SF6301TVX



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709282141

Aesthetics

Aesthetics	Classic	**Serigraphy colour**	Black
Colour	Stainless steel	**Serigraphy type**	Symbols
Finishing	Fingerproof	**Door**	With 2 horizontal strips
Design	Flat	**Handle**	Classic
Material	Stainless steel	**Handle Colour**	Stainless steel
Type of steel	Brushed	**Logo**	Embossed
Glass Type	Eclipse		

Controls

Display name	CompactScreen	**No. of controls**	2
Display technology	LCD	**Control knobs**	Classic
Control setting	Control knobs	**Controls colour**	Steel effect

Programme / Functions

No. of cooking functions	10

Traditional cooking functions

Static

Fan assisted

Ciculaire

Turbo (circulaire + bottom + upper + fan)

ECO

Large grill

Fan grill (large)

Base

Circulaire + bottom

Pizza

Other functions

Defrost by time

Proving

Sabbath

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

Temperature control	Electronic	**Grill element - power**	1800 W
Minimum Temperature	30 °C	**Circular heating element - Power**	2000 W
Maximum temperature	280 °C	**Door opening type**	Standard opening
Cavity material	Easy clean enamel	**Door**	Temperate door
Shelf positions	5	**Removable door**	Yes
Shelves type	Metal racks	**Full glass inner door**	Yes
Tiliting grill	Yes	**Removable inner door**	Yes
No. of lights	1	**Total no. of door glasses**	3
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**	Single
		Usable cavity space dimensions (HxWxD)	360x460x425 mm

Performance / Energy Label



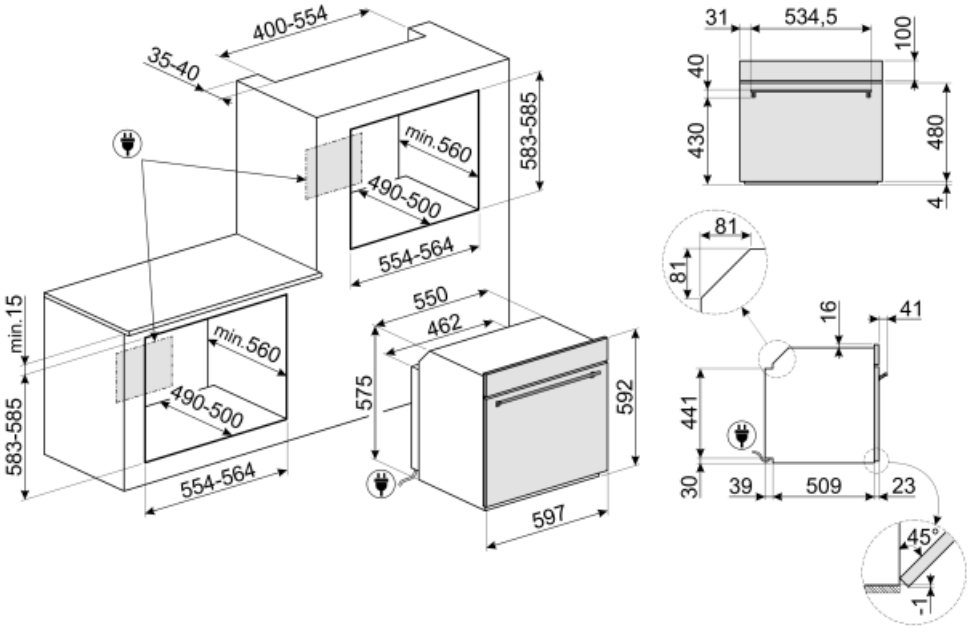
Energy efficiency class	A+	**GAS - Energy consumption in forced air convection**	2.45 MJ
Net volume of the cavity	70 litres	**Energy consumption per cycle in fan-forced convection**	0.68 KWh
Energy consumption per cycle in conventional mode	1.13 KWh	**Number of cavities**	1
GAS - Energy consumption in conventional mode	4.07 MJ	**Energy efficiency index**	81 %

Accessories Included

Chrome shelf	1	**Extra deep enamelled tray (40mm)**	1
Grill mesh	1		

Electrical Connection

Voltage	220-240 V	**Frequency (Hz)**	50/60 Hz
Current	13 A	**Power supply cable length**	115 cm
Nominal power (W)	3000 W		



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.



PR3845X

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



PPR2

Refractary 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.



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.



GTT

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



GTP

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



PRTX

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



BN620-1

Enamelled tray, 20mm deep



PALPZ

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



BN640

Enamelled tray, 40mm deep

Symbols glossary



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



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



Electric



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.



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.



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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



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



Air cooling system: to ensure a safe surface temperatures.



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.



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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



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.

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

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.

Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.

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

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

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

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.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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