

SFA7300TX



| | |
|-----------------|---------------|
| Category | 70cm |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | ELECTRICITY |
| Cooking method | Thermoseal |
| Cleaning system | Vapour Clean |
| EAN code | 8017709336875 |



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 functions 7

Traditional cooking functions



Other functions

 Defrost by time

Cleaning functions

 Vapour Clean

Options

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

Technical Features



| | | | |
|-------------------------------|--------------|--|--------------------|
| Capacity (Lt) | 77 l | Circular heating element - Power | 2000 W |
| Minimum Temperature | 60 °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 |
| | | 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

Compatible Accessories

PALPZ

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



Symbols glossary

| | |
|--|---|
|  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p> |  <p>4.3 inch display with LED technology, usability with knobs + 3 touch keys</p> |
|  <p>Triple glazed doors: Number of glazed doors.</p> |  <p>Electric</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>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> |  <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 two 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>The oven cavity has 4 different cooking levels.</p> |
|  <p>Vapour 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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