

SFA7300TVX



Category	70cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Vapour Clean
EAN code	8017709290399



Aesthetics

Aesthetic	Classic	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	DigiScreen	Control setting	Knobs & touch buttons
Display technology	LED	No. of controls	2

Programs / Functions

No. of cooking functions7

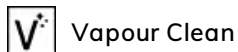
Traditional cooking functions

Static	Fan assisted	Circulaire
Turbo	Large grill	Fan grill (large)
Base		

Other functions



Cleaning functions



Options

Time-setting options	Delay start and automatic end cooking	Timer	1
Minute minder	Yes		

Technical Features



Minimum Temperature	50 °C	Heating suspended when door is opened	Yes
Maximum temperature	250 °C	Door opening type	Standard opening
No. of shelves	4	Door	Cool
N. of fans	1	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Incandescent	Removable inner door	Yes
User-replaceable light	Yes	Total no. of door glasses	3
Light Power	25 W	Cooling system	Tangential
Light when door is opened	Yes	Cooling duct	Double
Lower heating element power	1750 W	Speed Reduction	Yes
Upper heating element - Power	1300 W	Cooling System	
Grill element - power	1600 W	Usable cavity space dimensions (HxWxD)	305x613x405 mm
Large grill - Power	2900 W	Temperature control	Electro-mechanical
Circular heating element - Power	2000 W	Cavity material	Ever clean Enamel

Performance / Energy Label



Energy efficiency class	A	Energy consumption in forced air convection	3.31 MJ
Net volume of the cavity	77 l	Energy consumption per cycle in fan-forced convection	0.92 kWh
Energy consumption per cycle in conventional mode	1.39 kWh	Number of cavities	1
Energy consumption in conventional mode	5.00 MJ	Energy efficiency index	105.7 %

Accessories Included



Rack with back stop	2	Insert gird	1
Enamelled tray (20mm)	3		

Electrical Connection

Plug	(I) Australia	Nominal power	3200 W
Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	14 A	Power supply cable length	150 cm

Not included accessories



PRTX

Refractory pizza stone with handles.
D=35cm Not suitable for microwave
ovens. Suitable for gas ovens, to be put
on the griddle.



GTA-6





















Telescopic shelf support set with 3
levels length: 369 mm 2 totally
extractable telescopic guides, 431
mm 1 partially extractable telescopic
guides, 177 mm (bottom level)
Material: stainless steel AISI 430 polish



PALPZ

Pizza shovel with fold away handle
width: 315mm length : 325mm

Symbols glossary (TT)

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Triple glazed doors: Number of glazed doors.
	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.
	Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.		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.		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.
	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.		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.
	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.
	The oven cavity has 4 different cooking levels.		Vapour 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.		...