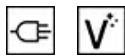


# SF9390X1



|                 |                   |
|-----------------|-------------------|
| 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 (ciculaire + 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

### Minute minder

Yes

### Controls Lock / Child Safety

Yes

### Other options

#### Showroom demo option

Keep warm, Eco light

Yes

#### Rapid pre-heating

Yes

## Technical Features



**Capacity (Lt)** 70 l

**Circular heating element** 1550 W

#### 2 - Power

**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

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

## Performance / Energy Label



|  |            |  |          |
|--|------------|--|----------|
| <b>Energy efficiency class</b>                           | A+         | <b>Energy consumption in forced air convection</b>           | 3.02 MJ  |
| <b>Net volume of the cavity</b>                          | 115 litres | <b>Energy consumption per cycle in fan-forced convection</b> | 0.84 kWh |
| <b>Energy consumption per cycle in conventional mode</b> | 1.35 kWh   | <b>Number of cavities</b>                                    | 1        |
| <b>Energy consumption in conventional mode</b>           | 4.86 MJ    | <b>Energy efficiency index</b>                               | 81.6 %   |

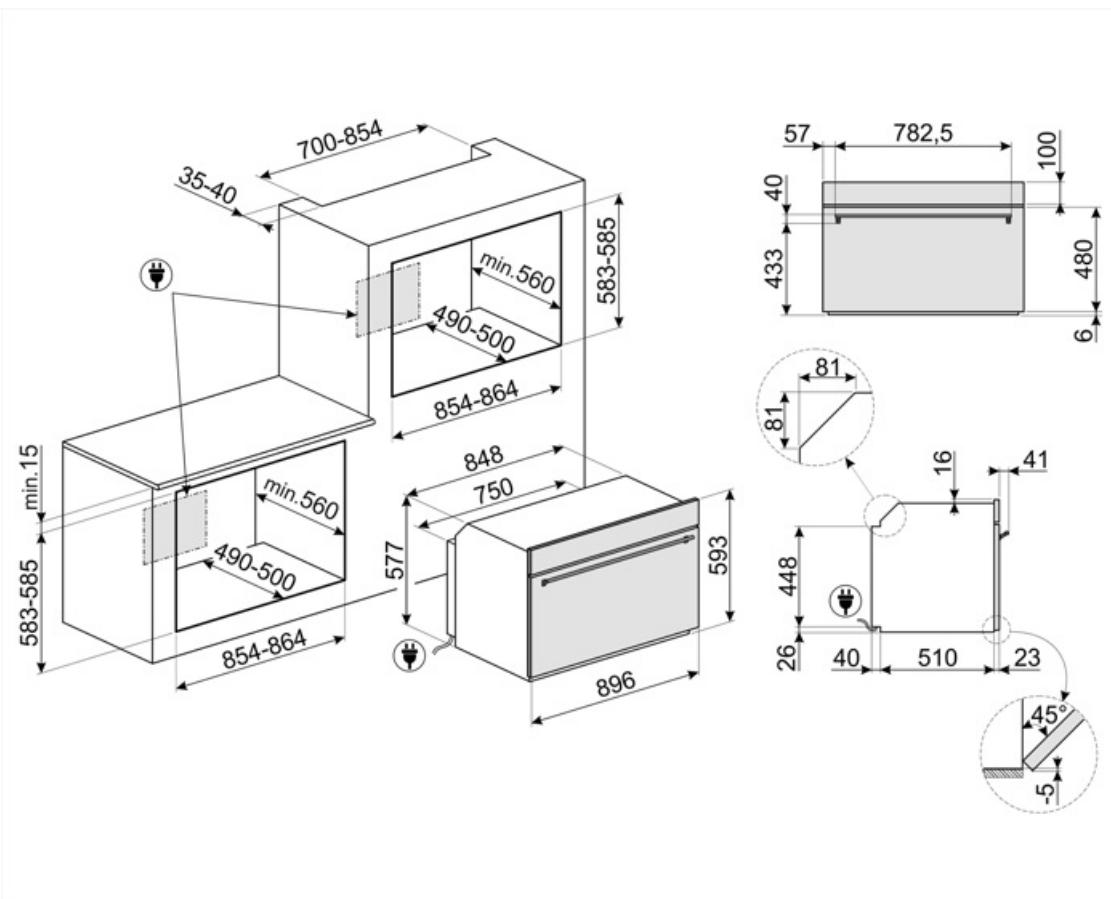
## Accessories Included



|   |   |   |   |
|---|---|---|---|
| <b>Chrome shelf with back and side stop</b> | 1 | <b>Grill mesh</b>                                 | 1 |
| <b>Extra deep enamelled tray (40mm)</b>     | 1 | <b>Telescopic Guide rails, partial Extraction</b> | 1 |

## Electrical Connection

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



## 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.   |  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: with this function the time of thawing of foods are determined automatically.   |
|    | Defrost by weight: With this function the defrosting time is determined  |  ...  |
|    | 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.  |
|  | 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: 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.  |



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.



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.



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.