

SFPA7395X2





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

EAN code 8017709250508



Aesthetics

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

Controls

Display technology TFT
Control setting Knobs
No. of display 11
languages

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 functions10Automatic programmes50Customisable recipes10



Traditional cooking functions

Static

Fan assisted

Circulaire

Turbo

Eco

Large grill

Fan grill (large)

Circulaire + grill

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 Timer 1 Controls Lock / Child

Safety

Yes

Other options

SmartCook system, Keep warm, Eco light, Language setting, Digital clock

display, Tones

Smart cooking Yes Showroom demo option Yes Rapid pre-heating Yes

Technical Features





No. of shelves

N. of fans

No. of lights

Light type



Minimum Temperature

Maximum temperature

User-replaceable light







3

1

2

Yes

30 °C

280 °C

Halogen









Door

Heating suspended when door is opened

Yes

Door opening type Standard opening Cool Removable door Yes

Full glass inner door Yes Removable inner door Yes Total no. of door glasses 4

Tangential Cooling system Cooling duct Double Speed Reduction Yes

Cooling System

Door Lock During Yes

Pyrolisis

Usable cavity space dimensions (HxWxD) 305x613x405 mm

Light Power 25 W Light when door is Yes opened Lower heating element 1600 W

power Upper heating element - 1300 W

Power

Grill element - power 1600 W 2900 W Large grill - Power



Circular heating element 2700 W

- Power

Temperature control Cavity material

Electronic

Ever clean Enamel

Performance / Energy Label



Net volume of the cavity 77 l

Number of cavities

Accessories Included





Rack with back stop 2 Enamelled tray (20mm) 1 Insert gird 1 Telescopic Guide rails, 1 partial Extraction

Telescopic Guide rails, total Extraction

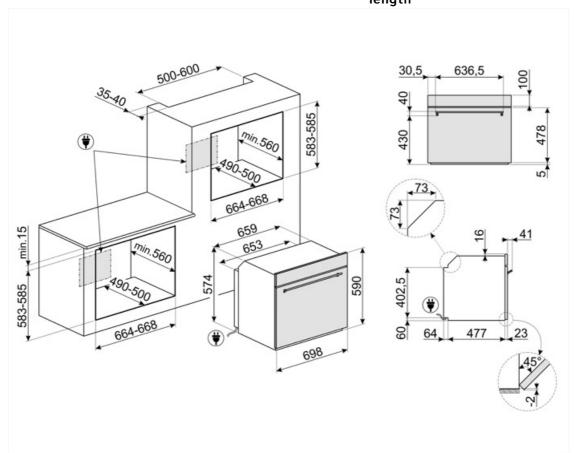
2

Electrical Connection

Plug (I) Australia Voltage 220-240 V Current 14 A

Nominal power Frequency (Hz) Power supply cable length

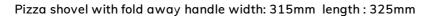
3100 W 50/60 Hz 115 cm





Compatible Accessories

PALPZ







Symbols glossary

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-10	_	•	

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 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.



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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.



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 3 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.



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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