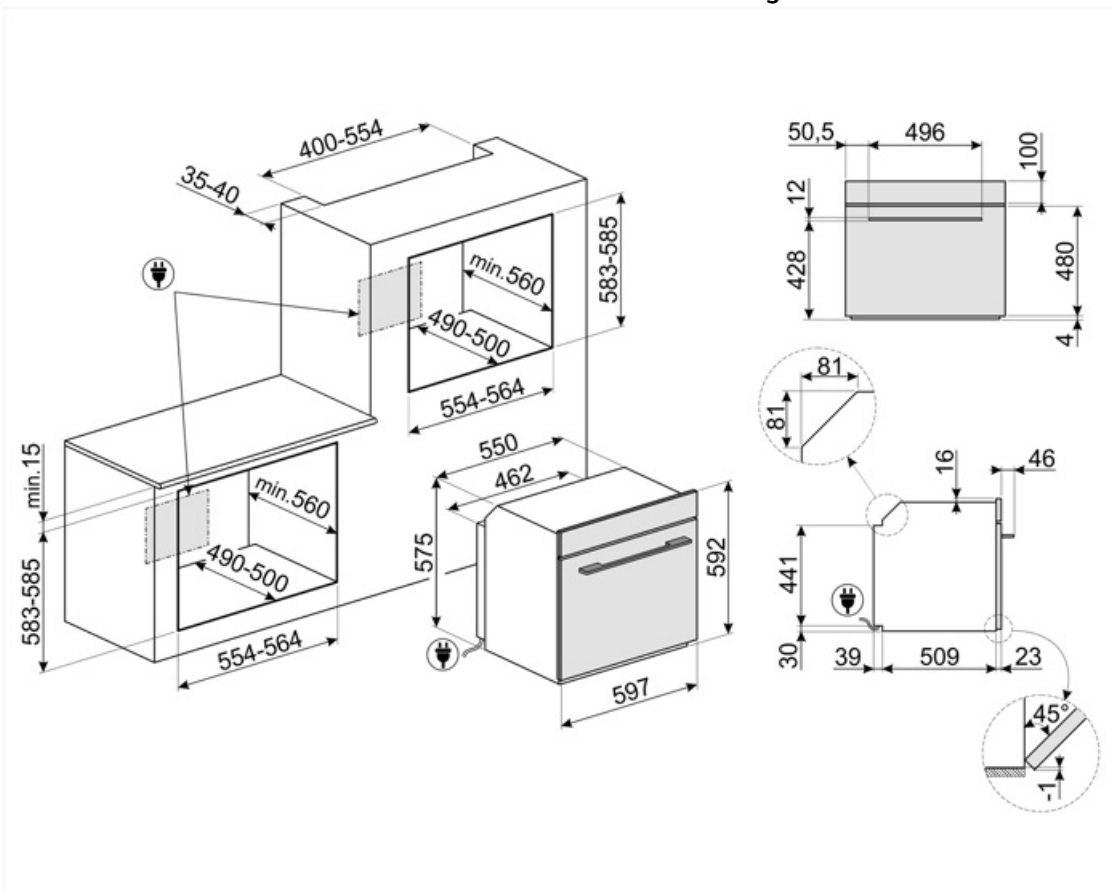
Rack with back and side stop 1
Enamelled deep tray (40mm) 1

Insert grid 1
Telescopic Guide rails, partial Extraction 1

Electrical Connection

Plug (I) Australia
Voltage 220-240 V
Current 13 A

Nominal power 3000 W
Frequency (Hz) 50/60 Hz
Power supply cable length 115 cm



Not included 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



BN640

Enamelled tray, 40mm deep



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished




































PR3845X

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



Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>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>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>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.</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>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.</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>

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|  | 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. |
|  | Side lights: Two opposing side lights increase visibility inside the oven. |  | Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior. |
|  | 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. |  | 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 |  | Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes. |
|  | 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 |  | 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. |  | The capacity indicates the amount of usable space in the oven cavity in litres. |
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