

SFP6604NRE

Dolce Stil Novo Aesthetic

EAN13: 8017709217884

Product Family: Oven

Aesthetic: Dolce Stil Novo

Power supply: Electric

Category: 60cm

Cooking Method: Thermo-ventilated

Colour: Black

Cleaning system: Pyrolitic

Energy efficiency class: A+



TYPE



- Cooking Method: Thermo-ventilated

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

AESTHETICS

- Aesthetic: Dolce Stil Novo
- Component finish: Copper
- Glass Type: Eclipse
- Handle: Dolce Stil Novo

- Colour: Black
- Material: Glass
- Door: Full glass
- Handle Colour: Black

CONTROLS



- Display: Yes
- Control setting: Full touch

PROGRAMS / FUNCTIONS

Traditional cooking functions



Other functions



Cleaning functions



- No. of cooking functions: 10
- Automatic programmes: 50
- Customisable recipes: 10

OPTIONS



- Minute minder: Yes
- Timer: 1
- Rapid pre-heating: Yes
- Controls Lock / Child Safety: Yes
- Other options: SmartCook system, Keep warm, Eco light, Language setting, Digital clock display, Tones

- Timer: Electronic
- Time-setting options: Delay start and automatic end cooking
- End of cooking acoustic alarm: Yes
- Limited Power Consumption Mode: Yes
- Showroom demo option: Yes
- Smart cooking: Yes

TECHNICAL FEATURES



- Minimum Temperature: 30 °C
- Cavity material: Ever clean Enamel
- Shelves type: Metal racks
- Display technology: TFT
- No. of lights: 2
- User-replaceable light: Yes

- Oven control: Electronic
- Temperature control: Electronic
- Maximum temperature: 280 °C
- No. of shelves: 5
- Display generation: 1st
- N. of fans: 1
- Light type: Halogen
- Cleaning system: Pyrolitic

- Light Power: 40 W
- Door opening type: Standard opening
- Removable door: Yes
- 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

- Light when door is opened: Yes
- Door: Cool
- 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

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

ACCESSORIES INCLUDED

- Grid with back and side stop: 2
- Enamelled tray (20mm): 1
- Telescopic Guide rails, total Extraction: 1
- Insert grid: 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-coated tray, 8mm depth, to be placed on the grid: **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.



EASYGUIDE_72dpi



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



ELECTRIC_72dpi



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.



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.



Circulaire + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.



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.



KEEP_WARM_72dpi



Side lights: Two opposing side lights increase visibility inside the oven.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



Warming up: An option for dish warming and keeping the prepared meals hot.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



PROVING_72dpi



Pyrolitic: The Eco pyrolitic 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.



Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.



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.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



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



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