

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

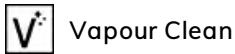
No. of cooking functions	7
Traditional cooking functions	
Static	Fan assisted
Turbo	Large grill
Base	Fan grill (large)

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)	70 l	Circular heating element	2000 W
Minimum Temperature	60 °C	- Power	
Maximum temperature	250 °C	Heating suspended when door is opened	Yes
No. of shelves	4	Door opening type	Standard opening
N. of fans	1	Door	Cool
No. of lights	2	Removable door	Yes
Light type	Incandescent	Full glass inner door	Yes
User-replaceable light	Yes	Removable inner door	Yes
Light Power	25 W	Total no. of door glasses	3
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1750 W	Cooling duct	Double
Upper heating element - Power	1300 W	Speed Reduction	Yes
Grill element - power	1600 W	Cooling System	
Large grill - Power	2900 W	Usable cavity space dimensions (HxWxD)	305x613x405 mm
		Temperature control	Electro-mechanical
		Cavity material	Ever clean Enamel

Performance / Energy Label



Energy efficiency class	A
Net volume of the cavity	77 l
Energy consumption per cycle in conventional mode	1,39 kWh
Energy consumption in conventional mode	5,00 MJ

Energy consumption in forced air convection	3,31 MJ
Energy consumption per cycle in fan-forced convection	0,92 kWh
Number of cavities	1
Energy efficiency index	105,7 %

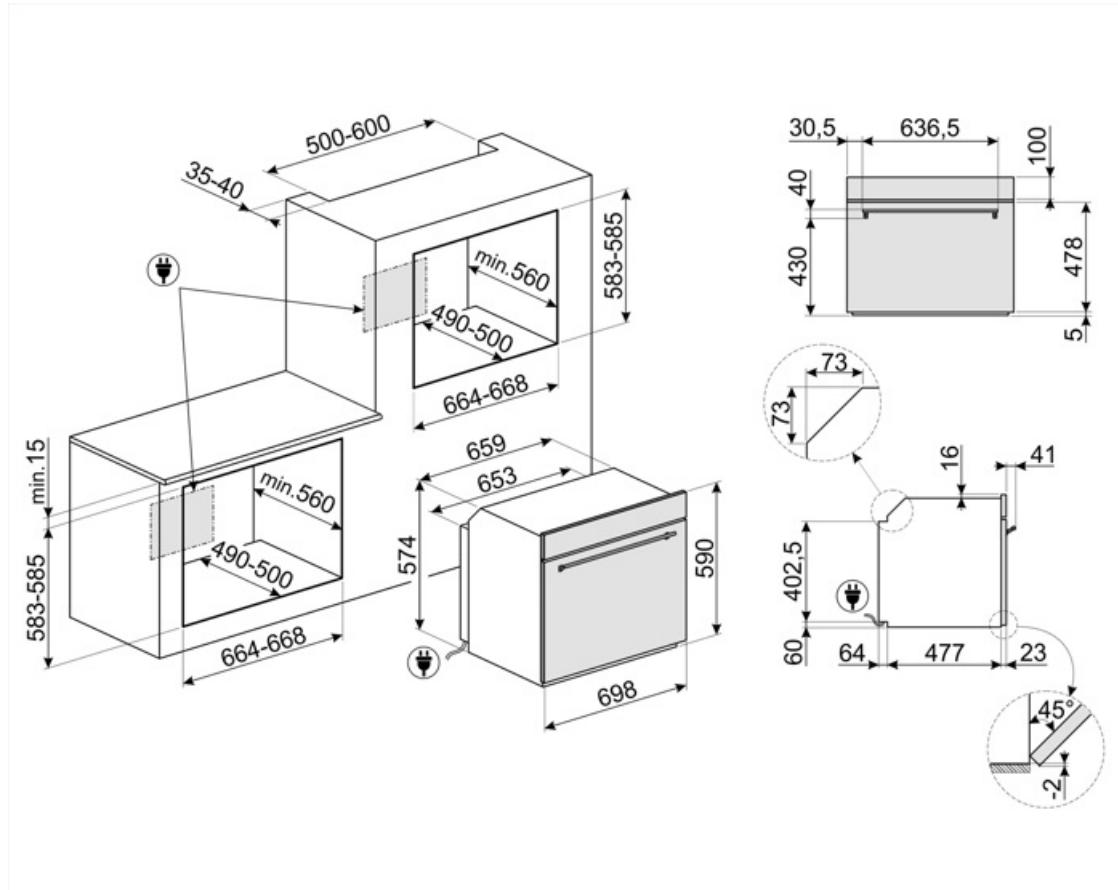
Accessories Included

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

Insert gird 1

Electrical Connection

Voltage	220-240 V	Nominal power	3200 W
Plug	(I) Australia	Frequency (Hz)	50/60 Hz
Current	14 A	Power supply cable length	115 cm



Compatible Accessories

PALPZ

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



Symbols glossary

	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.		The capacity indicates the amount of usable space in the oven cavity in litres.
	4.3 inch display with LED technology, usability with knobs + 3 touch keys		