# SFP9395X1

| | |
|---|---|
| **Category** | 90cm |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | ELECTRICITY |
| **Cooking method** | Thermoseal |
| **Cleaning system** | Pyrolitic |
| **EAN code** | 8017709239381 |



## 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** | CompactScreen | **No. of display languages** | 11 |
| **Display technology** | TFT | | |
| **Control setting** | Knobs | **Display languages** | Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU) |
| | | **No. of controls** | 2 |

## Programs / Functions

| | |
|---|---|
| **No. of cooking functions** | 10 |
| **Automatic programmes** | 50 |
| **Customisable recipes** | 10 |

**Traditional cooking functions**

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Fan grill (large)
- Circulaire + grill
- Base
- Fan assisted bottom

**Other functions**

- Defrost by time
- Defrost by weight
- Proving
- Plate rack/warmer
- Sabbath

**Cleaning functions**

- Pirolysis
- Pirolysis eco

## Options

| | |
|---|---|
| **Time-setting options** | Delay start and automatic end cooking |
| **Minute minder** | Yes |
| **Controls Lock / Child Safety** | Yes |
| **Other options** | SmartCook system, Keep warm, Eco light |
| **Smart cooking** | Yes |
| **Showroom demo option** | Yes |
| **Rapid pre-heating** | Yes |

## Technical Features

| | |
|---|---|
| **Capacity (Lt)** | 115 l |
| **Minimum Temperature** | 30 °C |
| **Maximum temperature** | 280 °C |
| **No. of shelves** | 5 |
| **N. of fans** | 3 |
| **No. of lights** | 2 |
| **Light type** | Halogen |
| **User-replaceable light** | Yes |
| **Light Power** | 40 W |
| **Light when door is opened** | Yes |
| **Lower heating element power** | 1700 W |
| **Upper heating element - Power** | 1200 W |
| **Heating suspended when door is opened** | Yes |
| **Door opening type** | Standard opening |
| **Door** | Cool |
| **Removable door** | Yes |
| **Full glass inner door** | Yes |
| **Removable inner door** | Yes |
| **Total no. of door glasses** | 4 |
| **Soft Close hinges** | Yes |
| **Cooling system** | Tangential |
| **Cooling duct** | Double |
| **Speed Reduction Cooling System** | Yes |

| | |
|---|---|
| **Grill element - power** | 1700 W |
| **Large grill - Power** | 2900 W |
| **Circular heating element - Power** | 1850 W |
| **Circular heating element 2 - Power** | 1850 W |
| **Door Lock During Pyrolisis** | Yes |
| **Usable cavity space dimensions (HxWxD)** | 371x724x418 mm |
| **Temperature control** | Electronic |
| **Cavity material** | Ever clean Enamel |

## Performance / Energy Label




| | |
|---|---|
| **Energy efficiency class** | A+ |
| **Net volume of the cavity** | 115 l |
| **Energy consumption per cycle in conventional mode** | 0.84 kWh |
| **Energy consumption in conventional mode** | 3.02 MJ |
| **Energy consumption in forced air convection** | 5.22 MJ |
| **Energy consumption per cycle in fan-forced convection** | 1.45 kWh |
| **Number of cavities** | 1 |
| **Energy efficiency index** | 81.6 % |

