

SFP6401TVN

SMEG
ELITE

EAN13: 8017709258146

Famille: Fours
Esthétique: Elementi
Alimentation: Electrique
Catégorie: 60 cm
Mode de cuisson: Chaleur tournante
Couleur: Noir
Système de nettoyage: Pyrolyse
Classe d'efficacité énergétique: A



TYPE



- Mode de cuisson: Chaleur tournante

- Famille: Fours
- Catégorie: 60 cm
- Alimentation: Electrique

ESTHÉTIQUE

- Esthétique: Elementi
- Finition des composants: Inox
- Type de verre: Normal
- Poignée: Elementi poignée carrée

- Couleur: Noir
- Matériau: Verre
- Porte: Avec 2 bandeaux
- Couleur de la poignée: Effet inox

COMMANDES

- Afficheur: Oui
- Type de commandes: Manettes
- Couleur des manettes: Effet inox

- Nombre de manettes: 2
- Esthétique des manettes: Elementi nouvelle esthétique

PROGRAMMES / FONCTIONS

Fonctions de cuisson traditionnelle



Fonctions de nettoyage

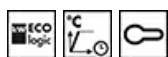


Autres fonctions



- Nombre de fonctions: 9

OPTIONS



- Minuteur: Oui
- Minuteur réglable: 1
- Préchauffage rapide: Oui
- Sons: Standard

- Programmateur / Minuteur: Electronique
- Options de programmation de la durée de cuisson: Début et fin de cuisson
- Signal sonore fin de cuisson: Oui
- Puissance Eco: Oui
- Mode Expo: Oui
- Verrouillage commandes / Sécurité enfants: Oui

CARACTÉRISTIQUES TECHNIQUES



- Température minimum: 30 °C
- Matériau de la cavité: Email Ever Clean
- Type de niveaux de cuisson: Supports latéraux en métal
- Type d'éclairage: Halogène
- Système de nettoyage: Pyrolyse
- Eclairage à l'ouverture de la porte: Oui

- Commandes du four: Electronique
- Contrôle de température: Electronique
- Température maximum: 280 °C
- Nombre de niveaux de cuisson: 5
- Afficheur / Horloge: Compact LCD
- Nombre de lampes: 1
- Lumière remplaçable par l'utilisateur: Oui
- Puissance de l'éclairage: 40
- Type d'ouverture de la porte: Abattante

- Porte: Froide
- Porte intérieure plein verre: Oui
- Nombre total de vitres de la porte: 4
- Système de refroidissement: Tangentiel
- Arrêt éléments chauffants à l'ouverture de la porte: Oui
- Dimensions nettes de la cavité (HxLxP): 360x460x425 mm

- Porte démontable: Oui
- Porte intérieure démontable: Oui
- Thermostat de sécurité: Oui
- Verrouillage porte pendant la pyrolyse: Oui
- Puissance résistance gril: 1800
- Puissance résistance circulaire: 2000

PERFORMANCE / ETIQUETTE ENERGÉTIQUE



- Consommation d'énergie en convection naturelle: 1.09 KWh

- Classe d'efficacité énergétique: A
- Volume net: 70 l
- Consommation d'énergie en convection forcée: 0.8 KWh

RACCORDEMENT ÉLECTRIQUE

- Tension (V): 220-240
- Intensité (A): 13
- Puissance nominale électrique (W): 3000 W
- Fréquence (Hz): 50/60

ACCESSOIRES INCLUS

- Grille avec arrêt arrière: 1
- Lèchefrite émaillé profond (40 mm): 1

ACCÉSSOIRES EN OPTION

- Lèchefrite en verre avec grille inox profondeur 40 mm: **BVG**

- 1 kit Rails télescopiques à sortie totale sur un niveau pour fours et centres de cuisson avec support latéraux en métal. Longueur 35,55 cm, sortie 41,85 cm. Matériau : inox AISI 430 brillant.: **GT1T-2**

- Pierre à pizza ronde, diamètre 35 cm, avec 2 poignées accessoire non adapté aux fours micro-ondes: **PRTX**

- 1 kit Rails télescopiques à sortie partielle sur un niveau pour fours et centres de cuisson avec support latéraux en métal. Longueur 35,55 cm, sortie 28,5 cm. Matériau : inox AISI 430 brillant.: **GT1P-2**
- Spatule à pizza avec manche repliable Largeur : 31,5 cm Longueur : 32,5 cm: **PALPZ**
- Pierre à pizza rectangulaire sans poignées Dimensions : L 42 x H 1,8 x P 37,5 cm : **PPR2**
- Profilé cache champ inox pour gamme fours hauteur 45 cm SF4140/ SFP4120 / SF4120 / SF4109 / SFP4390 / SF4390 / SF4309 et machines à café CMSC / CMS: **PR3845X**



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



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Air cooling system: to ensure a safe surface temperatures.



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



Defrost by weight: With this function the defrosting time is determined



Quadruple glazed: 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.



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.



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.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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.



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.



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.



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.



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.



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.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Pyrolitic: The Eco pyrolitic 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.



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 without any time limitations. After you set this option, you can change any parameter in the oven and the lamp, the fan and the light of the knobs are turned off. Remains active only the knob to turn it off.



The oven cavity has 5 different cooking levels.



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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