

# SF9302TX





EAN code

Category
Product Family
Power supply
Heat source
Cooking method
Cleaning system

90 cm
Oven
Electric
ELECTRICITY
Thermo-ventilated

Vapor Clean 8017709349066



#### **Aesthetics**

Classica **Aesthetic** Colour Stainless steel **Finishing** Fingerproof Design Flat Material Stainless steel Type of steel Brushed Glass Type **Eclipse** Serigraphy colour Black

Serigraphy type Door Handle

Controls colour

Handle Colour Ir
Logo E
Control knobs C

With 2 horizontal strips
Classic
Inox
Embossed
Classic
Steel effect

Symbols

### **Controls**



Display nameEvoScreenControl settingKnobs & touch buttonsDisplay technologyLCDNo. of controls2

# Programs / Functions main oven

No. of cooking functions

10



# Traditional cooking functions

Static

Fan assisted

Circulaire

Turbo

Eco

Large grill

Fan grill (large)

Fan assisted base

Circulaire + bottom

Pizza

#### Other functions

Defrost by time

Leavening

Sabbath

#### **Cleaning functions**

Vapor Clean

# Options

Safety







Time-setting options Delay start and automatic

end cooking

Showroom demo option

Other options

Keep warm, Eco light, Brightness, Tones

Minute minder Controls Lock / Child Yes Yes

Rapid pre-heating

Yes Yes

### **Technical Features**

















Minimum Temperature 25°C 280°C Maximum temperature No. of shelves 5

N. of fans 2 No. of lights 2

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

opened

1700 W Lower heating element

power

Upper heating element - 1200 W

Power

Grill element - power 1700 W Large grill - Power 2900 W Circular heating element 1550 W

- Power

Circular heating element 1550 W 2 - Power

Heating suspended Yes

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** Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control

Electronic



Cavity material

Ever clean Enamel

# Performance / Energy Label





Energy efficiency class A+ Net volume of the cavity 115 l 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 %

1

### Accessories included



Rack with back stop 2 Enamelled tray (20mm) 1 Enamelled deep tray 1

(40mm)

Insert gird

Telescopic Guide rails,

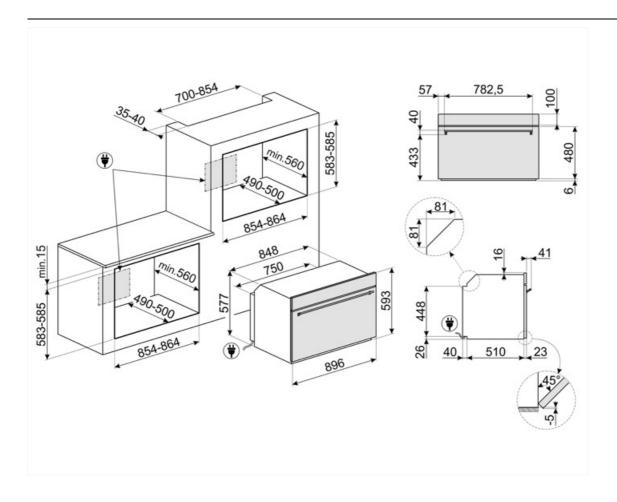
partial Extraction

### **Electrical Connection**

Voltage 220-240 V
Plug Not present
Current 14 A

Nominal power Frequency (Hz) Power supply cable length 3200 W 50/60 Hz 115 cm







# **Compatible Accessories**

GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



## Symbols glossary



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 guaranteed.



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.



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.



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 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.



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



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	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.
<b>€</b>	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.	<b>©</b>	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.
8	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.	旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
J	The inner door glass: can be removed with a few quick movements for cleaning.	<u>⊙</u>	KEEP_WARM_72dpi
Ö	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
<b>=</b>	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%.	i	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.
<u>.5</u>	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.
٥٢	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,	٧	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

control functions and parameters in an extremely simple way.

The capacity indicates the amount of usable

The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons

space in the oven cavity in litres.

souffles, puddings.

EVO screen

SMEG SPA 12/6/2025

The capacity indicates the amount of usable

space in the oven cavity in litres.