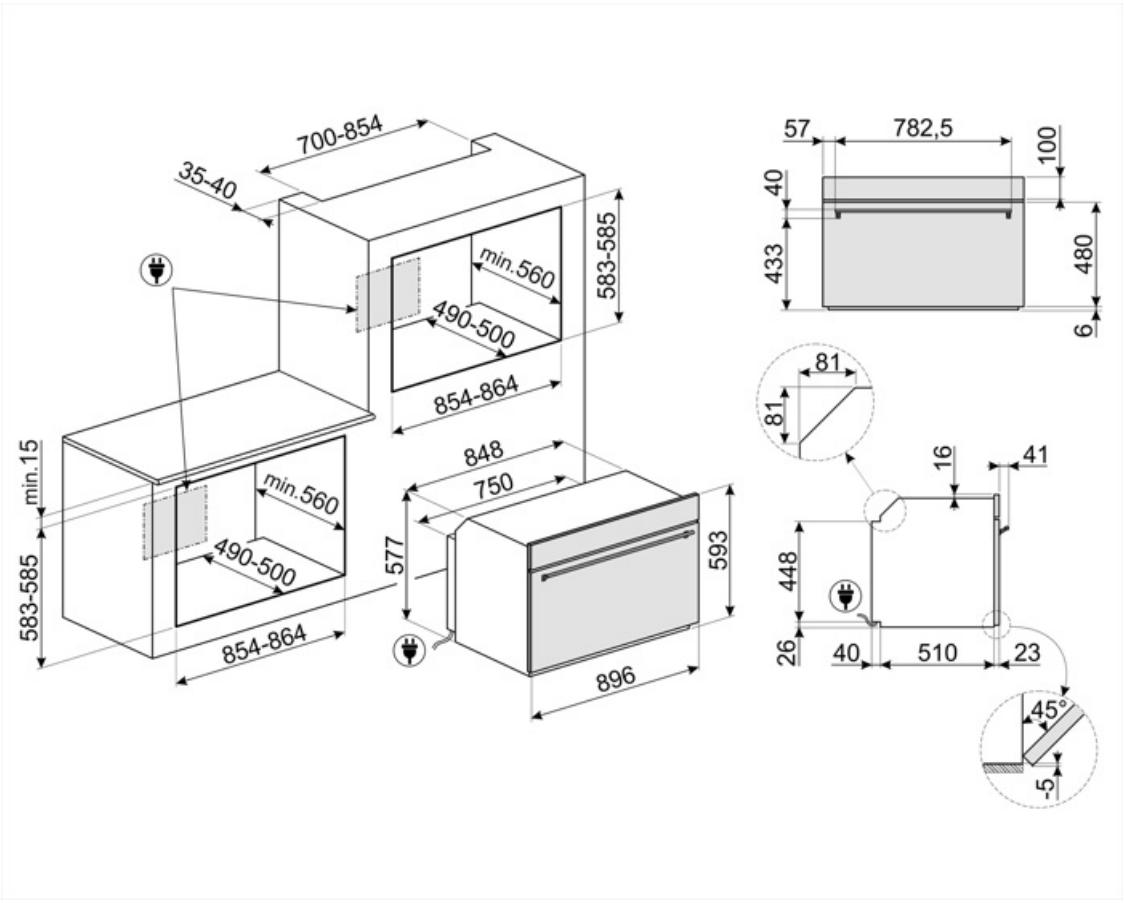
## Accessories Included



| | |
|---|---|
| **Rack with back and side stop** | 1 |
| **Enamelled deep tray (40mm)** | 2 |
| **Insert gird** | 1 |
| **Telescopic Guide rails, total Extraction** | 1 |

## Electrical Connection

| | |
|---|---|
| **Voltage** | 220-240 V |
| **Plug** | No |
| **Current** | 18 A |
| **Nominal power** | 4000 W |
| **Voltage 2 (V)** | 380-415 V |
| **Frequency (Hz)** | 50/60 Hz |
| **Power supply cable length** | 115 cm |


700-854
35-40
583-585
min.560
490-500
854-864
min.15
min.560
490-500
583-585
854-864
848
750
577
593
896
57
782,5
100
40
433
480
6
81
81
16
41
448
26
40
510
23
45°
5

## 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

# 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 guaranteed.



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.



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.



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.



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 weight: With this function the defrosting time is determined



EASYGUIDE_72dpi



Electric



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



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 + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.

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.

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_72dpi

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.

Pyrolitic: The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

Warming up: An option for dish warming and keeping the prepared meals hot.

ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.

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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works

The oven cavity has 5 different cooking levels.

Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.

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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