

SFPA6395X2

60CM CLASSIC THERMOSEAL PYROLYTIC OVEN



EAN 8017709250539

Dimensions	597mmW x 592mmH x 571mmD
Finish	Fingerprint proof stainless steel Eclipse high visibility black glass
Total functions	17 + 50 SmartSense Plus auto menus incl. Sabbath mode, defrost, proving and keep warm
Auto menus	50 SmartSense Plus menus
Display	TFT
Capacity	79L
Cooking levels	5
Thermostat	30 - 280°C
Installation	Built-in
Programmability	Fully programmable
Cleaning	Pyrolytic / ECO Pyrolytic
Lighting	2 x 40W halogen
Supplied accessories	1 x Chrome grill insert 2 x Chrome shelves 1 x 20mm enamelled baking tray 1 x 40mm enamelled baking tray 1 x Total telescopic guides
Optional accessories	PRTX - Pizza Stone PPR2 - Gourmet Cooking Stone PALPZ - Single-handle pizza paddle 38508/510 - Baking Dish GT1P2 - Partial telescopic guides GT1T2 - Total telescopic guides
Safety	Cool Door technology, thermal protection system, child safety lock, controls lock
Power	220-240V, 50/60Hz 3000W 1.5A 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.



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.



SMARTSENSE PLUS

Smeg's SmartSense Plus provides a foolproof, step-by-step guide to cooking. The large TFT colour display is legible without reading glasses, and so simple to follow. SmartSense Plus also has 50 guided cooking programs and you can also save 10 of your most-used favourites.



EVER CLEAN ENAMEL

The superior quality of Smeg's patented Ever Clean enamel, which is highly durable and easy to clean, is the result of nearly 70 years of enameling expertise; ensuring long-life performance of every Smeg oven.



COOL DOOR TECHNOLOGY

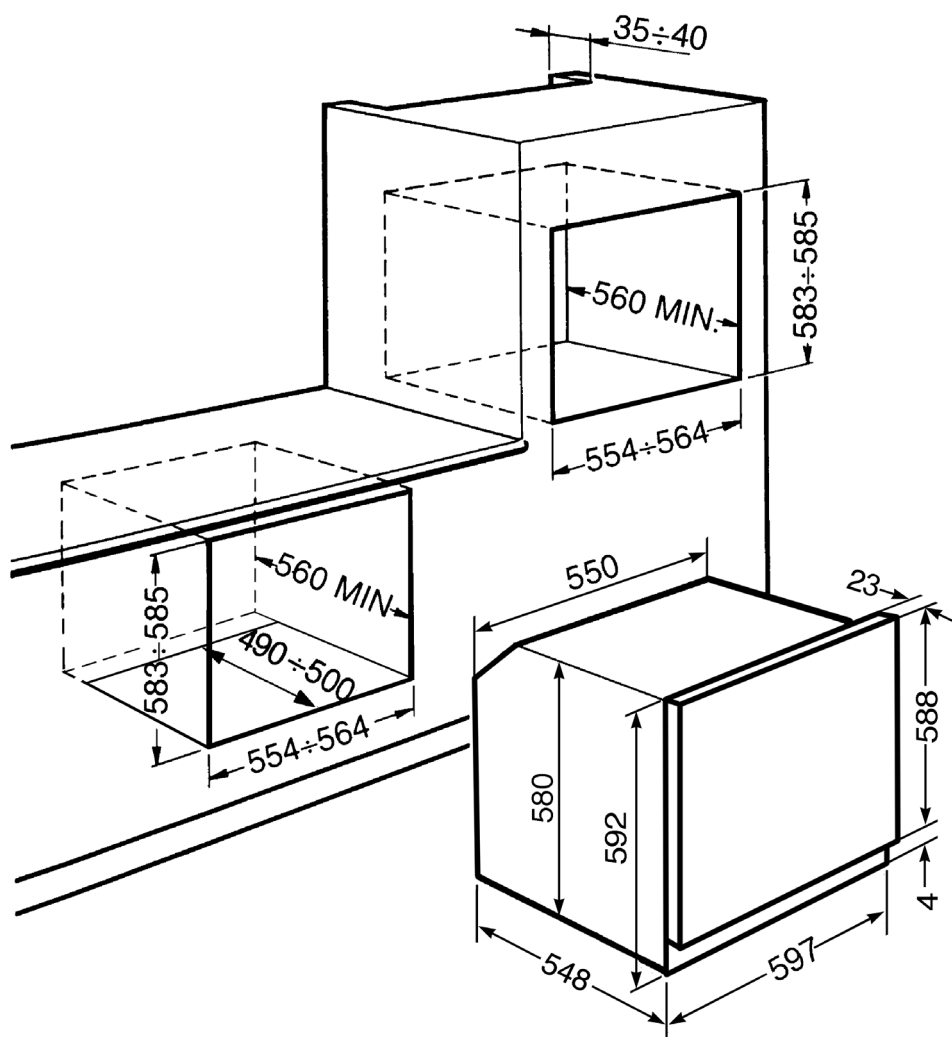
Smeg's Cool Door system is a combination of technologies which is driven by a 22 blade tangential fan and includes a heat exchange baffle system. It draws cool air up through the panes of heat-reflective glass in the door, making it safe to the touch even when the oven is at pyrolytic temperatures of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

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Functions



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.

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