

SF9390X1SA

Category Product Family Power supply Heat source Cooking method Cleaning system EAN code

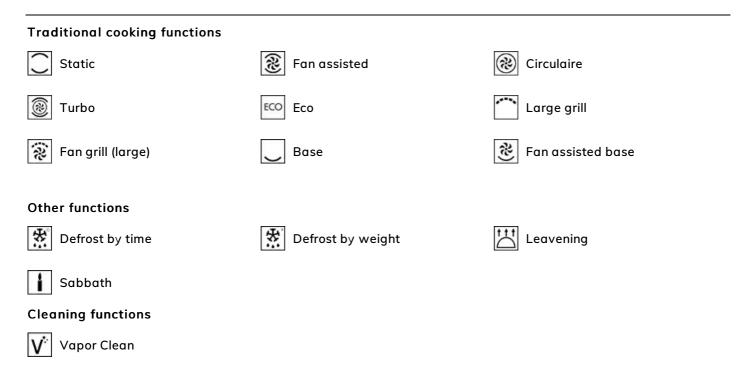
90cm Oven Electric ELECTRICITY Thermo-ventilated Vapor Clean 8017709234638



Aesthetics

Aesthetic Colour Finishing Design Material Type of steel	Stainless steel Door g Fingerproof Handle Flat Handle Colour I Stainless steel Logo		Symbols With 2 horizontal strips Classic Inox Embossed Classic		
Glass Type Serigraphy colour	Eclipse Black	Controls colour	Steel effect		
Controls					
Display technologyLCDControl settingKnobs		No. of controls	2		
Programs / Functions					
No. of cooking function	ıs	9			
Automatic programme	es.	20			





Options



Technical Features

5			
Minimum Temperature	30 °C	Heating suspended	Yes
Maximum temperature	280 °C	when door is opened	
No. of shelves	5	Door opening type	Standard opening
N. of fans	3	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	Yes	Total no. of door glasses	3
opened		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	371x724x418 mm
Large grill - Power	2900 W	dimensions (HxWxD)	
Circular heating element	1550 W	Temperature control	Electronic
- Power		Cavity material	Ever clean Enamel



Circular heating element 1550 W 2 - Power

Performance / Energy Label



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

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

Accessories Included



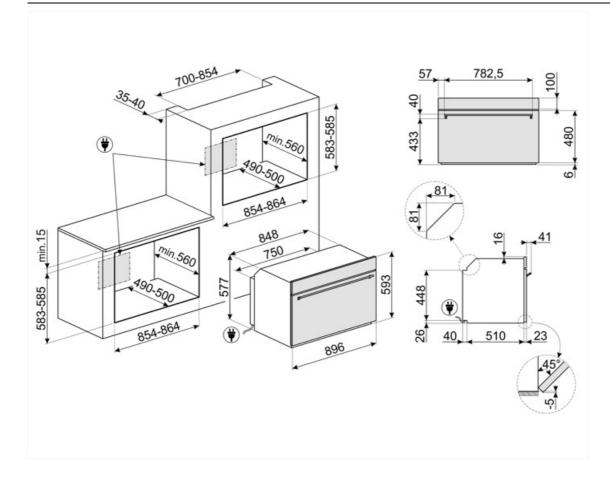
Rack with back stop2Enamelled tray (20mm)1Enamelled deep tray1(40mm)1

Insert gird 1 Telescopic Guide rails, 1 partial Extraction

Electrical Connection

PlugNot presentNominal power3100 WVoltage220-240 VFrequency (Hz)50/60 HzCurrent14 APower supply cable
length150 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.

PPR9



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

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

***	Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.	ß	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.	<u> </u>	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.
3	Triple glazed doors: Number of glazed doors.	22 10 10 10	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.
đ	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
8	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.	2	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.	$\left(\right)$	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	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.
(<u>%</u>)	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.
且	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.	H	The inner door glass: can be removed with a few quick movements for cleaning.
¢[[©	KEEP_WARM_72dpi	0	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	i	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.
<u>.5</u>	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.
٩ <u>,</u>	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.	V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
115 R	The capacity indicates the amount of usable space in the oven cavity in litres.	129 It	The capacity indicates the amount of usable space in the oven cavity in litres.