

SF7302TX





Category
Product Family
Power supply
Heat source
Cooking method
Cleaning system
EAN code

70cm Oven Electric ELECTRICITY Thermo-ventild

ELECTRICITY
Thermo-ventilated
Ever Clean enamel
8017709322205



Steel effect

Aesthetics

Aesthetic Classica
Colour Stainless steel
Finishing Fingerproof
Design Flat
Material Stainless steel

Material Stainless
Type of steel Brushed
Glass Type Eclipse
Serigraphy colour Black

Serigraphy type Symbols

Door With 2 horizontal strips

Handle Classic
Handle Colour Inox
Logo Embossed
Control knobs Classic

Controls colour

Controls



Display nameEvoScreenControl settingKnobsDisplay technologyLCDNo. of controls2

Programs / Functions

No. of cooking functions

10



Upper heating element - 1300 W

Power

Traditional cooking functions Static Fan assisted Circulaire Turbo Eco Large grill Fan grill (large) Base Fan assisted base Pizza Other functions Defrost by time Defrost by weight Leavening Sabbath **Cleaning functions** Vapor Clean **Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light, end cooking Brightness, Tones Yes Minute minder Showroom demo option Yes Timer Rapid pre-heating Yes 1 Controls Lock / Child Yes Safety **Technical Features** 25 °C Minimum Temperature Circular heating element 2000 W - Power 280°C Maximum temperature Heating suspended Yes No. of shelves 4 when door is opened N. of fans 1 Fresh Touch No. of lights 2 Removable door Yes Light type Halogen Full glass inner door Yes User-replaceable light Yes Removable inner door Yes **Light Power** 25 W Total no. of door glasses 3 Light when door is Yes opened Cooling system **Tangential** 1750 W Lower heating element Cooling duct Double power

SMEG SPA 2025/11/27

Speed Reduction

Cooling System

Yes



Grill element - power Large grill - Power

1600 W 2900 W Usable cavity space dimensions (HxWxD) 305x613x405 mm

Electronic

Temperature control

Cavity material

Ever clean Enamel

Performance / Energy Label





Energy efficiency class Net volume of the cavity 77 l Energy consumption per 1.39 kWh

cycle in conventional mode

Energy consumption in conventional mode

5.00 MJ

Energy consumption in 2.99 MJ

forced air convection

Energy consumption per 0.83 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 95.4 %

Accessories Included

Rack with back stop 2 Enamelled tray (20mm)

Insert gird

Electrical Connection

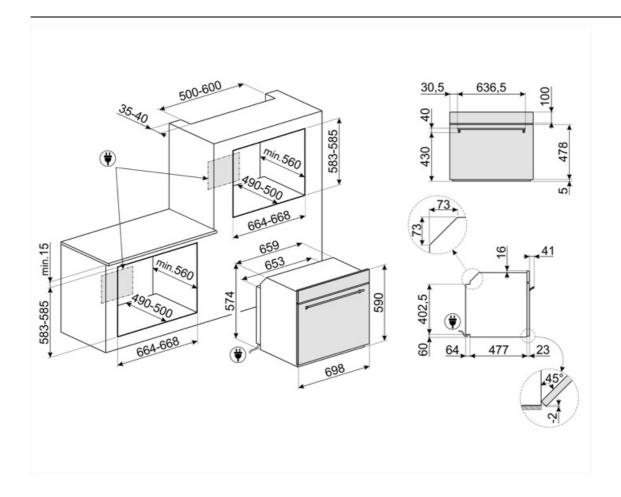
Voltage Plug Current

220-240 V Not present 15 A

Nominal power Frequency (Hz) Power supply cable length

3300 W 50/60 Hz 150 cm







Compatible Accessories

PALPZ



Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.





Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.



Triple glazed doors: Number of glazed doors.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



Electric



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking



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.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.





Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



KEEP_WARM_72dpi



Side lights: Two opposing side lights increase visibility inside the oven.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



The oven cavity has 4 different cooking levels.



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.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.



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The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.