

SF9390X1



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



Aesthetics

| | | | |
|--------------------------|-----------------|------------------------|--------------------------|
| Aesthetic | Classica | Serigraphy type | Symbols |
| Colour | Stainless steel | Door | With 2 horizontal strips |
| Finishing | Fingerproof | Handle | Classic |
| Design | Flat | Handle Colour | Inox |
| 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 | Knobs |
| Display technology | LCD | No. of controls | 2 |





Programs / Functions main oven

| | |
|---------------------------------|----|
| No. of cooking functions | 9 |
| Automatic programmes | 20 |


Traditional cooking functions

| | | |
|--|--|---|
|  Static |  Fan assisted |  Circulaire |
|  Turbo |  Eco |  Large grill |
|  Fan grill (large) |  Base |  Fan assisted base |

Other functions

| | | |
|--|---|---|
|  Defrost by time |  Defrost by weight |  Leavening |
|  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



| | | | |
|---|---------|---|-------------------|
| Minimum Temperature | 30 °C | Heating suspended when door is opened | Yes |
| Maximum temperature | 280 °C | Door opening type | Standard opening |
| No. of shelves | 5 | Door | Temperate door |
| N. of fans | 2 | 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 | Ever 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 l | 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 % |

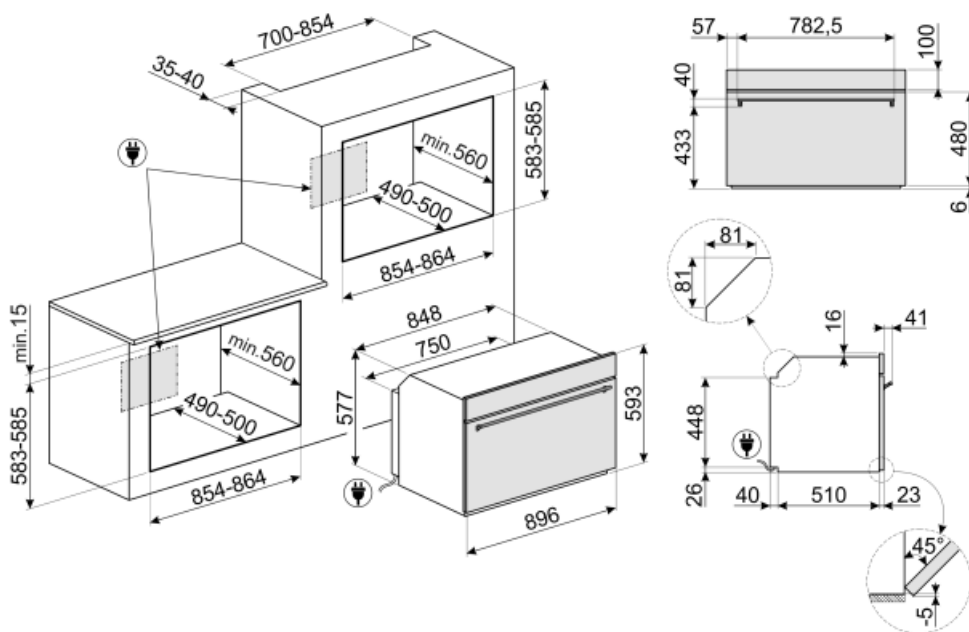
Accessories Included



| | | | |
|------------------------------|---|--|---|
| Rack with back and side stop | 1 | Insert gird | 1 |
| Enamelled deep tray (40mm) | 1 | Telescopic Guide rails, partial Extraction | 1 |

Electrical Connection

| | | | |
|---------|-------------|---------------------------|----------|
| Plug | Not present | Nominal power | 3100 W |
| Voltage | 220-240 V | Frequency (Hz) | 50/60 Hz |
| Current | 14 A | Power supply cable length | 150 cm |



Not included accessories

GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.


































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 (TT)

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|--|--|
|  <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: Manual defrost function. At the end of the set duration, the function stops.</p> |
|  <p>Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.</p> |  <p>Triple glazed doors: Number of glazed doors.</p> |
|  <p>Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.</p> |  <p>Electric</p> |
|  <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.</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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p> |  <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p> |
|  <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.</p> |  <p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p> |

-  **ECO:** low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment
-  **Fan grill:** very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
-  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
-  **KEEP_WARM_72dpi**
-  **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:** function that allows to cook food respecting Judaism's day of rest provisions.
-  **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.
-  **COMPACT screen** With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.
-  **Grill:** Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.
-  **Turbo:** the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.
-  **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 preheating:** cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.
-  **5** 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.
-  **115 lt** The capacity indicates the amount of usable space in the oven cavity in litres.