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

Circulaire

Turbo

Large grill

Fan grill (large)

Base

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 Cooling System**	Yes
Upper heating element - Power	1300 W	**Usable cavity space dimensions (HxWxD)**	305x613x405 mm
Grill element - power	1600 W	**Temperature control**	Electro-mechanical
Large grill - Power	2900 W	**Cavity material**	Ever clean Enamel

Performance / Energy Label

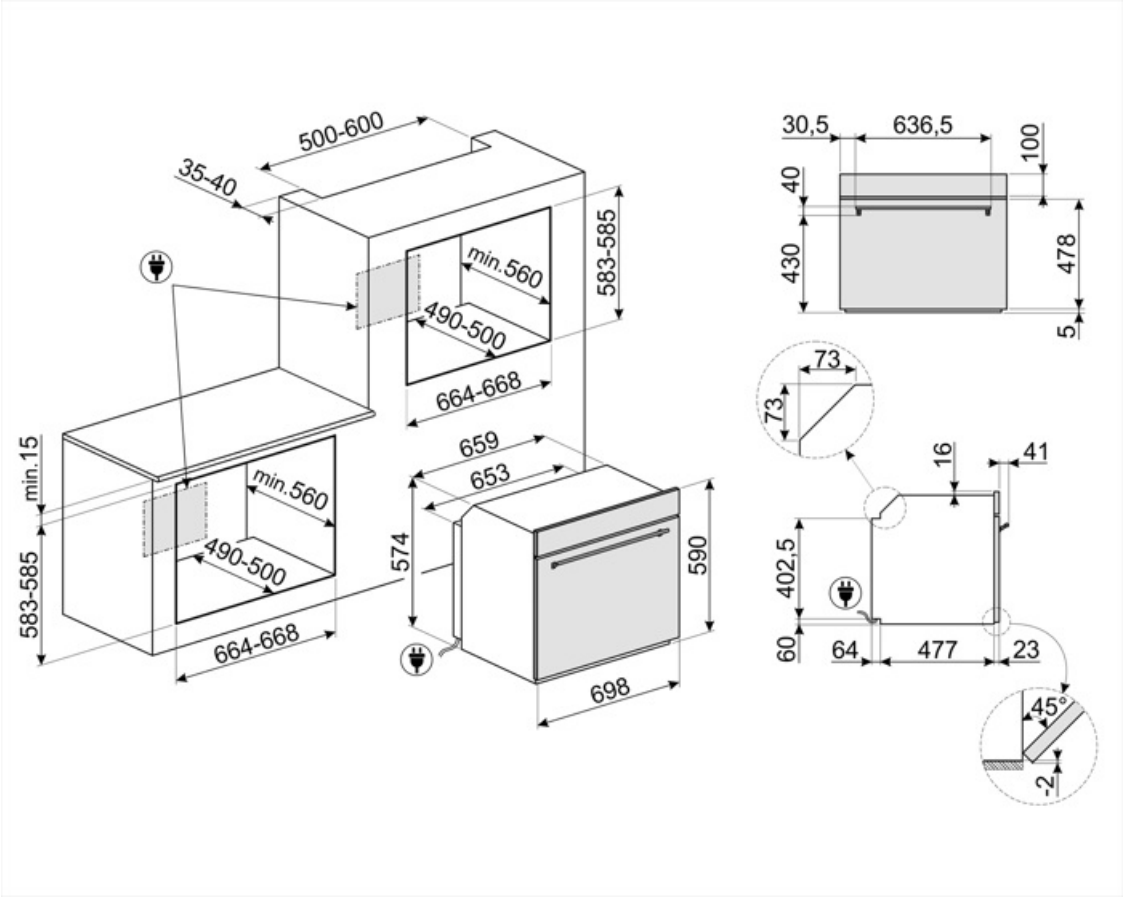
Energy efficiency class	A	**Energy consumption in forced air convection**	3,31 MJ
Net volume of the cavity	77 l	**Energy consumption per cycle in fan-forced convection**	0,92 kWh
Energy consumption per cycle in conventional mode	1,39 kWh	**Number of cavities**	1
Energy consumption in conventional mode	5,00 MJ	**Energy efficiency index**	105,7 %

Accessories Included

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



Defrost by time: with this function the time of thawing of foods are determined automatically.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



Air cooling system: to ensure a safe surface temperatures.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Electric



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.



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.



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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The oven cavity has 4 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.



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