



OVENS

SFPA6303TPX 60CM CLASSIC THERMOSEAL PYROLYTIC OVEN



EAN 8017709289263

Dimensions 597mmW x 592mmH x 571mmD

Finish Fingerprint proof stainless steel Eclipse high visibility black glass

Total functions 10 plus Defrost, Proving, Sabbath, & Pyrolytic

48 Automatic programmes

Display VIVOscreen 79L Capacity 5 Cooking levels

30 - 280°C **Thermostat**

Installation Built-in

Programmability Fully programmable Cleaning Pyrolytic cleaning 2 x 40W halogen Lighting

Supplied accessories 2 x Chrome shelves

1 x Chrome grill insert

1 x 20mm enamelled baking tray 1 x 40mm enamelled baking tray 2 x GT1T-2 - Total telescopic guides

1 x Temperature probe

PRTX - Pizza Stone Optional accessories

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

Cool Door technology, thermal protection system, control lock Safety

and child safety lock

220-240V, 50/60Hz Power

13A 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.



VIVOSCREEN

Smeg presents a brand new full colour, touch control VIVOscreen is a comprehensive display allowing easy navigation and program selection. Intuitive, easy to read and simple to use, high definition images illustrate the extensive range of automatic programs available for smart cooking. Helpful pop up explanations appear once an item on the display is held down for 3 seconds.

SMART COOKING

Smeg's intuitive Smart Cooking program allows users to effortlessly select oven functions, temperature and cooking time. Smart cooking offers 100 automatic recipes for simple operation. Select the dish you want to cook from the menu, enter the weight and the oven does the rest - resulting in perfectly cooked meals every time. The My recipes feature also allows you to store up to 64 of your favourite dishes into the memory of the oven. The cooking function, temperature, time and your own name for the dish will be saved, making the oven quick and simple to use for everyone.



PYROLYTIC 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



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FUNCTIONS



