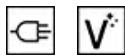


SF9390X1



Category	90 cm
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
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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
	No. of shelves 5	Door opening type
	N. of fans 2	Door
	No. of lights 2	Removable door
	Light type Halogen	Full glass inner door
	Light Power 40 W	Removable inner door
	Light when door is opened Yes	Total no. of door glasses 3
	Lower heating element power 1700 W	Cooling system
	Upper heating element - Power 1200 W	Cooling duct
	Grill element - power 1700 W	Speed Reduction
	Large grill - Power 2900 W	Cooling System
	Circular heating element - Power 1550 W	Usable cavity space dimensions (HxWxD) 371x724x418 mm
		Temperature control Electronic
		Cavity material Ever clean Enamel

Performance / Energy Label



Energy efficiency class A+
Net volume of the cavity 115 l
Energy consumption per cycle in conventional mode 1,35 kWh
Energy consumption in conventional mode 4,86 MJ

Energy consumption in forced air convection 3,02 MJ
Energy consumption per cycle in fan-forced convection 0,84 kWh
Number of cavities 1
Energy efficiency index 81,6 %

Accessories included

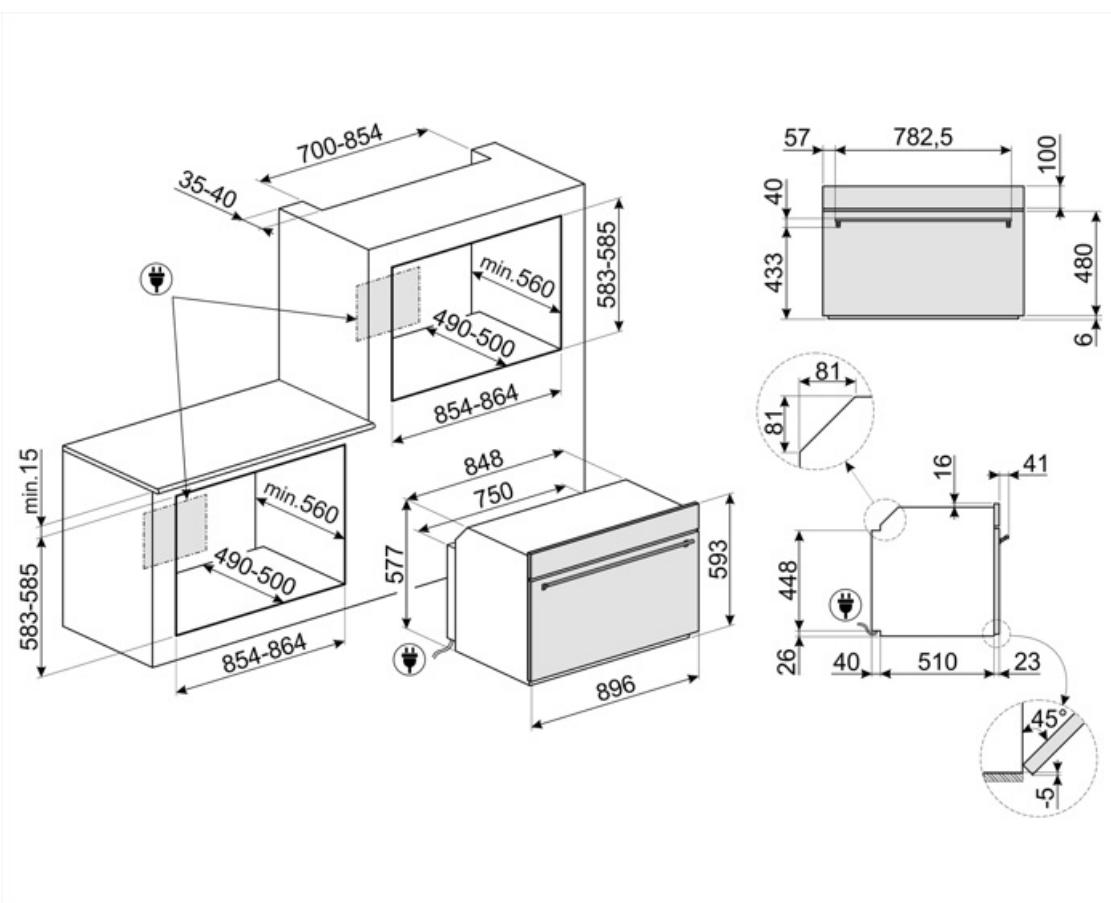


Rack with back and side stop 1
Enamelled deep tray (40mm) 1

Insert gird 1
Telescopic Guide rails, partial Extraction 1

Electrical Connection

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



Compatible 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.

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: Manual defrost function. At the end of the set duration, the function stops.
	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.		With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.
	Triple glazed doors: Number of glazed doors.		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.
	Electric		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.
	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 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.		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.

	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.		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.
	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.		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.
	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.		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.
	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_72dpi		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 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%.
	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.		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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