

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	 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



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)	70 l	Circular heating element	1550 W
Minimum Temperature	30 °C	2 - Power	
Maximum temperature	280 °C	Heating suspended when door is opened	Yes
Shelf positions	5	Door opening type	Standard opening
Double fan	Yes	Door	Temperate door
No. of lights	2	Removable door	Yes
Light type	Halogen	Full glass inner door	Yes
Light power	40 W	Removable inner door	Yes
Light when door is opened	Yes	Total no. of door glasses	3
Lower heating element power	1700 W	Cooling system	Tangential
		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

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.

	<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>
	<p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>		<p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
	<p>Keep warm: This function allows you to keep precooked foods warm.</p>		<p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
	<p>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</p>		<p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>
	<p>Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.</p>		<p>The oven cavity has 5 different cooking levels.</p>
	<p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>		<p>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.</p>
	<p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>		<p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>
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