

SFA7300TX





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



Symbols

Aesthetics

Aesthetic Classic Colour Stainless steel **Finishing** Fingerproof Design Flat Material Stainless steel Brushed Type of steel **Eclipse** Glass Type

Black

Serigraphy type Door Handle

With 2 horizontal strips Classic **Handle Colour** Inox **Embossed** Logo

Control knobs Classic Controls colour Steel effect

Controls

Serigraphy colour



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

Programs / Functions

No. of cooking functions Traditional cooking functions

7

Static



Fan assisted



Circulaire



Turbo



Large grill



Fan grill (large)

Base

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Other functions

Defrost by time

Cleaning functions



Vapour Clean

Options

Time-setting options Delay start and automatic

end cooking

Minute minder Yes Timer

1

Yes

Technical Features













1750 W

60°C Minimum Temperature Maximum temperature 250°C No. of shelves 4 N. of fans 1 No. of lights 2

Light type Incandescent

User-replaceable light Yes **Light Power** 25 W Light when door is Yes opened

Lower heating element

power

Upper heating element - 1300 W

Power Grill element - power 1600 W Large grill - Power 2900 W

Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type Standard opening

Door Cool Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3

Cooling system **Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space 305x613x405 mm dimensions (HxWxD)

Temperature control Electro-mechanical Ever clean Enamel Cavity material

Performance / Energy Label





Energy efficiency class Net volume of the cavity 77 l Energy consumption per 1.39 kWh cycle in conventional

mode

Energy consumption in 5.00 MJ conventional mode

Energy consumption in 3.31 MJ

forced air convection

Energy consumption per 0.92 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 105.7 %

Accessories Included

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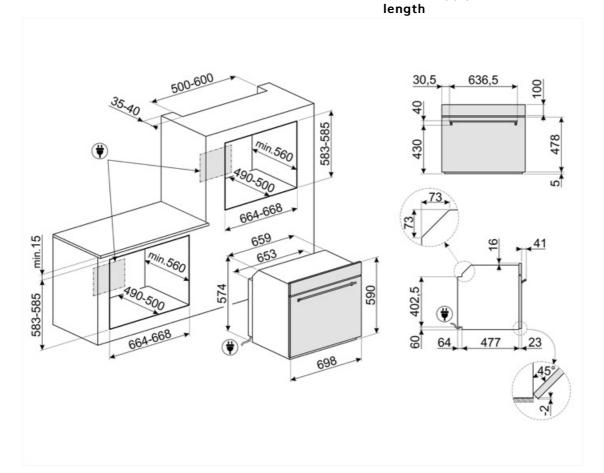


Rack with back stop 2 Insert gird 1

Enamelled tray (20mm) 1

Electrical Connection

Voltage220-240 VNominal power3200 WPlug(I) AustraliaFrequency (Hz)50/60 HzCurrent14 APower supply cable115 cm

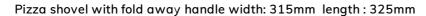


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Compatible Accessories

PALPZ





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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.



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