

SFP9395X1



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



Aesthetics

Aesthetics	Classic	Serigraphy colour	Black
Colour	Stainless steel	Serigraphy type	Symbols
Finishing	Fingerproof	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Stainless steel
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse		

Controls

Display technology	TFT	No. of controls	2
Control setting	Control knobs	Control knobs	Classic
No. of display languages	11	Controls colour	Steel effect
Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU)		

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
Limited Power Consumption Mode	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	Heating suspended when door is opened	Yes
Maximum temperature	280 °C	Door opening type	Standard opening
Shelf positions	5	Door	Cool
Shelves type	Metal racks	Removable door	Yes
Double fan	3	Full glass inner door	Yes
No. of lights	2	Removable inner door	Yes
Light type	Halogen	Total no. of door glasses	4
User-replaceable light	Yes	Soft Close hinges	Yes
Light power	40 W	Safety Thermostat	Yes

Light when door is opened	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 %

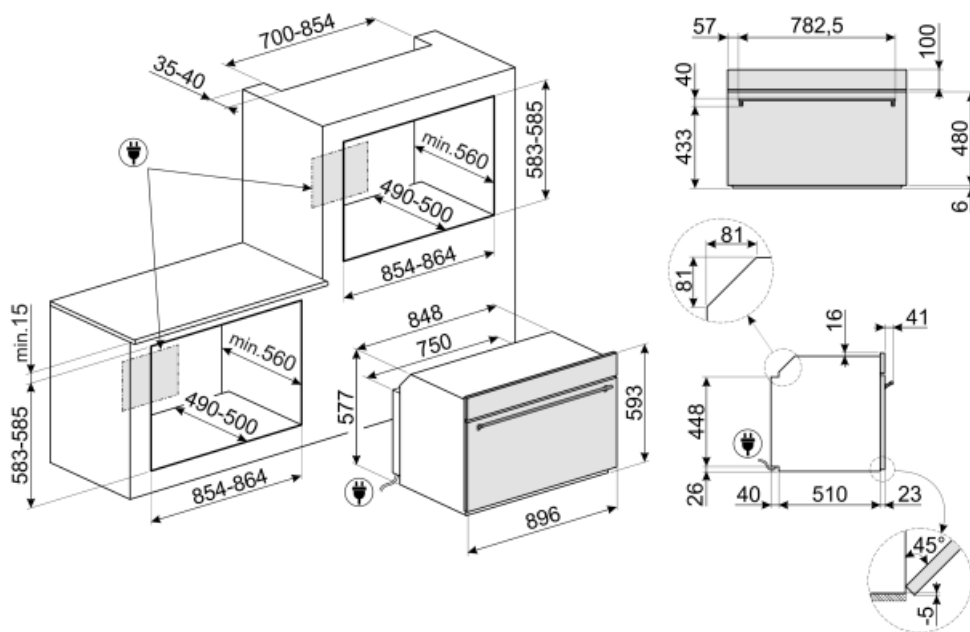
Accessories Included



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

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



Not included accessories

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



GT1P-2



















Partially extractable telescopic guides
(1 level) for ovens with metal frames.
Length: 355.5 mm, extraction: 285
mm. Material: Stainless steel AISI 430
polished.






















GTP



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

Symbols glossary

 <p>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.</p>	 <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>
 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Defrost by weight: With this function the defrosting time is determined</p>
 <p>Quadruple glazed: Number of glazed doors.</p>	 <p>EASYGUIDE_72dpi</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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>
 <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>

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|--|---|
|  <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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works</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> |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> | |