



OVENS

SFPA6301TVX 60CM CLASSIC THERMOSEAL PYROLYTIC OVEN



EAN 8017709289324

Dimensions 597mmW x 592mmH x 571mmD

Finish Fingerprint proof stainless steel Eclipse high visibility black glass

Total functions 10 plus defrost, proving, & sabbath mode

Display COMPACTscreen

Capacity 79L
Cooking levels 5

Thermostat 50 - 280°C Installation Built-in

Programmability Fully programmable
Cleaning Pyrolytic Clean
Lighting 2 x 40W halogen
Supplied accessories 2 x Chrome shelves

2 x Chrome shelves 1 x Chrome grill insert

1x 20mm enamelled baking tray 1 x 40mm enamelled baking tray 1 x Total telescopic guides

Optional accessories PRTX - Pizza Stone

PRTX - Pizza Stone PPR2 - Gourmet Cooking Stone PALPZ - Single-handle pizza paddle 38508/510 - Baking Dish GT1P-2 - Partial telescopic guides GT1T-2 - Total telescopic guides

Safety Cool Door technology, thermal protection system

Power 220-240V, 50/60Hz

3000W

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.

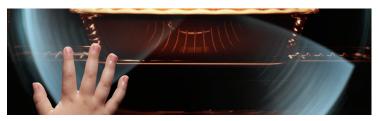


COMPACTSCREEN

Easy to use, the COMPACTscreen is an intuitive display to effortlessly set cooking programs. The left knob allows you to choose from a variety of cooking functions, whilst the right knob allows you to select the suitable temperature to achieve optimal results.

COOL DOOR TECHNOLOGY

Smeg's Cool Door system is a combination of technologies which is driven by a 22 blade tangential fan and includes a heat exchange baffle system. It draws cool air up through the panes of heat-reflective glass in the door, making it safe to the touch even when the oven is at pyrolytic temperatures of around 500°C.







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FUNCTIONS





















FAN ASSISTED

FAN FORCED

ECO

GRILL

FAN GRILL

BASE HEAT

BASE HEAT + FAN FORCED

PIZZA

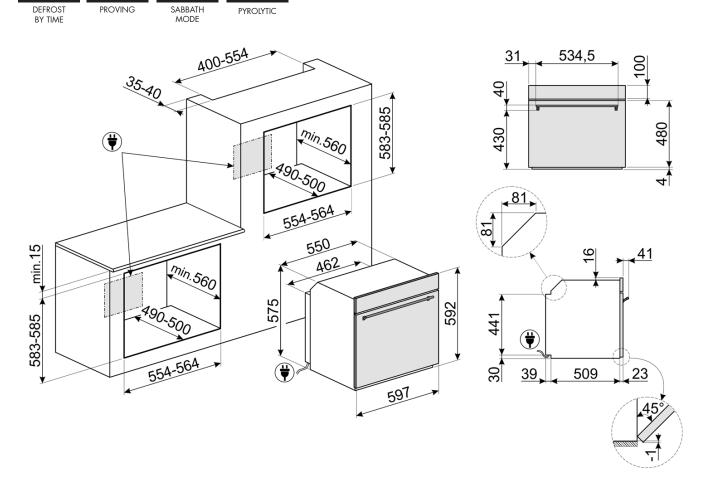












PLEASE NOTE: drawings are not to scale. They are to assist only.

WARNING: technical specifications and product sizes can be varied by the manufacturer without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.