



SFU6104TVS Available soon

linea

24" Multi-function Convection Oven

EAN13: 8017709268466

AESTHETIC

Linea Design

"Mystic-gray" glass finish

Full-color TFT touch screen display

TECHNICAL SPECIFICATIONS

Multi-function oven with 10 cooking modes

50 automatic cooking programs

10 customizable recipes

"SmartCook" System

Electronic temperature control with touch screen

Soft-closing door

True European convection

Rapid pre-heating

"Vapor-Clean" system

"Ever-Clean" enamel cavity for quick and easy cleaning

Air-cooled, quadruple-glazed removable door ("Safe touch")

5 rack positions

2 halogen lights

Sabbath mode

Child lock

Bake element: 1,200W

Broil: 2,700W

Circular heating element: 2,000W

GENERAL SPECIFICATIONS

Oven dimensions (HxWxD): 23 5/16" x 23 9/16" x 22 9/16"

Oven capacity: 2.8 cu. ft.

ELECTRICAL SPECIFICATIONS

Voltage rating: 240/120V

Frequency: 60 Hz

Nominal power: 3 kW

Current: 14 A

INCLUDED ACCESSORIES

1 x total-extraction telescopic guide set

1 x oven rack for trays

1 x oven rack with side- and back-stop

1 x enameled deep tray (1.6")

2 x enameled tray (0.8")



Functions



SMEG U.S.A. INC.
A&D BUILDING
150 EAST 58th STREET, 7th FLOOR
NEW YORK, NY, 10155
Tel. +1 212 265 5378
Fax +1 212 265 5945

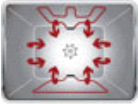


Main Oven



Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles. For Gas oven: Bake: traditional convection cooking.



Convection Bake:

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.



Convection:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. For Gas Oven: Convection with lower elements: The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



European convection:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Turbo:

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



ECO:

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



Convection broil:

The fan reduces the fierce heat from the broiler, 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.



Broil + European Convection:

Broil + European Convection



Broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



Bread Proving:

Air at 104°F provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the oven for allotted time.

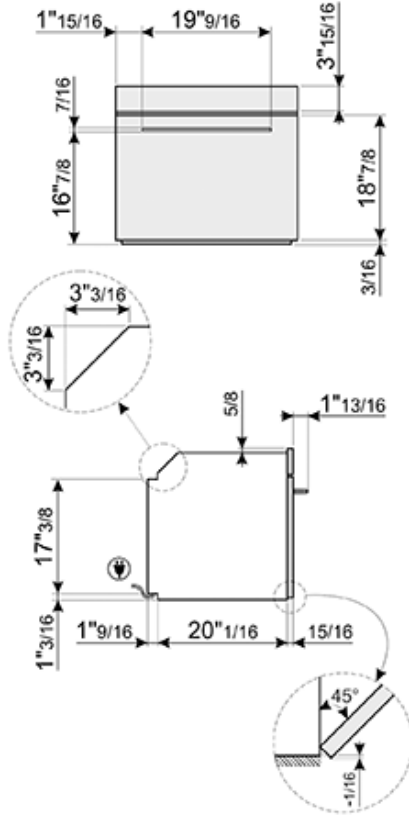
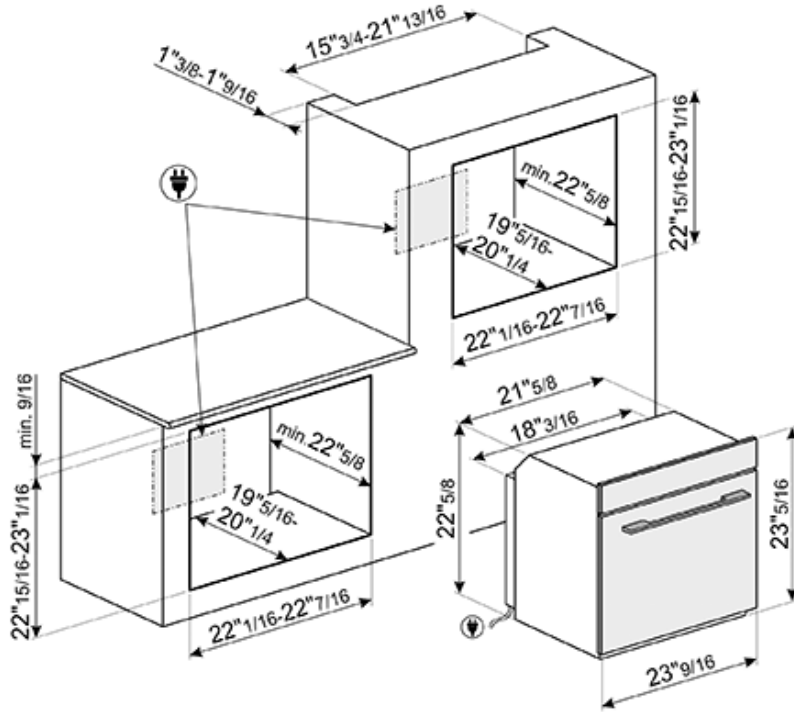
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