

SF9302TX





Category 90cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking method Thermo-ventilated
Cleaning system Vapor Clean
EAN code 8017709349066



Aesthetics

AestheticsClassicSerigraphy typeSymbolsColourStainless steelDoorWith 2 had a serigraphy type

ColourStainless steelDoorWith 2 horizontal stripsFinishingFingerproofHandleClassicDesignFlatHandle ColourStainless steel

MaterialStainless steelLogoEmbossedType of steelBrushedControl knobsClassicGlass TypeEclipseControls colourSteel effectSerigraphy colourBlack

Controls

EVO screen

Display nameEvoScreenControl settingKnobs & touch buttons

Display technology LCD No. of controls 2

Programs / Functions

No. of cooking functions 10



Traditional cooking functions

Static

Fan assisted

Ciculaire



Turbo (circulaire + bottom + upper +

ECO

Large grill

fan)

Fan grill (large)

Fan assisted base

Circulaire + bottom

Pizza

Other functions

Defrost by time



Proving



Sabbath

Cleaning functions



Vapor Clean

Options









Time-setting options

Delay start and automatic

end cooking

Other options

Keep warm, Eco light,

Brightness, Tones

Minute minder Controls Lock / Child Yes Yes Showroom demo option Rapid pre-heating

Yes Yes

Yes

Technical Features



Safety













25 °C





Minimum Temperature Maximum temperature

280°C Shelf positions 5 Double fan 3 No. of lights

Light type Halogen User-replaceable light Yes Light power 40 W Light when door is Yes

opened

Circular heating element 1550 W

2 - Power

Heating suspended when door is opened

Door opening type Standard opening Door Temperate door

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3

Cooling system Tangential



Lower heating element

1700 W

power

Upper heating element - 1200 W

Power

Grill element - power 1700 W

Large grill - Power 2900 W

Circular heating element 1550 W - Power

Cooling duct Speed Reduction

Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

Double

Yes

371x724x418 mm

Electronic

Easy clean enamel

Performance / Energy Label





Energy efficiency class

Net volume of the cavity 115 litres

Energy consumption per 0,82 kWh cycle in conventional

mode

Energy consumption in 2,95 MJ

conventional mode

Energy consumption in 4,50 MJ

forced air convection

Energy consumption per 1,25 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 79,6%

Accessories Included



Chrome shelf 2

Enamelled tray (20mm) 1 Extra deep enamelled

tray (40mm)

Grill mesh 1 Telescopic Guide rails,

partial Extraction

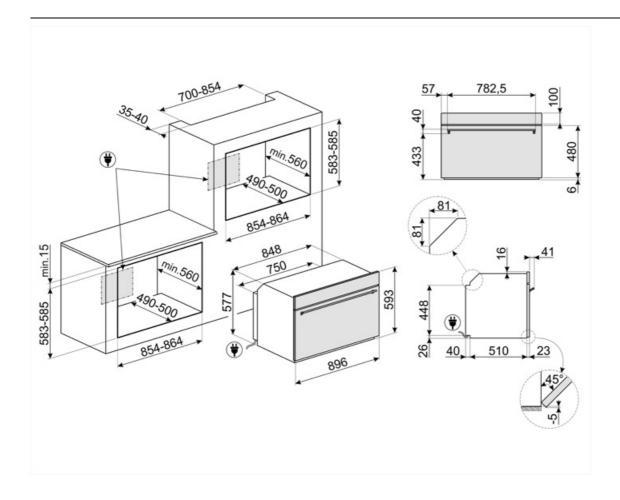
Electrical Connection

Voltage 220-240 V

Current 14 A Nominal power (W) 3200 W Frequency (Hz) Power supply cable length

50/60 Hz 115 cm



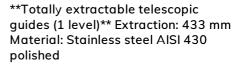




Compatible Accessories

GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished GTT





Symbols glossary



Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.



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



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.





Triple glazed doors: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



Electric



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.



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



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 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.



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.



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

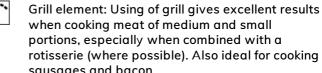


Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for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



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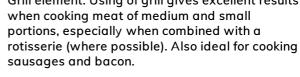
ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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ECO

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.





Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



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.



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: This function allows you to keep precooked foods warm.



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



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 preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes



Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.



The oven cavity has 5 different cooking levels.



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



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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