

SFPA6140N

Smeg 60cm Linear Thermoseal Pyrolytic Oven



EAN 8017709207908

Dimensions 597mmW x 592mmH x 571mmD

Finish Fingerprint proof stainless steel Black Stopsol® reflective glass

Total functions 17 + 50 SmartSense Plus auto menus

incl. Sabbath mode, defrost, proving and keep warm

Display Colour Touch TFT

Capacity 79L
Cooking levels 5

Thermostat 30 - 280°C Installation Builtin

Programmability Fully programmable

Cleaning Pyrolytic / ECO Pyrolytic

Lighting 2 x 40W halogen

Supplied accessories 1 x Chrome grill insert 2 x Chrome shelves

1 x 20mm enamelled baking tray 1 x 40mm enamelled baking tray

2 x Total telescopic guides

Optional accessories PRTX - Pizza Stone

PPR2 - Gourmet Cooking Stone PALPZ - Single-handle pizza paddle 38508/510 - Baking Dish GT1P-2 - Partial telescopic guides GT1T-2 - Total telescopic guides

Safety Cool Door technology, thermal protection system, child safety

lock, controls lock

Power 220-240V, 50/60Hz

3000W 15A Connection

Warranty Two years parts and labour



THERMOSEAL

The seal of Smeg's quality, technical excellence and taste: succulent roasts, crisp pastry and impressive baking is achieved in Smeg's unique, perfectly controlled cooking environment. Thermoseal maintains the perfect atmospheric balance in the cavity for optimum cooking conditions.





PYROLTYIC CLEANING

Smeg's pyrolytic cycle locks the door and heats the oven to around 500°C. This process carbonises any food residue or burnt-on grease to a small amount of ash, which can be simply wiped away with a damp cloth. Smeg also has Eco Pyro - the low energy option.



SMARTSENSE PLUS

Smeg's SmartSense Plus provides a foolproof, step-by-step guide to cooking. The large TFT colour display is legible without reading glasses, and so simple to follow. SmartSense Plus also has 50 guided cooking programs and you can also save 10 of your most-used favourites.



EVER CLEAN ENAMEL

The superior quality of Smeg's patented Ever Clean enamel, which is highly durable and easy to clean, is the result of nearly 70 years of enameling expertise; ensuring long-life performance of every Smeg oven.





COOL DOOR TECHNOLOGY

Smeg's Cool Door system is a combination of technologies which is driven by a 22 blade tangential fan and includes a heat exchange baffle system. It draws cool air up through the panes of heat-reflective glass in the door, making it safe to the touch even when the oven is at pyrolytic temperatures of around 500°C.



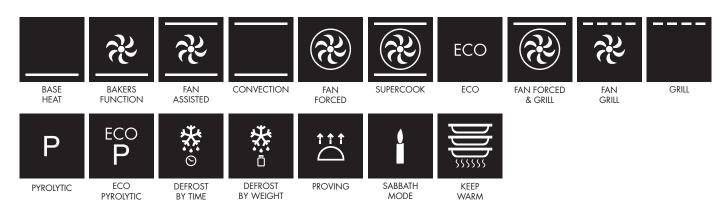
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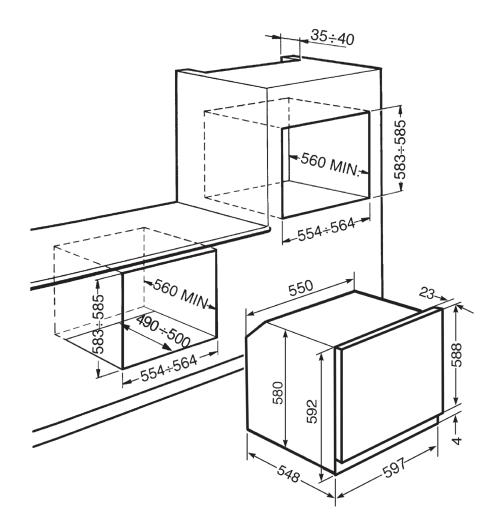


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FUNCTIONS:





PLEASE NOTE: Drawings are not to scale. They are to assist only.

CABINETRY: Cut-outs are indicated for proud mounting. For flush mounting please refer to a specialist installer. VENTILATION: Ovens and compact ovens require a 35-40mm ventilation gap at the rear of the cabinet.

WARNING: Technical specifications and product sizes can be varied by the manufacturer, without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.

