

SF64M3VB

EAN13: 8017709256531

Product Family: Oven
Aesthetic: Selezione
Power supply: Electric
Category: 60cm
Cooking Method: Fan assisted
Colour: White
Energy efficiency class: A



TYPE



- Cooking Method: Fan assisted

- Product Family: Oven
- Category: 60cm
- Power supply: Electric

AESTHETICS

- Aesthetic: Selezione
- Component finish: Stainless steel
- Type of steel: Brushed
- Door: Con 2 listelli
- Handle Colour: Steel effect

- Colour: White
- Material: Glass
- Glass Type: Clear
- Handle: Selection squared

CONTROLS

- No. of controls: 3
- Control knobs: Cucina restyling

- Control setting: Knobs
- Controls colour: Steel effect

PROGRAMS / FUNCTIONS

Traditional cooking functions



- No. of cooking functions: 6

OPTIONS

- Timer: Electro-mechanical
- Minute minder: Yes
- Timer: 1

- Time-setting options: Automatic end cooking
- End of cooking acoustic alarm: Yes
- Tones: Standard

TECHNICAL FEATURES



- Minimum Temperature: 50 °C
- Cavity material: Ever clean Enamel
- Shelves type: Metal racks
- No. of lights: 1
- User-replaceable light: Yes
- Door opening type: Standard opening
- Removable door: Yes
- Removable inner door: Yes
- Safety Thermostat: Yes
- Lower heating element power: 1200 W
- Grill element - power: 1700 W
- Usable cavity space dimensions (HxWxD): 360x460x425 mm

- Oven control: Electro-mechanical
- Temperature control: Electro-mechanical
- Maximum temperature: 250 °C
- No. of shelves: 5
- N. of fans: 1
- Light type: Halogen
- Light Power: 40 W
- Door: Temperate door
- Full glass inner door: Yes
- Total no. of door glasses: 3
- Cooling system: Tangential
- Upper heating element - Power: 1000 W
- Large grill - Power: 2700 W

PERFORMANCE / ENERGY LABEL



- GAS - Energy consumption in conventional mode: 4.14 MJ
- GAS - Energy consumption in forced air convection: 2.88 MJ

- Energy efficiency class: A
- Net volume of the cavity: 70 litres
- Energy consumption per cycle in conventional mode: 1.15 KWh
- Energy consumption per cycle in fan-forced convection: 0.80 KWh

ELECTRICAL CONNECTION

- Voltage: 220-240 V
- Current: 13 Amp
- Nominal power: 3000 W
- Frequency (Hz): 50/60 Hz

ACCESSORIES INCLUDED

- Grid with back stop: 1
- Enamelled deep tray (40mm): 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**
- Set of catalytic panels, 5 levels, 1 lamp: **PC681-1**
- 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: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



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.



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.



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.



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.



The oven cavity has 5 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.



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