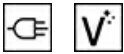


# SF6101VB



|                 |               |
|-----------------|---------------|
| Category        | 60cm          |
| Product Family  | Oven          |
| Power supply    | Electric      |
| Heat source     | Electric      |
| Cooking method  | Fan assisted  |
| Cleaning system | Vapor Clean   |
| EAN code        | 8017709252946 |



## Aesthetics








|                   |        |                 |             |
|-------------------|--------|-----------------|-------------|
| Aesthetics        | Linea  | Serigraphy type | Symbols     |
| Colour            | White  | Door            | Full glass  |
| Design            | Flat   | Handle          | Linea       |
| Material          | Glass  | Handle Colour   | Chromed     |
| Glass Type        | Clear1 | Logo            | Silk screen |
| Serigraphy colour | Grey   |                 |             |

## Controls

|                    |               |                 |       |
|--------------------|---------------|-----------------|-------|
| Display technology | LCD           | No. of controls | 2     |
| Control setting    | Control knobs | Control knobs   | Linea |

## Programs / Functions

No. of cooking functions 7  
 Traditional cooking functions

|  |   |  |
|--|---|--|
|  Static            |  Fan assisted      |  ECO  |
|  Large grill       |  Fan grill (large) |  Base |
|  Fan assisted base |   |  |

## Other functions



Defrost by time



Defrost by weight



Proving



Sabbath

## Cleaning functions



Vapor Clean

## Options



### Time-setting options

Delay start and automatic end cooking

### Minute minder

Yes

### Timer

1

### Limited Power

Yes

### Consumption Mode

### Controls Lock / Child Safety

Yes

### Showroom demo option

Yes

### Rapid pre-heating

Yes

## Technical Features



### Minimum Temperature

30 °C

### Maximum temperature

280 °C

### Shelf positions

5

### Shelves type

Metal racks

### No. of lights

1

### Light type

Halogen

### User-replaceable light

Yes

### Light power

40 W

### Lower heating element power

1200 W

### Grill element - power

1800 W

### 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

### Safety Thermostat

Yes

### Cooling system

Tangential

### Cooling duct

Single

### Usable cavity space dimensions (HxWxD)

360x460x425 mm

### Temperature control

Electronic

### Cavity material

Easy clean enamel

## Performance / Energy Label



### Energy efficiency class

A

### Net volume of the cavity

70 litres

### Energy consumption per cycle in conventional mode

1.13 KWh

### Energy consumption in conventional mode

4.07 MJ

### Energy consumption in forced air convection

2.88 MJ

### Energy consumption per cycle in fan-forced convection

0.80 KWh

### Number of cavities

1

### Energy efficiency index

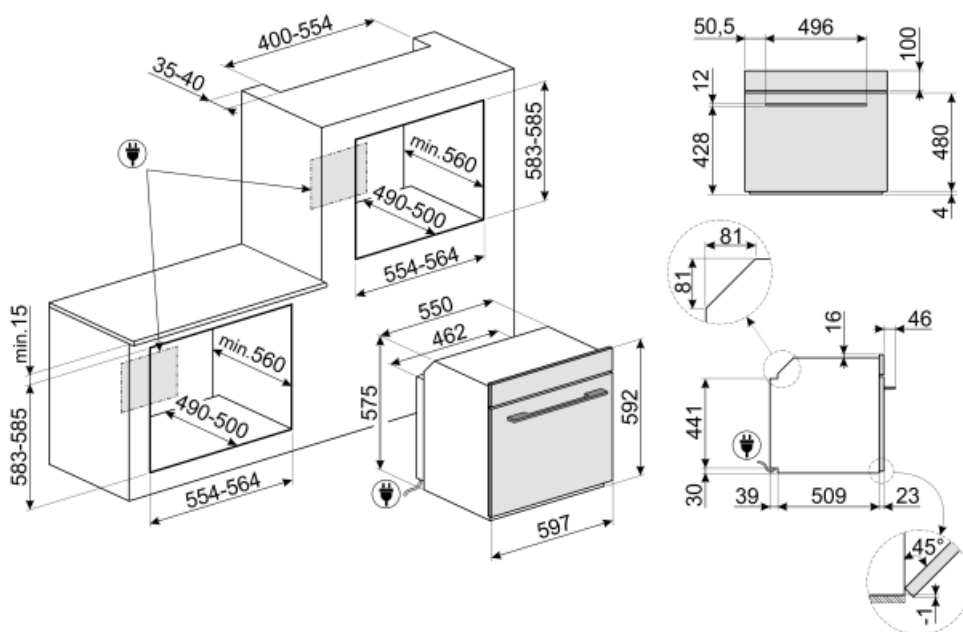
95.2 %

## 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    |                           |          |



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## Not included accessories

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### PR3845X

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



### 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.



### PRTX

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



### PALPZ

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



### BN620-1





















Enamelled tray, 20mm deep









### BN640

Enamelled tray, 40mm deep

## Symbols glossary

|  |   |
|--|---|
|  <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>Defrost by weight: With this function the defrosting time is determined</p>  |
|  <p>Triple glazed doors: Number of glazed doors.</p>   |  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>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.</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>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>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>Side lights: Two opposing side lights increase visibility inside the oven.</p>   |
|  <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</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><b>Rapid preheat:</b> The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p> |  | <p><b>Sabbath:</b> This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.</p>   |
|  | <p>The oven cavity has 5 different cooking levels.</p>   |  | <p><b>Electronic control:</b> 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><b>Vapor Clean:</b> a simple cleaning function using steam to loosen deposits in the oven cavity.</p>                     |  | <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>   |