

SFP140E

linea

60CM "Linear Series" Oven, Electric Thermoventilated
Pyrolytic, Stainless steel and Silver glass,
Energy Rating A+

EAN13: 8017709218690

Programs / Functions

No. of cooking functions: 10

Cleaning functions: Pirolysis/ Pirolysis eco

Customisable recipes: 10

Automatic programmes: 50

Other functions: Defrost by time, Defrost by weight,
Plate rack/warmer, Proving, Sabbath

Controls

Display / Clock: TFT graphic , colour touch screen

Easyguide display

Options

Cooking time setting: Delay start and automatic end cooking

End of cooking acoustic alarm

Minute minder

Power limiter

Showroom demo option

Controls Lock / Child Safety

Other options: SmartCook system, Keep warm, Eco light,
Language setting, Digital clock display, Tones

Rapid pre-heating

Minimum Temperature: 30 °C

Maximum temperature: 280 °C

Technical Features

Cavity material: Ever clean Enamel

Net Volume: 70 litres

Gross volume: 79 litres

No. of shelves: 5

Shelves type: Metal racks

No. of lights: 2

Light type: Halogen

Light Power: 40 W

Light when door is opened

Full glass inner door

Removable inner door

Heating suspended when door is opened

Cooling system: Tangential

Door: Cool

Soft Close hinges

Accessories Included

Grill mesh: 1

Grid with back and side stop: 2

Enamelled deep tray (40mm): 1

Telescopic Guide rails, partial Extraction : 1



Electrical Connection

Voltage: 220-240 V
Electrical connection rating (W): 3000 W
Current: 13 Amp
Frequency (Hz): 50/60 Hz

FUNCTIONS





Main Oven



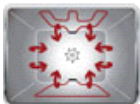
Lower heating element only:

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.



Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.



Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



Circulaire + grill:

Circulaire + grill



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



ECO:

The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.



Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.



Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

SMEG S.p.A.
Via Leonardo da Vinci, 4
42016 Guastalla (RE)
Tel. 0522 821 1

