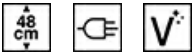


SF9310XR



Category	90cm Single Ovens (Reduced-Height)
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709191450



Aesthetics

Aesthetics	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Steel effect
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse	Control knobs	Classic
Serigraphy colour	Black	Controls colour	Steel effect

Controls

Control setting	Control knobs / buttons	No. of controls	2
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Programs / Functions

No. of cooking functions	9
Traditional cooking functions	

Static	Fan assisted	Circulaire
ECO	Small grill	Large grill
Fan grill (large)	Base	Circulaire + bottom

Cleaning functions

Vapor Clean

Options



Time-setting options	Delay start and automatic end cooking	Rapid pre-heating	Yes
Minute minder	Yes		

Technical Features



Minimum Temperature	30 °C	Heating suspended when door is opened	Yes
Maximum temperature	260 °C	Door	Temperate door
Shelf positions	4	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
Light power	40 W	Total no. of door glasses	3
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1600 W	Cooling duct	Single
Upper heating element - Power	1200 W	Speed Reduction Cooling System	Yes
Grill element - power	1500 W	Usable cavity space dimensions (HxWxD)	305x613x405 mm
Large grill - Power	2700 W	Temperature control	Electronic
Circular heating element - Power	2000 W	Cavity material	Easy clean enamel

Performance / Energy Label



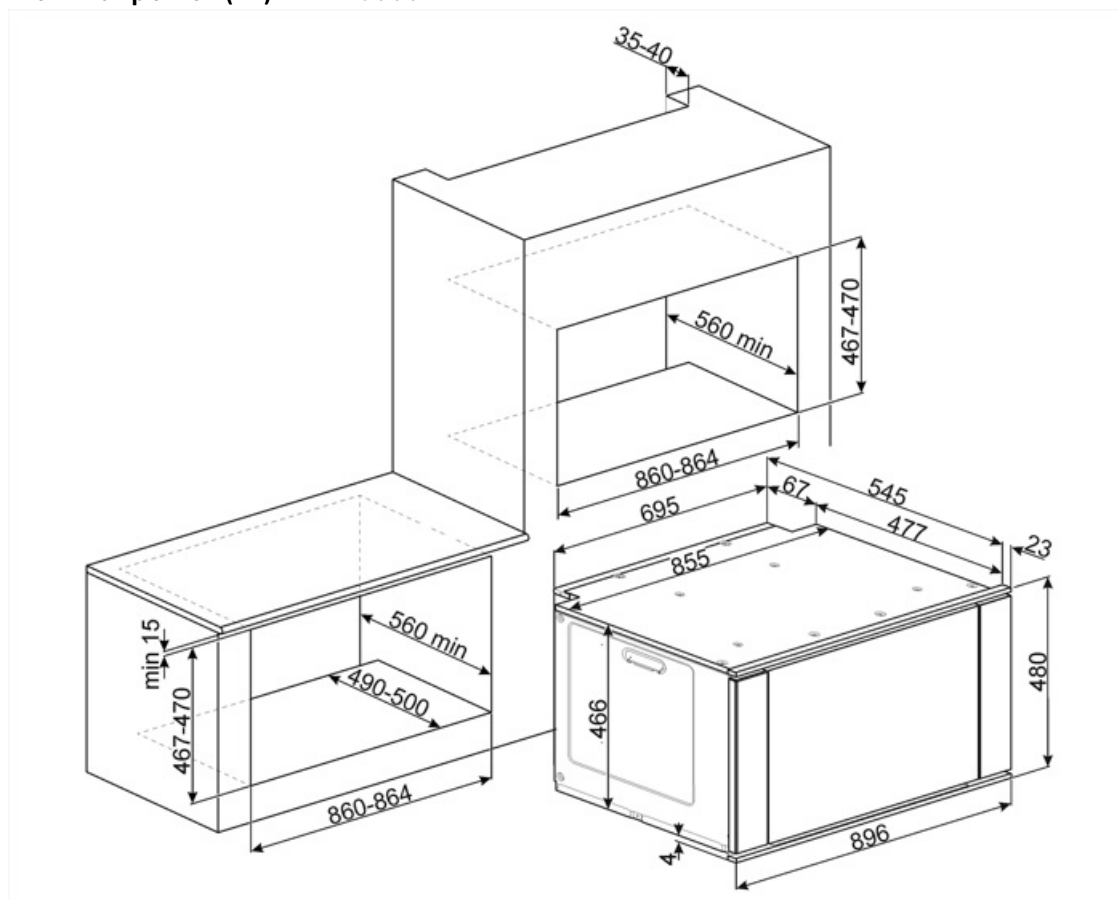
Energy efficiency class	A	Energy consumption in forced air convection	3,24 MJ
Net volume of the cavity	77 litres	Energy consumption per cycle in fan-forced convection	0,90 kWh
Energy consumption per cycle in conventional mode	1,25 kWh	Number of cavities	1
Energy consumption in conventional mode	4,50 MJ	Energy efficiency index	103,4 %

Accessories Included

Chrome shelf with back and side stop	1	Grill mesh	1
Extra deep enamelled tray (40mm)	1		

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable	115 cm
Nominal power (W)	3000 W	length	























Compatible Accessories

PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Air cooling system: to ensure a safe surface temperatures.
	Triple glazed doors: Number of glazed doors.		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 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.
	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.		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.		ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
	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.		Half grill: 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.		Compact appliances with a height of 48 cm. Perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.
	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.
	Side lights: Two opposing side lights increase visibility inside the oven.		Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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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