SF9390X1

Category	90cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709234614



Aesthetics

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

Controls

Display name	CompactScreen	**Control setting**	Control knobs
Display technology	LCD	**No. of controls**	2

Programs / Functions

No. of cooking functions	9
Automatic programmes	20

Traditional cooking functions

- Static
- Fan assisted
- Ciculaire
- Turbo (circulaire + bottom + upper + fan)
- ECO
- Large grill
- Fan grill (large)
- Base
- Fan assisted base

Other functions

- Defrost by time
- Defrost by weight
- Proving
- Sabbath

Cleaning functions

- Vapor Clean

Options

Time-setting options	Delay start and automatic end cooking	**Other options**	Keep warm, Eco light
Minute minder	Yes	**Showroom demo option**	Yes
Controls Lock / Child Safety	Yes	**Rapid pre-heating**	Yes

Technical Features

Capacity (Lt)	115 l	**Circular heating element 2 - Power**	1550 W
Minimum Temperature	30 °C	**Heating suspended when door is opened**	Yes
Maximum temperature	280 °C	**Door opening type**	Standard opening
Shelf positions	5	**Door**	Temperate door
Double fan	Yes	**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	1700 W	**Cooling duct**	Double

Upper heating element - Power	1200 W	**Speed Reduction Cooling System**	Yes
Grill element - power	1700 W	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Large grill - Power	2900 W	**Temperature control**	Electronic
Circular heating element - Power	1550 W	**Cavity material**	Easy clean enamel

Performance / Energy Label



Energy efficiency class	A+	**Energy consumption in forced air convection**	3,02 MJ
Net volume of the cavity	115 litres	**Energy consumption per cycle in fan-forced convection**	0,84 kWh
Energy consumption per cycle in conventional mode	1,35 kWh	**Number of cavities**	1
Energy consumption in conventional mode	4,86 MJ	**Energy efficiency index**	81,6 %

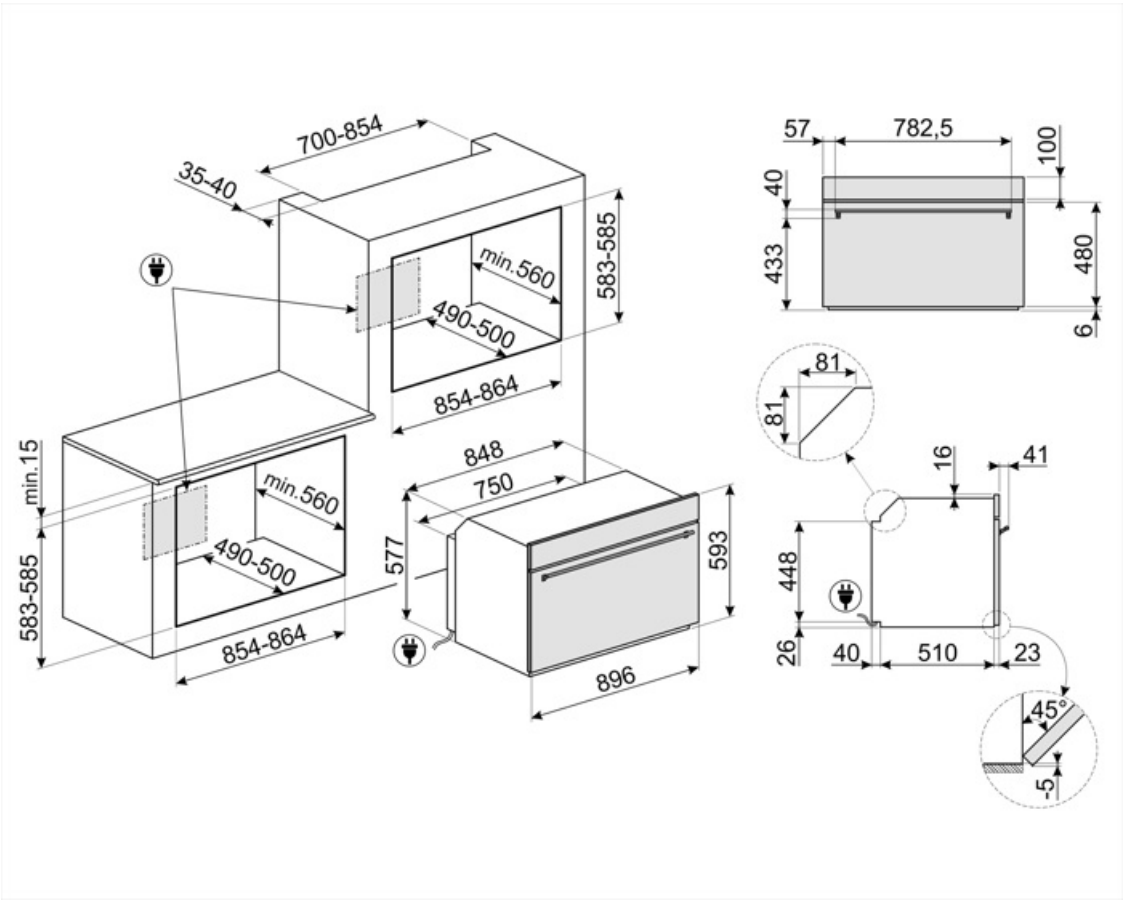
Accessories Included



Chrome shelf with back and side stop	1	**Grill mesh**	1
Extra deep enamelled tray (40mm)	1	**Telescopic Guide rails, partial Extraction**	1

Electrical Connection

Voltage	220-240 V	**Nominal power (W)**	3100 W
Plug	No	**Frequency (Hz)**	50/60 Hz
Current	14 A	**Power supply cable length**	150 cm


700-854
35-40
583-585
min.560
490-500
854-864
min.15
min.560
490-500
583-585
854-864
848
750
577
593
896
57
782,5
100
40
433
480
6
81
81
16
41
448
26
40
510
23
45°
5

Compatible Accessories



GTP

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



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished

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 weight: With this function the defrosting time is determined



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



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.



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.



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: 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.



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.



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



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



Triple glazed doors: Number of glazed doors.



Electric



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.



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.



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



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.

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.



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 5 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.



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



With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Keep warm: This function allows you to keep precooked foods warm.



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



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



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



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.