

SFP9302TN





Category 90cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking method Thermo-ventilated

Cleaning system Pyrolytic

EAN code 8017709331351



Aesthetics

Aesthetics Classic Serigraphy type Symbols

Colour Matte Black Door With 2 horizontal strips

Finishing Matte Handle Classic Design Flat **Handle Colour** Black Material Stainless steel Logo Silk screen Glass Type **Eclipse** Control knobs Classic Serigraphy colour Silver Controls colour Black

Controls



Display name EvoScreen Control setting Knobs & touch buttons

Display technology LCD No. of controls 2

Programs / Functions

No. of cooking functions

10



Light type

User-replaceable light

Traditional cooking functions Ciculaire Static Fan assisted (8) Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Circulaire + bottom Base Pizza Other functions Defrost by time Proving Stone cooking BBQ Sabbath **Cleaning functions** Pyrolytic **Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light, end cooking Brightness, Tones Showroom demo option Minute minder Yes Yes Controls Lock / Child Rapid pre-heating Yes Yes Safety **Technical Features** .5 Minimum Temperature 25°C Heating suspended Yes when door is opened 280°C Maximum temperature Door opening type Standard opening Shelf positions 5 Temperate door Door Double fan 3 Removable door Yes No. of lights 2

SMEG SPA 15/08/2025

Halogen

Yes

Full glass inner door

Removable inner door

Total no. of door glasses 4

Yes

Yes



Light power 40 W Light when door is Yes

opened

Lower heating element 1700 W

power

Upper heating element - 1200 W

Power

Grill element - power 1700 W Large grill - Power 2900 W Circular heating element 1550 W

- Power

Circular heating element 1550 W

2 - Power

Soft Close hinges Yes

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

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material

371x724x418 mm

Easy clean enamel

Performance / Energy Label





Energy efficiency class Net volume of the cavity 115 litres Energy consumption per 0.84 KWh

cycle in conventional

mode

Energy consumption in 3.02 MJ

conventional mode

Energy consumption in 5.47 MJ forced air convection

Energy consumption per 1.52 KWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 81.6 %

Accessories Included



Chrome shelf Grill mesh Enamelled tray (20mm) Telescopic Guide rails, partial Extraction Extra deep enamelled

tray (40mm)

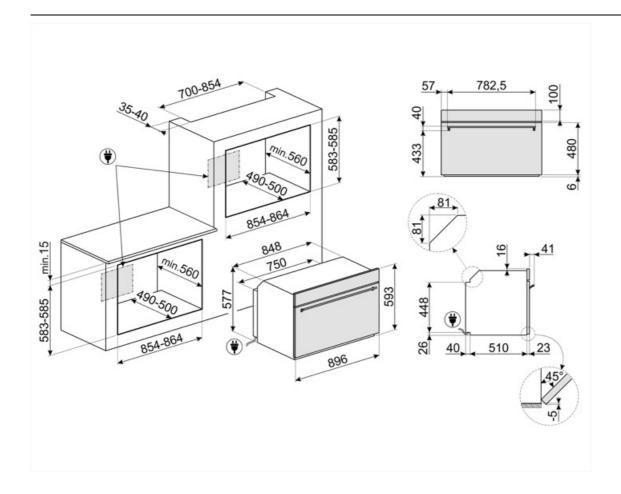
Electrical Connection

220-240 V Voltage Current 18 A Nominal power (W) 4000 W

Voltage 2 (V) Frequency (Hz) Power supply cable length

380-415 V 50/60 Hz 150 cm







Compatible Accessories

GTP



Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished

PPR9



Refractary pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



Symbols glossary



Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Air cooling system: to ensure a safe surface temperatures.



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



Quadruple glazed: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

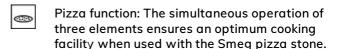


Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.





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.





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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.



Keep warm: This function allows you to keep precooked foods warm.



Side lights: Two opposing side lights increase visibility inside the oven.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



Sabbath: This function allows you to cook food whilst respecting the provisions of the lewish day of rest.



The oven cavity has 5 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



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



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Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g



Dedicated cooking function for the Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire