

# SFPA7302TX



Category	70cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Pyrolitic
EAN code	8017709322182



## Aesthetics

<b>Aesthetic</b>	Classic	<b>Serigraphy type</b>	Symbols
<b>Colour</b>	Stainless steel	<b>Door</b>	With 2 horizontal strips
<b>Finishing</b>	Fingerproof	<b>Handle</b>	Classic
<b>Design</b>	Flat	<b>Handle Colour</b>	Inox
<b>Material</b>	Stainless steel	<b>Logo</b>	Embossed
<b>Type of steel</b>	Brushed	<b>Control knobs</b>	Classic
<b>Glass Type</b>	Eclipse	<b>Controls colour</b>	Steel effect
<b>Serigraphy colour</b>	Black		

## Controls

			
<b>Display name</b>	EvoScreen	<b>Control setting</b>	Knobs & touch buttons
<b>Display technology</b>	LCD	<b>No. of controls</b>	2

## Programs / Functions

<b>No. of cooking functions</b>	10
<b>Customisable recipes</b>	10

### Traditional cooking functions

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

### Other functions

Defrost by time	Proving	Sabbath
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### Cleaning functions

Pirolysis
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## Options



<b>Time-setting options</b>	Delay start and automatic end cooking	<b>Other options</b>	Keep warm, Eco light, Brightness, Tones
Minute minder	Yes	<b>Showroom demo option</b>	Yes
Timer	1	<b>Rapid pre-heating</b>	Yes
<b>Controls Lock / Child Safety</b>	Yes		

## Technical Features



<b>Capacity (Lt)</b>	70 l	<b>Heating suspended when door is opened</b>	Yes
<b>Minimum Temperature</b>	25 °C	<b>Door opening type</b>	Standard opening
<b>Maximum temperature</b>	280 °C	<b>Door</b>	Cool
<b>No. of shelves</b>	3	<b>Removable door</b>	Yes
<b>N. of fans</b>	1	<b>Full glass inner door</b>	Yes
<b>No. of lights</b>	2	<b>Removable inner door</b>	Yes
<b>Light type</b>	Halogen	<b>Total no. of door glasses</b>	4
<b>User-replaceable light</b>	Yes	<b>Cooling system</b>	Tangential
<b>Light Power</b>	25 W	<b>Cooling duct</b>	Double
<b>Light when door is opened</b>	Yes	<b>Speed Reduction Cooling System</b>	Yes
<b>Lower heating element power</b>	1600 W	<b>Door Lock During Pyrolysis</b>	Yes
<b>Upper heating element - Power</b>	1300 W	<b>Usable cavity space dimensions (HxWxD)</b>	305x613x405 mm
<b>Grill element - power</b>	1600 W	<b>Temperature control</b>	Electronic
<b>Large grill - Power</b>	2900 W		

Circular heating element 2700 W  
- Power

Cavity material

Ever clean Enamel

## Performance / Energy Label



Net volume of the cavity 77 l

Number of cavities

1

## Accessories Included

Rack with back stop 2

Insert grid

1

Enamelled tray (20mm) 1

## Electrical Connection

Voltage

220-240 V

Nominal power

3300 W

Plug

(I) Australia

Frequency (Hz)

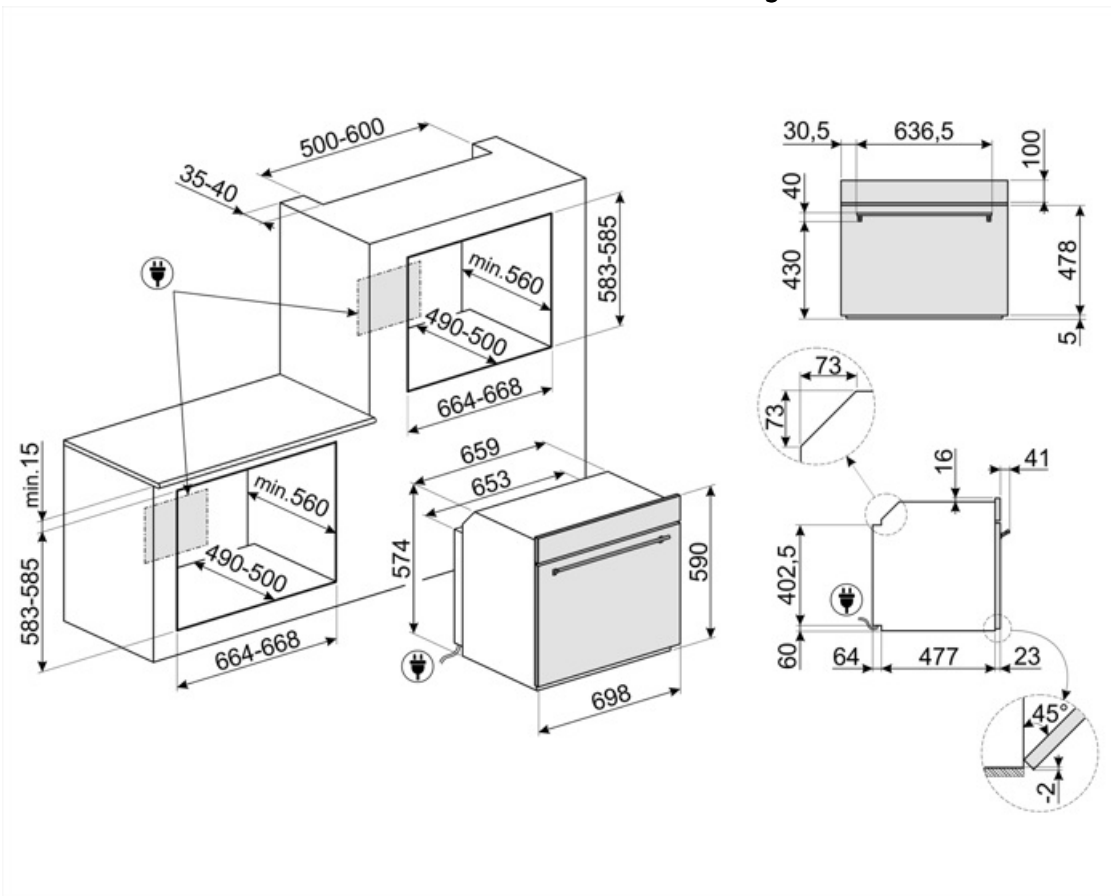
50/60 Hz

Current

15 A

Power supply cable  
length

115 cm



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## Compatible Accessories

















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**PALPZ**

Pizza shovel with fold away handle width: 315mm length : 325mm



## Symbols glossary

 <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>The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.</p>
 <p>Quadruple glazed: Number of glazed doors.</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>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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</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>

-  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.
-  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.
-  ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
-  Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
-  The oven cavity has 3 different cooking levels.
-  The capacity indicates the amount of usable space in the oven cavity in litres.
-  Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
-  All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
-  KEEP\_WARM\_72dpi
-  Pyrolytic: Pyrolytic 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
-  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
-  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.