

## SFPA6104TVS

### linear

Smeg 60cm Linea thermoseal pyrolytic oven

EAN13: 8017709255855

Fingerprint proof stainless steel

Silver Stopsol® reflective glass

17 cooking functions

+50 SmartSense Plus auto menus

Colour Touch TFT display

79L cooking capacity

5 cooking levels

thermostat control 30 - 280°C

### installation

Built-in

fully programmable

### cleaning

Pyrolytic / ECO Pyrolytic

### supplied accessories

1 x Chrome grill insert

1 x Chrome shelves

2 x 20mm enamelled baking tray

1 x 40mm enamelled baking tray

1 x Full telescopic guides

### Safety

thermal protection system

child safety lock

controls lock

### dimensions

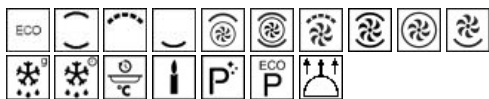
597mmW x 592mmH x 548mmD

### Warranty

Five years parts and labour



## Functions



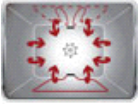
## Accessories

- **PPR2** - Gourmet Cooking Stone
- **PRTX** - Pizza Stone
- **PALPZ** - Single-handle pizza paddle
- **GT1T-2** - 110% telescopic runners

## Versions

- **SFPA6140B** - White Linear Oven
- **SFPA6140N** - Black Linear Oven

**Smeg Australia**  
**2 Baker ST, Banksmeadow**  
**NSW 2019**  
**Tel. 8667 4888**  
**Fax 8667 4800**



**ECO (fan + perimeter roof element):**

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.



**Convection (perimeter roof element+ floor element):**

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.



**Static Grill (perimeter roof element + inner roof element) :**

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.



**Base Heat (concealed floor element only):**

Choose Base Heat for crisp pastry or any dish needing a higher base temperature. Base Heat will also keep a full oven hot without overcooking. Snowy white crisp Pavlova is easily achieved with this function.



**Circulaire with upper element:**

The addition of the upper element adds extra heat at the top of the oven, where extra browning is required.



**Supercook (fan+perimeter roof element+floor element+circular rear element):**

Faster preheating. Perfect for roasting; after the meat is removed from the oven to rest, turn the temperature up to 220°C for the best roast potatoes.



**Fan Grill (fan+perimeter roof element+inner roof element):**

High power full width grilling producing succulent grilled meat, chicken or fish, while at the same time baking vegetables & dessert below. Also great for chips. With this function both top elements are being used. The oven door must be closed while grilling.



**Fan Assisted (fan+perimeter roof element+floor element):**

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.



**Fan Forced (fan + circular rear element):**

This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.



**Bakers Function (fan only + floor element):**

Sensational for dishes with a pastry base. Produce wonderfully crisped pies, tarts and quiches, every time.



**Defrost by weight:**

Defrost by weight



**Defrost by time:**  
Defrost by time

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**Keep warm:**  
Keep warm

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**Sabbath mode:**  
Sabbath mode

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**Pyrolytic Cleaning (fan+circular rear element+perimeter roof element+floor element):**

From ninety minutes to a maximum of three hours for heavily soiled oven, this function sends the oven interior up to 500°C, carbonising food residue to a fine ash. The door automatically locks for safety.

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**Eco Pyrolytic (fan+circular rear element+perimeter roof element+floor element):**

This 90 minute, preset function sends the oven interior up to 500°C, carbonising food residue to a fine ash. It is a great choice for cleaning a slightly soiled oven. The door automatically locks for safety.

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**Proofing (both roof elements):**

Heat from the top of the oven cavity makes it easier to proof all types of dough and guarantees perfect results, quickly.

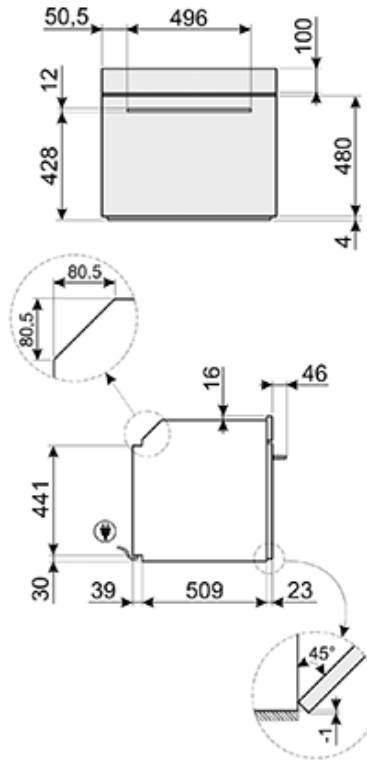
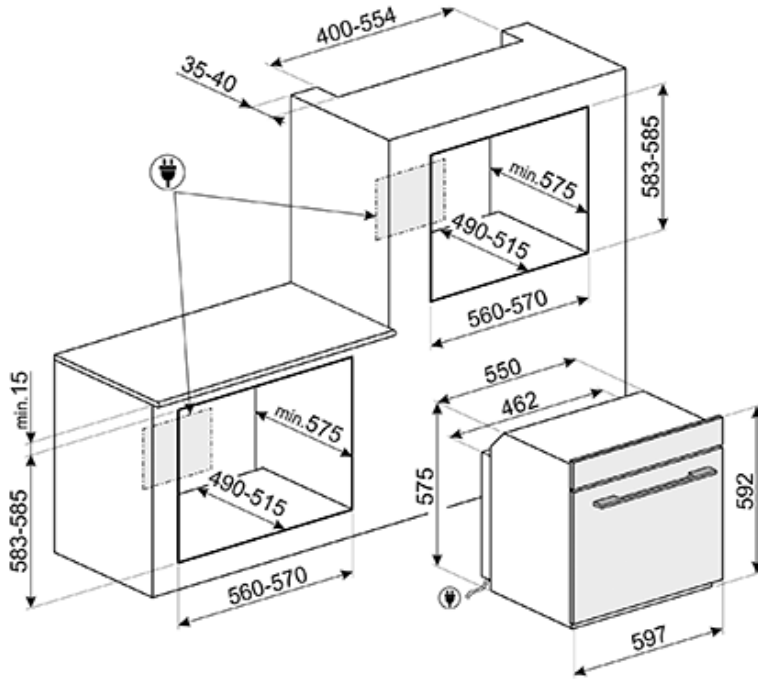
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single oven  
60 cm  
silver  
pyrolytic  
thermoseal



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