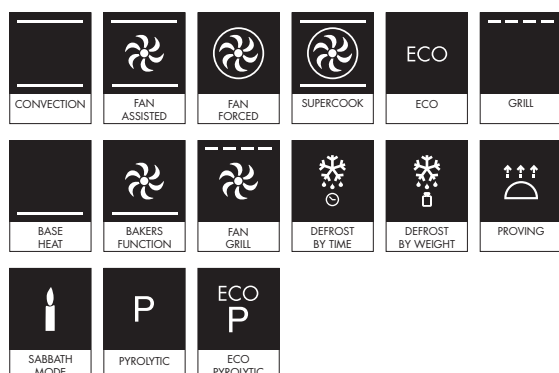


SFPA6102TVN

60CM LINEAR THERMOSEAL PYROLYTIC OVEN

MADE IN ITALY
Since 1948



| | |
|-----------------|---|
| Dimensions | 597mmW x 592mmH x 548mmD |
| Finish | Black Stopsol® glass |
| Total functions | 15 + 20 SmartSense auto menus incl. Sabbath mode, defrost & proving |
| Warranty | Five 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.

SMARTSENSE

Smeg's intuitive SmartSense program allows users to effortlessly select oven functions, temperature and cooking time. Enter the time you want your meal to be ready and your delay start is calculated for you. Or simply cook 20 pre-programmed favourites at the touch of a button.

SOFT CLOSE DOOR

The new soft-close mechanism on Smeg's oven doors ensures a two-stage soft and quiet close. Smeg's quality hinges also ensure the door will not drop on opening, an intrinsic safety feature.

PYROLYTIC CLEANING

Smeg's pyrolytic cycle locks the door and heats the oven to around 500°C. This process carbonises food residue or burnt-on grease to a small amount of ash, which can be simply wiped away. Smeg also has Eco Pyro – to reduce energy consumption.

MINIMALIST DESIGN

Distinctive products that incorporate modern minimalist design trends, the Linear aesthetic is characterised by symmetrical lines, balance and light. Any combination of premium Linear appliances will make a real style statement in the kitchen.

Colours Available



Black
SFPA6102TVB



Silver
SFPA6102TVS

SFPA6102TVN

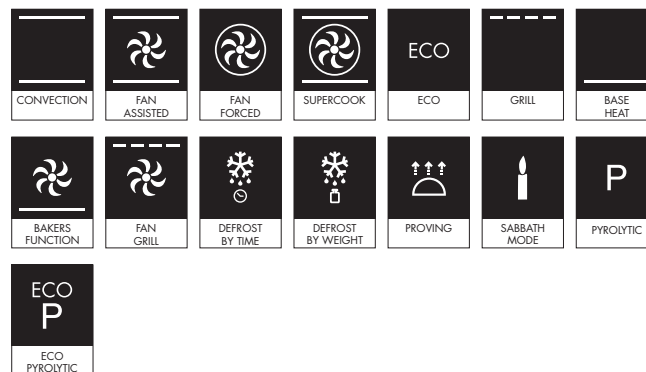
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OVEN FEATURES

| | |
|-----------------|--|
| Dimensions | 597mmW x 592mmH x 548mmD |
| Finish | Black Stopsol® glass |
| Total functions | 15 + 20 SmartSense auto menus incl. Sabbath mode, defrost & proving |
| Auto menus | 20 |
| Display | Large LCD |
| Capacity | 79L |
| Cooking levels | 5 |
| Thermostat | 30 - 280°C |
| Installation | Built-in |
| Programmability | Fully programmable |
| Cleaning | Pyrolytic / ECO Pyrolytic |
| Lighting | 2 x 40W halogen |
| Safety | Thermal protection system, child safety lock, controls lock |
| Power | 220-240V, 50/60Hz 3000W 15A Connection |
| Warranty | Five years parts and labour |

OVEN FUNCTIONS



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 Partial telescopic guides

OPTIONAL ACCESSORIES

- PRTX - Pizza Stone
- PPR2 - Gourmet Cooking Stone
- PALPZ - Single-handle pizza paddle
- 38508/510 - Baking Dish
- GT1P-2 - Partial telescopic guides
- GT1T-2 Total telescopic guides

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