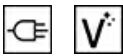


SF6200TSI



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709361341



Aesthetics

Aesthetics	Musa	Serigraphy type	Symbols
Colour	Silver	Door	Full glass
Finishing	Gloss	Handle	Musa
Design	Flat	Handle Colour	Black
Material	Glass	Logo	Silk screen
Glass Type	Eclipse	Control knobs	Musa
Serigraphy colour	White	Controls colour	Black

Controls



Display name	DigiScreen	Control setting	Knobs & touch buttons
Display technology	LED	No. of controls	2

Programs / Functions

No. of cooking functions	8
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Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper +

fan)



ECO



Large grill



Fan grill (large)



Fan assisted base

Other functions



Proving



Stone cooking



Air-Fry

Cleaning functions



Vapor Clean

Options



Time-setting options

Delay start and automatic
end cooking

Timer

1

Minute minder

Yes

Rapid pre-heating

Yes

Technical Features



Capacity (Lt)

70 l

Cavity

Sares

Minimum Temperature

60 °C

Maximum temperature

250 °C

Shelf positions

5

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

Heating suspended
when door is opened

Yes

Door opening type

Standard opening

Door

Temperate door

Removable door

Yes

Full glass inner door

Yes

Removable inner door

Yes

Total no. of door glasses

3

Chimney

Fixed

Cooling system

Tangential

Cooling duct

Single

Speed Reduction

Yes

Cooling System

Upper heating element - Power	1000 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm
Grill element - power	1700 W	Temperature control	Electro-mechanical
Large grill - Power	2700 W	Cavity material	Easy clean enamel
Circular heating element - Power	2000 W		

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	2.88 MJ
Net volume of the cavity	70 litres	Energy consumption per cycle in fan-forced convection	0.80 kWh
Energy consumption per cycle in conventional mode	1.15 kWh	Number of cavities	1
Energy consumption in conventional mode	4.14 MJ	Energy efficiency index	95.2 %

Accessories Included

Chrome shelf	1	Extra deep enamelled tray (40mm)	1
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Electrical Connection

Voltage	220-240 V	Nominal power (W)	3000 W
Plug	Cable with free ends	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	150 cm

Compatible Accessories



AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

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

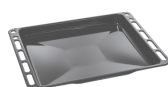


BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

BN640

Enamelled tray, 40mm deep



GTT

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



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



Alternative products



SF6200TBI

Black

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.
	Triple glazed doors: Number of glazed doors.		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.		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.
	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.
	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.		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.		Side lights: Two opposing side lights increase visibility inside the oven.
	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.



The oven cavity has 5 different cooking levels.



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.



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



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire