

SFP6925PPZ

Victoria

ELECTRIC THERMOVENTILATED OVEN, PYROLITIC, 60 CM,
VICTORIA, CREAM, ENERGY RATING: A

EAN13: 8017709204334

FUNCTIONS:

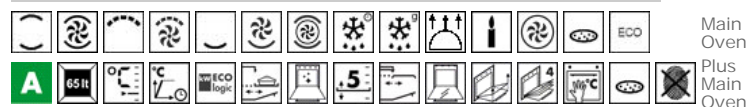
Gross capacity: 79 lt
Net volume of the cavity: 65 l
20 preset cooking programs
Large LCD display
Delay start and automatic end cooking program
Minute minder
Acoustic alarm
Control knobs
Electronic thermostatic controls
Automatic switch-off when door is opened
Door lock during pyrolisi
Temperatures: from 30°C to 280°C
Lighting when door is opened
2 halogen lamps (40 W)
Limited power consumption mode
Electrical connection rating (W): 3000 W
Energy consumption per cycle in conventional mode: 1.05 kWh
Energy consumption per cycle in fan-forced convection: 0.87 kWh
Frequency (Hz): 50/60 Hz
Current (A): 13 A
Voltage (V): 220-240 V

ACCESSORIES INCLUDED:

Enamelled deep tray of 40 mm
Enamelled tray of 20 mm
Insert for tray
2 grids with back stop and side stop
Refractory stone with shovel and cover
Pair fully extractable telescopic guides



Functions



Versions

- **SFP6925XPZ** - ANTIFINGERPRINT STAINLESS STEEL
- **SFP6925NPZ** - BLACK
- **SFP6925BPZ** - WHITE



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.



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



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.

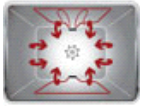


Sabbath:

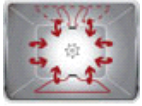
This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works without any time limitations. After you set this option, you can change any parameter in the oven and the lamp, the fan and the light of the knobs are turned off. Remains active only the knob to turn it off.

**Circulaire:**

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

**Pizza function:**

Some ovens have an exclusive "Pizza" function which provides direct contact of the refractory stone for cooking pizza with low heating element. This allows cooking pizza in just 3 - 5 minutes, depending on the filling. This function is also ideal for cooking pies, baked fish and vegetables.

**ECO:**

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

Plus Main Oven**A:**

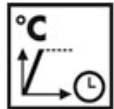
Product drying performance, measured from A+++ to D / G depending on the product family

**65 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.

**Telescopic rails:**

allow you to pull out the dish and check it without having to remove it from the oven entirely.

**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.

**Removable roof liner:**

This is a perfect solution that protects the upper part of the cavity of the oven from pollution. Easy to remove for cleaning, it can be washed in the dishwasher.

**All glass inner door:**

All glass inner door, a single flat surface which is simple to keep clean.



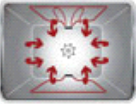
The inner door glass:
can be removed with a few quick movements for cleaning.



Quadruple glazed:
Number of glazed doors.



Fresh Touch:
Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.



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Fingerprint proof stainless steel:
Fingerprint proof stainless steel keeps stainless steel looking as good as new.

