

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

## Other functions

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

## Cleaning functions

 Pirolisis	 Pirolisis eco
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## Options



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

## Technical Features



<b>Capacity (Lt)</b>	70 l	<b>Heating suspended when door is opened</b>	Yes
<b>Minimum Temperature</b>	30 °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</b>	Yes
<b>Lower heating element power</b>	1600 W	<b>Cooling System</b>	
<b>Upper heating element - Power</b>	1300 W	<b>Door Lock During Pyrolysis</b>	Yes
<b>Grill element - power</b>	1600 W	<b>Usable cavity space dimensions (HxWxD)</b>	305x613x405 mm

Large grill - Power 2900 W  
Circular heating element 2700 W  
- Power

Temperature control Electronic  
Cavity material Ever clean Enamel

## Performance / Energy Label



Net volume of the cavity 77 l

Number of cavities 1

## Accessories Included



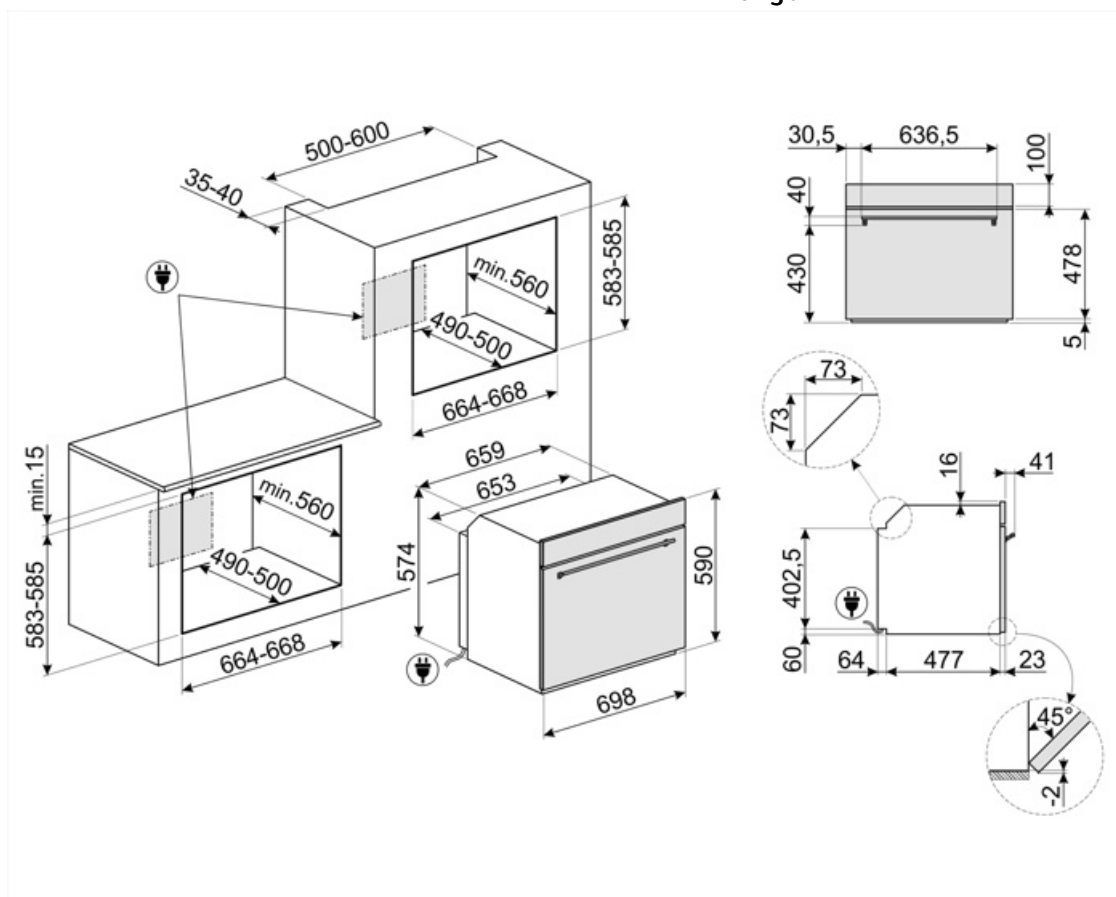
Rack with back stop 2  
Enamelled tray (20mm) 1  
Insert grid 1

Telescopic Guide rails, partial Extraction 1  
Telescopic Guide rails, total Extraction 2

## Electrical Connection

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

Nominal power 3100 W  
Frequency (Hz) 50/60 Hz  
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

	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.		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.
	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.

	<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_72dpi</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 3 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>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>
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