

SF106

linea

ELECTRIC VENTILATED OVEN, VAPOR CLEAN, 60 CM, LINEA, STAINLESS STEEL AND SILVER GLASS, ENERGY RATING: A

EAN13: 8017709171841

FUNCTIONS:

Gross capacity: 79 lt

Net volume of the cavity: 70 l

Compact LCD display

Delay start and automatic end cooking program

Minute minder

Acoustic alarm

Control knobs

Electronic thermostatic controls

Temperatures: from 30°C to 280°C

1 halogen lamp (40 W)

Limited power consumption mode

Electrical connection rating (W): 3000 W

Energy consumption per cycle in conventional mode: 1.13 kWh

Energy consumption per cycle in fan-forced convection: 0.89 kWh

Frequency (Hz): 50/60 Hz

Current (A): 13 A

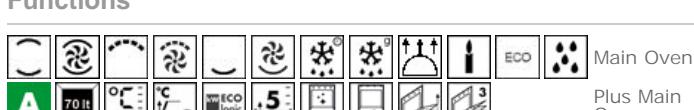
Voltage (V): 220-240 V

ACCESSORIES INCLUDED:

Enamelled deep tray of 40 mm

1 grid with back stop

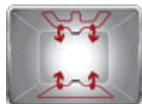
Functions



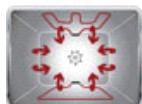
Versions

- **SF106B - WHITE**
- **SF106N - BLACK**




Main Oven

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.


Grill element:

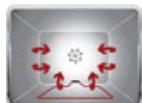
Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.


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.


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:

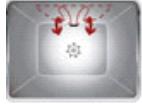
In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.


Defrost by time

With this function the time of thawing of foods are determined automatically.


Defrost by weight:

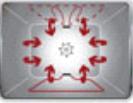
With this function the defrosting time is determined


Bread Proving:

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time.


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.


ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.


Vapor Clean:

a simple cleaning function using steam to loosen deposits in the oven cavity.

Plus Main Oven



A:

Product drying performance, measured from A+++ to D / G depending on the product family



70 litres:

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



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.



Rapid preheat:

The rapid preheat function can be used to reach the selected temperature in just a few minutes.



ECO-logic:

option allows you to restrict the power limit of the appliance real energy saving.



5 different cooking levels:

The oven cavity has 5 different cooking levels.



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.



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.



Triple glazed doors:

Number of glazed doors.

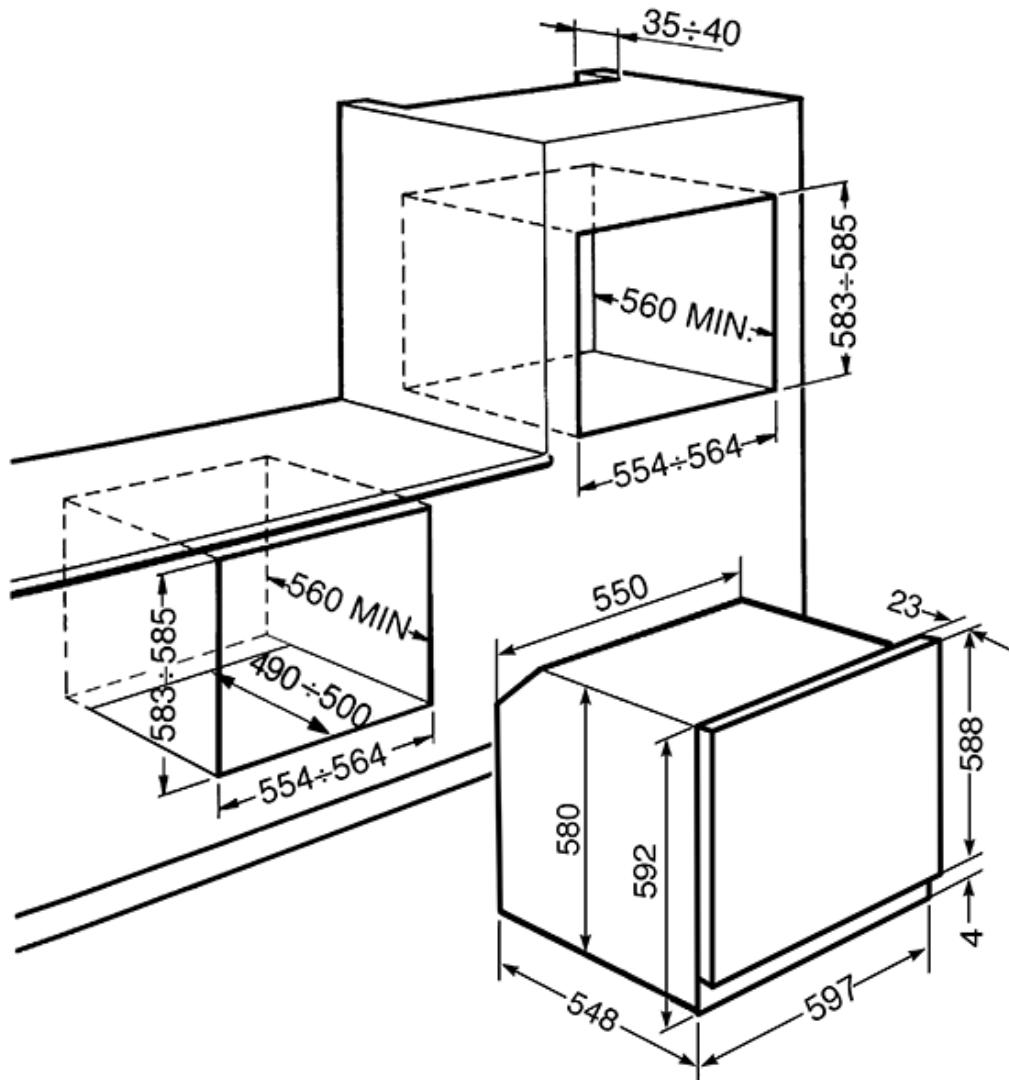


SF106

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ventilated
60 cm
stainless steel/silver glass
energy rating A
electric



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