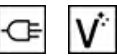


SF6201TS



Category	60 cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709363710



Aesthetics

Aesthetic	Musa	Door	Full glass
Colour	Silver	Handle	Musa
Design	Flat	Handle Colour	Black
Material	Glass	Logo	Silk screen
Glass Type	Eclipse	Control knobs	Musa
Serigraphy colour	Grey	Controls colour	Black
Serigraphy type	Symbols		

Controls



Display name	CompactScreen	Control setting	Knobs
Display technology	LCD	No. of controls	2

Programs / Functions main oven

No. of cooking functions	10
--------------------------	----

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Base	 Circulaire + bottom
 Pizza		

Other functions

 Defrost by time	 Leavening	 Sabbath
--	---	---

Cleaning functions

 Vapor Clean
--

Options

  		  	
Time-setting options	Delay start and automatic end cooking	Other options	Keep warm
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Controls Lock / Child Safety	Yes		

Technical Features

        		            	
Capacity (Lt)	70 l	Circular heating element	2000 W
Cavity	Sares	- Power	
Minimum Temperature	30 °C	Heating suspended when door is opened	Yes
Maximum temperature	280 °C	Door opening type	Standard opening
No. of shelves	5	Door	Temperate door
N. of fans	1	Removable door	Yes
No. of lights	1	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
User-replaceable light	Yes	Total no. of door glasses	3
Light Power	40 W	Cooling system	Tangential
Light when door is opened	Yes	Cooling duct	Single
Lower heating element power	1200 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm
Grill element - power	1800 W	Temperature control	Electronic
		Cavity material	Ever clean Enamel

Performance / Energy Label



Energy efficiency class A+
 Net volume of the cavity 70 l
 Energy consumption per cycle in conventional mode 1.13 kWh
 Energy consumption in conventional mode 4.07 MJ

Energy consumption in forced air convection 2.45 MJ
 Energy consumption per cycle in fan-forced convection 0.68 kWh
 Number of cavities 1
 Energy efficiency index 81 %

Accessories included

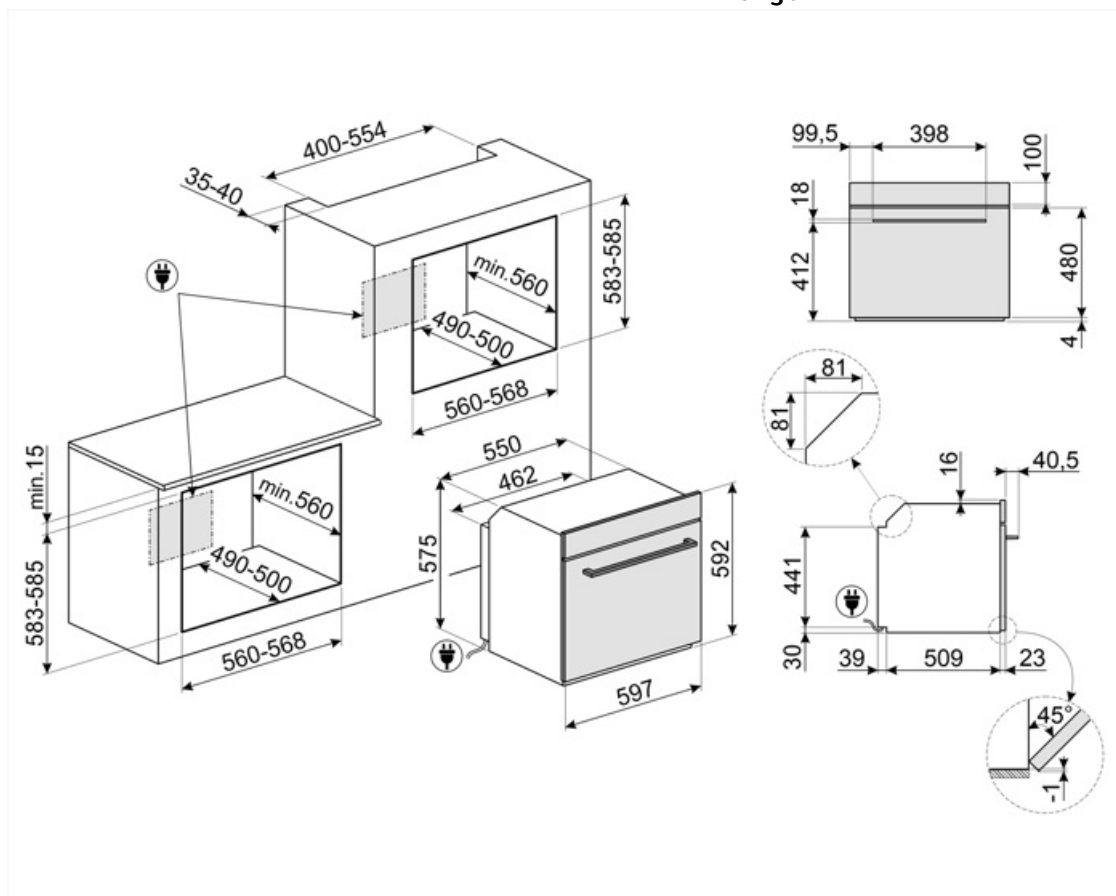
Rack with back stop 1

Enamelled deep tray (40mm) 1

Electrical Connection

Voltage 220-240 V
 Plug (F;E) Schuko
 Current 13 A

Nominal power 3000 W
 Frequency (Hz) 50/60 Hz
 Power supply cable length 150 cm



Compatible Accessories

STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



Alternative products



SF6201TB

Black

Symbols glossary

	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: Manual defrost function. At the end of the set duration, the function stops.
	Triple glazed doors: Number of glazed doors.		Electric
	Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.		Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.
	Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.
	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.		Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.
	ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.		Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.
	Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.		Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.

 Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.	 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.	 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
 Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.	 SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.
 The oven cavity has 5 different cooking levels.	 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.
 Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.	 The capacity indicates the amount of usable space in the oven cavity in litres.
 The capacity indicates the amount of usable space in the oven cavity in litres.	 With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.