

SF9390X1

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Category 90cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking methodThermo-ventilatedCleaning systemVapor CleanEAN code8017709234614



Aesthetics

AestheticsClassicSerigraphy typeSymbolsColourStainless steelDoorWith 2 horizontal strips

Finishing Fingerproof Handle Classic

Design Flat **Handle Colour** Stainless steel Material Stainless steel **Embossed** Logo Brushed Control knobs Classic Type of steel **Eclipse** Controls colour Steel effect Glass Type

Controls

Serigraphy colour

COMPACT screen

Display name CompactScreen Control setting Control knobs

Display technology LCD No. of controls 2

Programs / Functions

No. of cooking functions 9
Automatic programmes 20

Black



Traditional cooking functions Static Fan assisted Ciculaire Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Fan assisted base Base Other functions Defrost by time Defrost by weight Proving Sabbath **Cleaning functions** Vapor Clean **Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Controls Lock / Child Yes Safety **Technical Features** 30 °C Minimum Temperature Heating suspended Yes when door is opened 280°C Maximum temperature Door opening type Standard opening Shelf positions 5 Door Temperate door Double fan Yes Removable door Yes No. of lights Full glass inner door Yes Light type Halogen Removable inner door Yes 40 W Light power Total no. of door glasses 3 Light when door is Yes Cooling system **Tangential** opened

SMEG SPA 05/09/2025

Cooling duct

Speed Reduction

Cooling System

Double

Yes

1700 W

Lower heating element

Upper heating element - 1200 W

power

Power



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

- Power

Circular heating element 1550 W

2 - Power

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

371x724x418 mm

Electronic

Easy clean enamel

Performance / Energy Label





Energy efficiency class Net volume of the cavity 115 litres

Energy consumption per 1,35 KWh

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in 3,02 MJ

forced air convection

Energy consumption per 0,84 KWh

cycle in fan-forced

convection

Number of cavities

Energy efficiency index 81,6 %

Accessories Included



Chrome shelf with back

and side stop

Extra deep enamelled

tray (40mm)

Grill mesh Telescopic Guide rails.

partial Extraction

Electrical Connection

220-240 V Voltage

Current 14 A

Nominal power (W) 3100 W

4,86 MJ

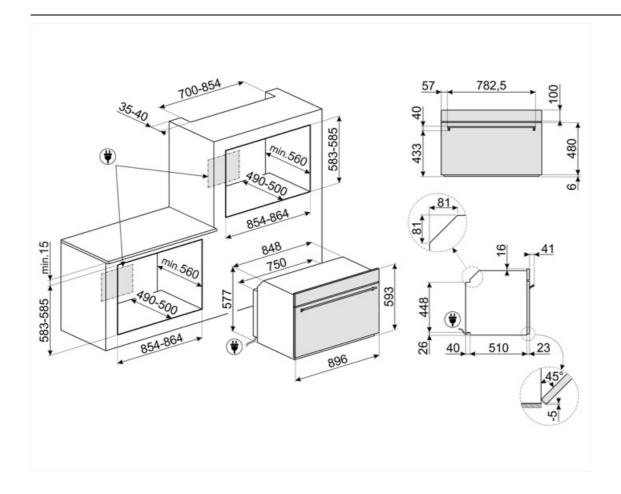
Frequency (Hz) Power supply cable

length

50/60 Hz 150 cm

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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

PPR9



Refractary pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



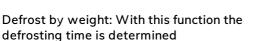
Symbols glossary

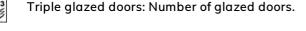
Electric

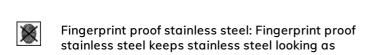
good as new.

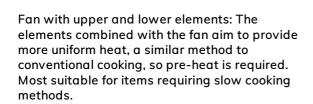
ECO

δ	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.









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.

A A

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.

OWPACT

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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.





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.



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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