

SFP6101TVN1



Product Family	Oven
Category	60cm
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Pyrolitic
Oven control	Electronic
EAN code	8017709282165



Aesthetics

Aesthetic	Linea	Serigraphy type	Symbols
Colour	Black	Door	Full glass
Design	Flat	Handle	Linea
Material	Glass	Handle Colour	Chromed
Glass Type	Clear	Logo	Silk screen
Serigraphy colour	Grey		

Controls



Display name	CompactScreen	No. of controls	2
Display technology	LCD	Control knobs	Linea
Control setting	Knobs		

Programs / Functions

No. of cooking functions	10
--------------------------	----

Traditional cooking functions

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

Other functions

 Defrost by time	 Proving	 Sabbath
--	---	---

Cleaning functions

 Pirolysis
--

Options



Timer	Electronic	Controls Lock / Child Safety	Yes
Time-setting options	Delay start and automatic end cooking	Other options	Keep warm, Eco light
Minute minder	Yes	Showroom demo option	Yes
End of cooking acoustic alarm	Yes	Rapid pre-heating	Yes
Timer	1		

Technical Features



Temperature control	Electronic	Door opening type	Standard opening
Minimum Temperature	30 °C	Door	Cool
Maximum temperature	280 °C	Removable door	Yes
Cavity material	Ever clean Enamel	Full glass inner door	Yes
No. of shelves	5	Removable inner door	Yes
Shelves type	Metal racks	Total no. of door glasses	4
N. of fans	1	No. of thermoreflexing door glasses	3
No. of lights	1	Soft Close hinges	Yes
Light type	Halogen	Safety Thermostat	Yes
User-replaceable light	Yes	Heating suspended when door is opened	Yes
Light Power	40 W		
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1200 W	Cooling duct	Double
Grill element - power	1800 W	Speed Reduction Cooling System	Yes

Circular heating element 2000 W
- Power

Door Lock During Pyrolysis Yes

Usable cavity space dimensions (HxWxD) 360x460x425 mm

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 conventional mode 3.92 MJ
Energy consumption in forced air convection 2.45 MJ

Energy consumption per cycle in fan-forced convection 0.68 kWh
Number of cavities 1
Energy efficiency index 81 %
Gross volume 79 l

Accessories Included



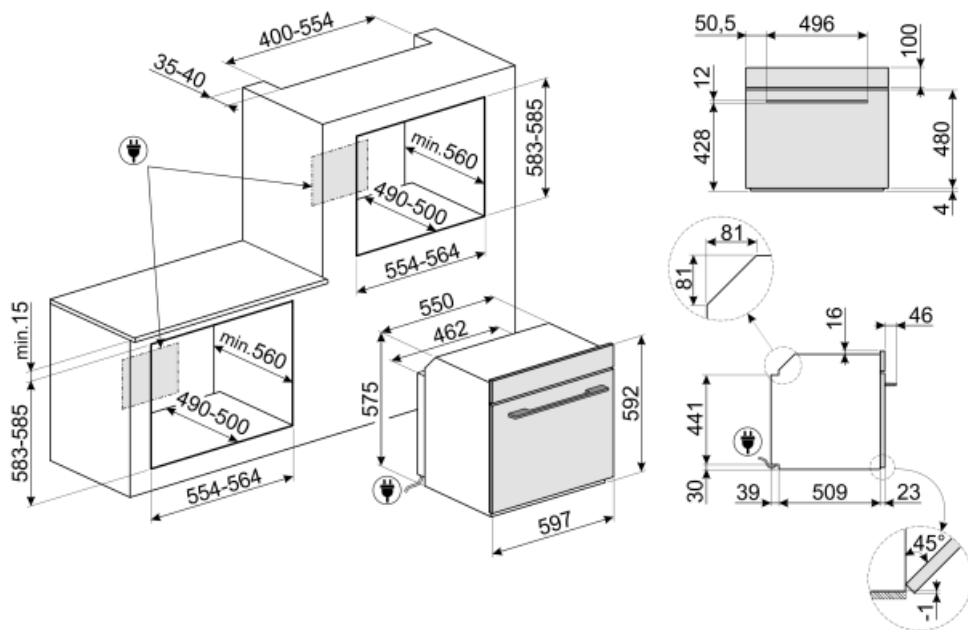
Insert gird 1
Telescopic Guide rails, partial Extraction 1

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

Electrical Connection

Voltage 220-240 V
Nominal power 3000 W
Current 13 A

Frequency (Hz) 50/60 Hz
Power supply cable length 115 cm



Not included accessories



GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



SFLK1

Child lock



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



PR3845X

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



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



BN620-1

Enamelled tray, 20mm deep



GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



BVG

Glass tray and stainless steel grid, 40mm deep



PALPZ

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



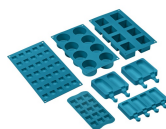
GTT

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



BN640



















Enamelled tray, 40mm deep



















SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

Symbols glossary (TT)

 <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</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>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>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 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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</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>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</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>Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.</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>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p> |
|  <p>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</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>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> |  <p>...</p> |