

SFP9395X1




Category	90cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709239381



Aesthetics

Aesthetics	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Stainless steel
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	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU)
Control setting	Control knobs	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 (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Circulaire + grill



Base



Fan assisted base

Other functions



Defrost by time



Defrost by weight



Proving



Plate rack/warmer



Sabbath

Cleaning functions



Pyrolytic



Pyrolytic 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



Minimum Temperature

30 °C

Maximum temperature

280 °C

Shelf positions

5

Double fan

3

No. of lights

2

Light type

Halogen

User-replaceable light

Yes

Light power

40 W

Light when door is opened

Yes

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

Lower heating element power	1700 W	Cooling duct	Double
Upper heating element - Power	1200 W	Speed Reduction Cooling System	Yes
Grill element - power	1700 W	Door Lock During Pyrolysis	Yes
Large grill - Power	2900 W	Usable cavity space dimensions (HxWxD)	371x724x418 mm
Circular heating element - Power	1850 W	Temperature control	Electronic
Circular heating element 2 - Power	1850 W	Cavity material	Easy clean enamel

Performance / Energy Label



Energy efficiency class	A+	Energy consumption in forced air convection	5.22 MJ
Net volume of the cavity	115 litres	Energy consumption per cycle in fan-forced convection	1.45 kWh
Energy consumption per cycle in conventional mode	0.84 kWh	Number of cavities	1
Energy consumption in conventional mode	3.02 MJ	Energy efficiency index	81,6 %

Accessories Included



Chrome shelf with back and side stop	1	Grill mesh	1
Extra deep enamelled tray (40mm)	2	Telescopic Guide rails, total Extraction	1

Electrical Connection

Voltage	220-240 V	Voltage 2 (V)	380-415 V
Current	18 A	Frequency (Hz)	50/60 Hz
Nominal power (W)	4000 W	Power supply cable length	115 cm



Compatible Accessories

GTP

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



PPR9

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











































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.		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 guaranteed.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Defrost by weight: With this function the defrosting time is determined
	...		Quadruple glazed: Number of glazed doors.
	EASYGUIDE_72dpi		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.
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.		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 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.		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.

 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Keep warm: This function allows you to keep precooked foods warm.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <p>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>	 <p>Pyrolytic: The Eco pyrolytic 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.</p>
 <p>Warming up: An option for dish warming and keeping the prepared meals hot.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>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</p>	 <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>
 <p>Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.</p>	 <p>The oven cavity has 5 different cooking levels.</p>
 <p>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.</p>	 <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>
 <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>	 <p>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.</p>



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



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