SF6905P1



Category	60cm
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709241551

Aesthetics

Aesthetics	Victoria	**Serigraphy type**	Symbols
Colour	Cream	**Door**	With panel
Design	Rounded	**Handle**	Victoria
Material	Painted material	**Handle Colour**	Steel effect
Glass Type	Clear1	**Logo**	Applied
Serigraphy colour	Black		

Controls

Control setting	Control knobs	**Control knobs**	Victoria
No. of controls	3	**Controls colour**	Steel effect

Programme / Functions

No. of cooking functions	8

Traditional cooking functions

Static

Fan assisted

Ciculaire

Turbo (circulaire + bottom + upper + fan)

ECO

Large grill

Fan grill (large)

Base

Cleaning functions

Vapor Clean

Options

Time-setting options	Automatic end cooking	**Minute minder**	Yes

Technical Features

Temperature control	Electro-mechanical	**Large grill - Power**	2700 W
Minimum Temperature	50 °C	**Circular heating element - Power**	2000 W
Maximum temperature	250 °C	**Door opening type**	Standard opening
Cavity material	Easy clean enamel	**Door**	Cool
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	2	**Total no. of door glasses**	3
Light type	Halogen	**Safety Thermostat**	Yes
Light power	40 W	**Heating suspended when door is opened**	Yes
Light when door is opened	Yes	**Cooling system**	Tangential
Lower heating element power	1200 W	**Cooling duct**	Double
Upper heating element - Power	1000 W	**Speed Reduction Cooling System**	Yes
Grill element - power	1700 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm

Performance / Energy Label

Energy efficiency class	A

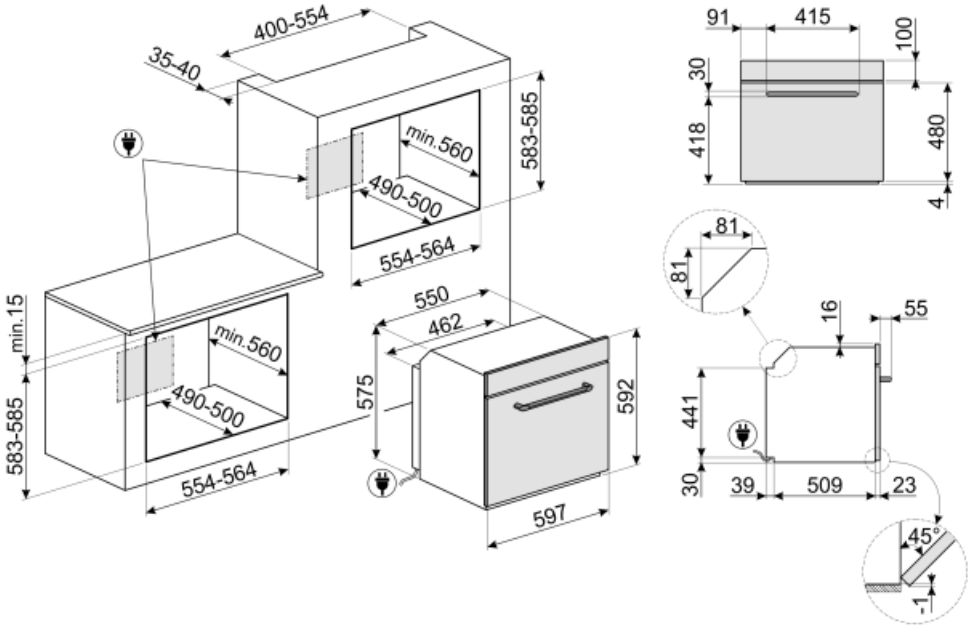
Net volume of the cavity	70 litres	**GAS - Energy consumption in forced air convection**	2.88 MJ
Energy consumption per cycle in conventional mode	1.15 KWh	**Energy consumption per cycle in fan-forced convection**	0.80 KWh
GAS - Energy consumption in conventional mode	4.14 MJ	**Number of cavities**	1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

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: Product drying performance, measured from A+++ to D / G depending on the product family



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.



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.



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.



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



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



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.



Air cooling system: to ensure a safe surface temperatures.



Electric



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.



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.



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.



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.



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.