

SFP6106WTPS New product

Available soon

linea

60cm "Linea" Pyrolytic Multifunction WIFI oven, Silver Glass

Energy rating A+

EAN13: 8017709261979

Special promotion on this model* 5 year guarantee on parts and labour if purchased by 31st December 2020. Models included are all Linea ovens & Combi appliances.

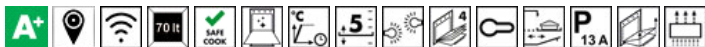
Terms and conditions apply. Offer available from selected displaying retailers only. [For full terms and conditions please click here](#)

Please ensure that you have:

Minimum router capability of 2.4 GHz

IOS 10 or higher for iPhone users or Android 5.3 or Higher

This WIFI appliance will be unable to connect without either of these capabilities



- 10 functions + 1 cleaning function
- VIVOScreen MAX display
- 48 automatic programmes
- 64 customisable recipes
- Other functions: Defrost by time, defrost by weight, Plate rack/warmer, Proving, Sabbath
- Other options: SmartSense system, Keep warm, Eco light
- Multistep cooking
- Quadruple glazed removable door
- Removable inner door
- Child safety lock
- Soft close door
- Air cooling system
- Closed door grilling
- **Pyrolytic cleaning**
- Easy clean enamel interior
- Rapid pre-heating
- Metal side supports, 5 cooking levels
- 2 x Halogen lights
- **Wi-fi connectivity via SmegConnect App**

STANDARD ACCESSORIES:

1 x extra deep tray (40mm deep)

1 x roasting/grill pan (20mm deep)

1 x set of telescopic guides – Total extraction

2 x chrome shelves

1 x Grill mesh

1 x Temperature probe

- Oven GROSS capacity: 79 litres
- Oven NET capacity: 70 litres
- Usable cavity space dimensions (HxWxD): 360x460x425mm
- Nominal power: 3.0 kW
- 13 Amp power supply required



Functions



Main oven

Options

- **PRTX** - Pizza stone with handles
- **GT1T-2** - Pair of fully extractable telescopic guides
- **GT1P-2** - Pair of partially extractable telescopic guides
- **PALPZ** - Folding Pizza Shovel



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 of 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.



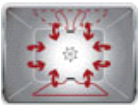
Circulaire:

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.



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.



ECO:

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



Grill element:

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.



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:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



Circulaire with lower element :

The addition of the lower element adds extra heat at the base for food which requires extra cooking..

Pyrolytic:



Pyrolitic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

single oven
60 cm
silver glass
energy rating A+
electric pyrolytic

