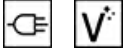


# SF9390X1



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



## Aesthetics

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

## Controls

			
<b>Display name</b>	CompactScreen	<b>Control setting</b>	Control knobs
<b>Display technology</b>	LCD	<b>No. of controls</b>	2

## Programs / Functions

<b>No. of cooking functions</b>	9
<b>Automatic programmes</b>	20

### Traditional cooking functions

Static	Fan assisted	Circulaire
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
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## Options



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

## Technical Features



<b>Minimum Temperature</b>	30 °C	<b>Heating suspended when door is opened</b>	Yes
<b>Maximum temperature</b>	280 °C	<b>Door opening type</b>	Standard opening
<b>Shelf positions</b>	5	<b>Door</b>	Temperate door
<b>Double fan</b>	Yes	<b>Removable door</b>	Yes
<b>No. of lights</b>	2	<b>Full glass inner door</b>	Yes
<b>Light type</b>	Halogen	<b>Removable inner door</b>	Yes
<b>Light power</b>	40 W	<b>Total no. of door glasses</b>	3
<b>Light when door is opened</b>	Yes	<b>Cooling system</b>	Tangential
<b>Lower heating element power</b>	1700 W	<b>Cooling duct</b>	Double
<b>Upper heating element - Power</b>	1200 W	<b>Speed Reduction</b>	Yes
		<b>Cooling System</b>	

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
Circular heating element 2 - Power	1550 W		

## 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 %

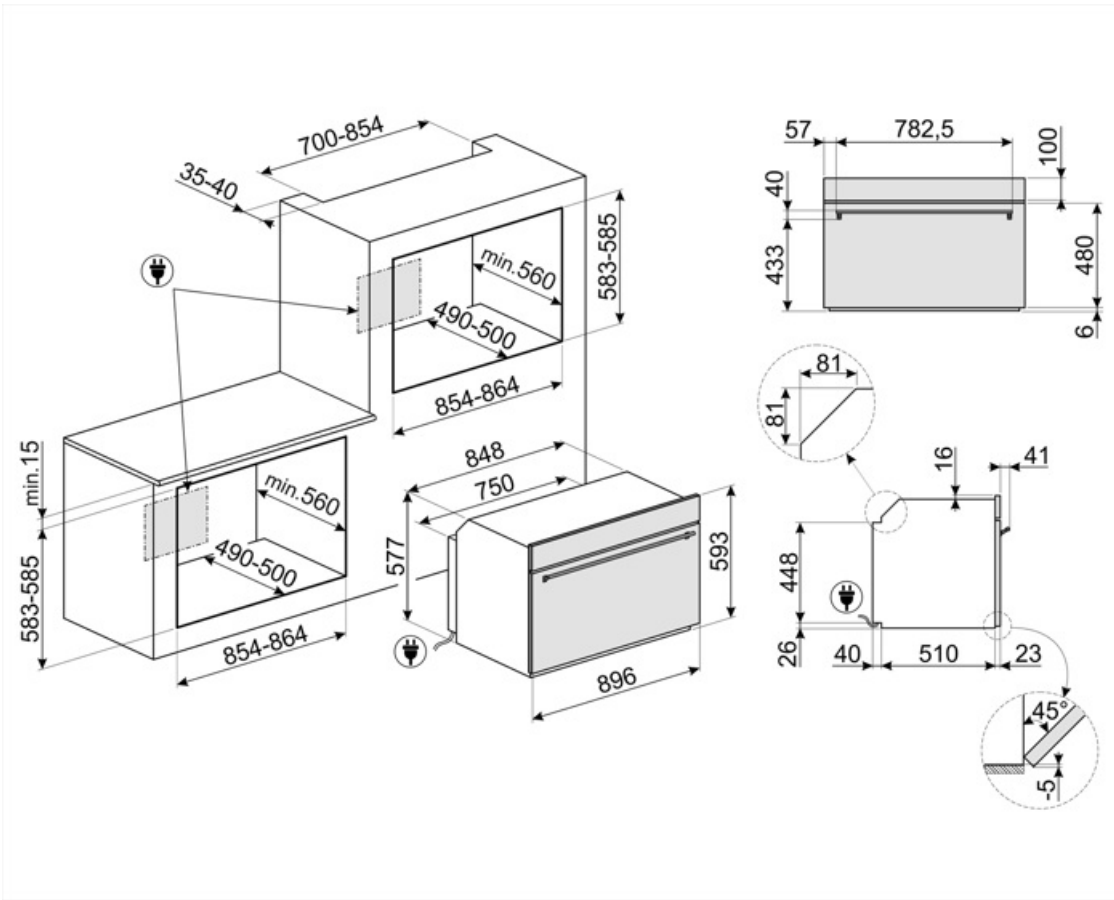
## Accessories Included



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	Frequency (Hz)	50/60 Hz
Current	14 A	Power supply cable length	150 cm
Nominal power (W)	3100 W		



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## Not included accessories

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### 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

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



## Symbols glossary

 <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Defrost by weight: With this function the defrosting time is determined</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>

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- |  |  |   |  |
|--|--|---|--|
|    | 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.  |
|  | ...  |   |  |