

# SFP9302TX





Category 90cm Single Ovens

Product Family Oven
Power supply Electric
Heat source Electric

Cooking method Thermo-ventilated

Cleaning system Pyrolytic

**EAN code** 8017709325466



## **Aesthetics**

AestheticsClassicSerigraphy typeSymbolsColourStainless steelDoorWith 2 horizontal strips

Finishing Fingerproof Handle Classic

Design Flat Handle Colour Stainless steel

MaterialStainless steelLogoEmbossedType of steelBrushedControl knobsClassicGlass TypeEclipseControls colourSteel effect

Serigraphy colour Black

## **Controls**

EVO screen

Display nameEvoScreenControl settingKnobs & touch buttons

Display technology LCD No. of controls 2

# **Programs / Functions**

No. of cooking functions 10



User-replaceable light

Light power

Yes

40 W

#### 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 Stone cooking Proving Sabbath **BBQ** Air-Fry **Cleaning functions Pyrolytic Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light, end cooking Brightness, Tones Minute minder Yes Showroom demo option Yes Controls Lock / Child Yes Rapid pre-heating Yes Safety **Technical Features** Minimum Temperature 25°C Heating suspended Yes when door is opened Maximum temperature 280°C Door opening type Standard opening Shelf positions 5 Door Temperate door 3 Double fan Removable door Yes No. of lights 2 Full glass inner door Yes Light type Halogen

SMEG SPA 26/07/2025

Removable inner door

Soft Close hinges

Total no. of door glasses 4

Yes

Yes



Light when door is Yes

opened

1700 W Lower heating element

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

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

Usable cavity space dimensions (HxWxD)

Electronic Temperature control

Cavity material Easy clean enamel

371x724x418 mm

# 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 2 Enamelled tray (20mm) Telescopic Guide rails.

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Extra deep enamelled

tray (40mm)

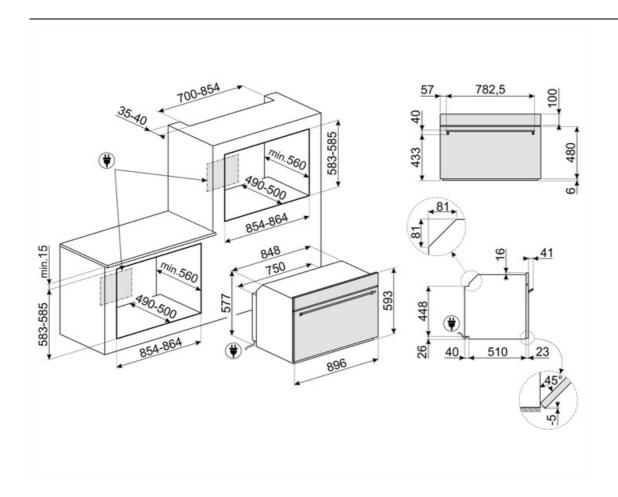
1 partial Extraction

### **Electrical Connection**

Voltage 220-240 V Voltage 2 (V) 380-415 V 50/60 Hz Current 18 A Frequency (Hz) Nominal power (W) 4000 W Power supply cable 150 cm

length







# **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.



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



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



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



Air cooling system: to ensure a safe surface temperatures.



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



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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.

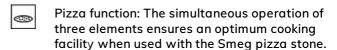


Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.





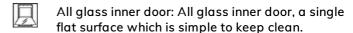
Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven 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.





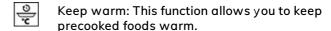
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Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



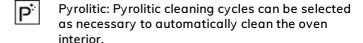


The inner door glass: can be removed with a few quick movements for cleaning.



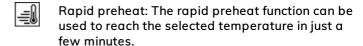


Side lights: Two opposing side lights increase visibility inside the oven.





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



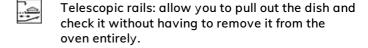


Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.



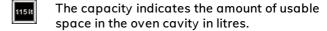


Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.





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.



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