

# SFP6390XE

classica Aesthetic

EAN13: 8017709218829

Product Family: Oven

Aesthetic: Classic

Power supply: Electric

Category: 60cm

Cooking Method: Thermo-ventilated

Colour: Fingerproof Stainless Steel

Cleaning system: Pyrolitic

Energy efficiency class: A+



## TYPE



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- Power supply: Electric

## AESTHETICS



- Material: Stainless steel
- Glass Type: Eclipse
- Handle: Classic

- Aesthetic: Classic
- Colour: Fingerproof Stainless Steel
- Type of steel: Brushed
- Door: With 2 horizontal strips
- Handle Colour: Steel effect

## CONTROLS

- Display: Yes
- Control setting: Knobs
- Controls colour: Steel effect

- No. of controls: 2
- Control knobs: Classic

## PROGRAMS / FUNCTIONS

Traditional cooking functions



Cleaning functions



Other functions



- No. of cooking functions: 9
- Automatic programmes: 20

## OPTIONS



- Minute minder: Yes
- Limited Power Consumption Mode: Yes
- Showroom demo option: Yes
- Other options: Keep warm, Eco light

- Timer: Electronic
- Time-setting options: Delay start and automatic end cooking
- End of cooking acoustic alarm: Yes
- Rapid pre-heating: Yes
- Controls Lock / Child Safety: Yes

## TECHNICAL FEATURES



- Minimum Temperature: 30 °C
- Cavity material: Ever clean Enamel
- Shelves type: Metal racks
- N. of fans: 1
- Light type: Halogen
- Light Power: 40 W
- Door: Cool

- Oven control: Electronic
- Temperature control: Electronic
- Maximum temperature: 280 °C
- No. of shelves: 5
- Display / Clock: Large LCD
- No. of lights: 2
- Cleaning system: Pyrolitic
- Light when door is opened: Yes
- Removable door: Yes

- Full glass inner door: Yes
- Total no. of door glasses: 4
- Safety Thermostat: Yes
- Door Lock During Pyrolysis: Yes
- Lower heating element power: 1200 W
- Grill element - power: 1700 W
- Circular heating element - Power: 2000 W

- Removable inner door: Yes
- Soft Close hinges: Yes
- Cooling system: Tangential
- Heating suspended when door is opened: Yes
- Upper heating element - Power: 1000 W
- Large grill - Power: 2700 W
- Usable cavity space dimensions (HxWxD): 360x460x425 mm

## PERFORMANCE / ENERGY LABEL



- Energy consumption in conventional mode: 3.92 MJ
- Energy consumption in forced air convection: 2.45 MJ

- Energy efficiency class: A+
- Net volume of the cavity: 70 litres
- Energy consumption per cycle in conventional mode: 1.09 KWh
- Energy consumption per cycle in fan-forced convection: 0.68 KWh

## ELECTRICAL CONNECTION

- Voltage: 220-240 V
- Current: 13 Amp

- Nominal power: 3000 W
- Frequency (Hz): 50/60 Hz

## ACCESSORIES INCLUDED

- Grid with back and side stop: 2
- Enamelled deep tray (40mm): 1

- Insert grid: 1
- Telescopic Guide rails, partial Extraction : 1

## OPTIONAL

- Enamelled tray, 20mm deep: **BN620-1**
- Glass tray and stainless steel grid, 40mm deep: **BVG**
- 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. : **GT1T-2**
- Antifingerprint stainless steel. Cover for furniture in column installation of more ovens: **PR3845X**
- Teflon tray, 8mm deep: **BNP608T**

- Enamelled tray, 40mm deep: **BN640**
- Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.: **GT1P-2**
- Pizza shovel with fold away handle width: 315mm length : 325mm: **PALPZ**
- Refractory 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. : **PPR2**
- Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.: **PRTX**
- **SFLK1**

For availability in specific countries please contact your [local agent](#) .



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



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.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



Pyrolytic: The Eco pyrolytic 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.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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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