

SFPA9305SPX



Category	90cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Steam
Cleaning system	Pyrolitic
EAN code	8017709290917



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 name	VivoScreen max	No. of display languages	12
Display technology	TFT	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski, English (AU)
Control setting	Advanced full touch & knobs	No. of controls	2


Programs / Functions

No. of cooking functions	15
Automatic programmes	53
Steam assisted levels	3






Customisable recipes

20





Traditional cooking functions

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

Cooking functions with pulsed steam

 Fan assisted	 Circulaire	 Circulaire + Bottom
 Turbo	 Fan Grill	


Other Steam functions

 Tank cleaning	 Water outlet	 Water input
 Descaling		

Other functions

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

Cleaning functions

 Piroulysis

Options



Time-setting options	Delay start and automatic end cooking
Minute minder	Yes
Timer	3
Controls Lock / Child Safety	Yes
Other options	Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume
Cooking with probe thermometer	Yes
Multi-step cooking	Yes, up to 3 steps

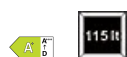
Smart cooking	Yes
Showroom demo option	Yes
Demo-tutorial mode	Yes
Touch guide	Yes
Chronology	Yes, the last 10 functions utilised
Rapid pre-heating	Yes
Instant GO	Yes

Technical Features



Minimum Temperature	30 °C	Heating suspended when door is opened	Yes
Maximum temperature	280 °C	Door opening type	Standard opening
No. of shelves	5	Door	Cool
N. of fans	3	Removable door	Yes
No. of lights	2	Total no. of door glasses	4
Light type	Halogen	Soft Close hinges	Yes
User-replaceable light	Yes	Cooling system	Tangential
Light Power	40 W	Cooling duct	Double
Light when door is opened	Yes	Speed Reduction	Yes
Lower heating element power	1700 W	Cooling System	
Upper heating element - Power	1200 W	Door Lock During Pyrolysis	Yes
Grill element - power	1700 W	Usable cavity space dimensions (HxWxD)	371x724x418 mm
Large grill - Power	2900 W	Temperature control	Electronic
Circular heating element - Power	1850 W	Cavity material	Ever clean Enamel
Circular heating element 2 - Power	1850 W	Water loading	Fill&Hide, automatic
		Tank capacity	160 ml

Performance / Energy Label



Energy efficiency class	A+	Energy consumption in forced air convection	3.42 MJ
Net volume of the cavity	115 l	Energy consumption per cycle in fan-forced convection	0.95 kWh
Energy consumption per cycle in conventional mode	0.79 kWh	Number of cavities	1
Energy consumption in conventional mode	2.84 MJ	Energy efficiency index	76,7 %

Accessories Included



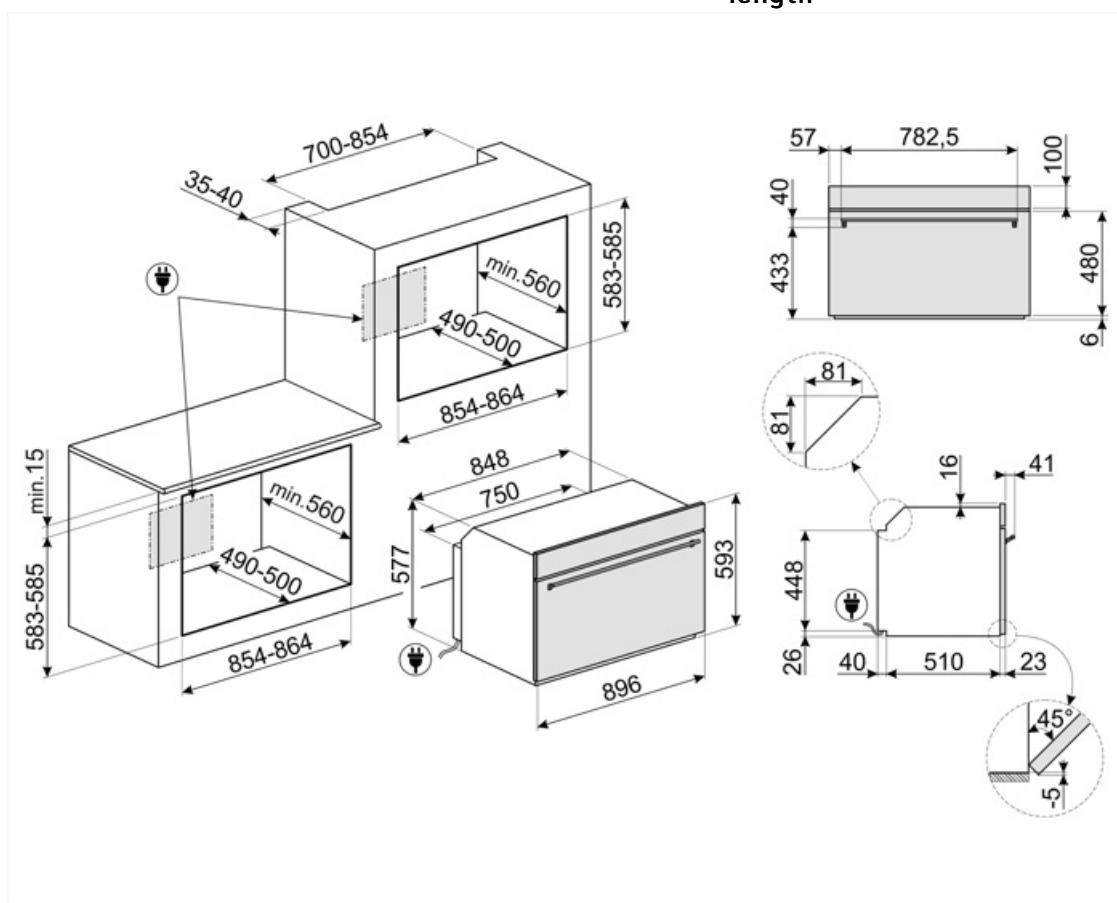
Rack with back and side stop	1	Telescopic Guide rails, total Extraction	1
Enamelled deep tray (40mm)	2	Temperature probe	Yes, single point
Insert gird	1		

Electrical Connection

Voltage	220-240 V	Voltage 2 (V)	380-415 V
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Current 18 A
Nominal power 4000 W

Frequency (Hz) 50/60 Hz
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.		Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.
	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		Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.
	...		Quadruple glazed: Number of glazed doors.
	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 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 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>
 <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>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>
 <p>FUN_STEAM_OTHER_WATER_IN_OUT_72dpi</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>Fan with grill with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.</p>	 <p>Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.</p>
 <p>Circulaire + lower element with steam assist: Ideal for reheating flans and quiches. This function will re-crisp the base, whilst filling will not dry out due to the additional moisture in the cooking cavity.</p>	 <p>Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.</p>
 <p>Turbo with steam assist: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.</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>

	Warming up: An option for dish warming and keeping the prepared meals hot.		Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops
	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		Touch guide: By holding down any symbol for 3 seconds you can get information on its function
	The oven cavity has 5 different cooking levels.		A SMART STEAM oven offers 3 levels of steam and 5 STEAM-ASSISTED cooking functions to choose from. The water is loaded into the oven before cooking via an automatic loading tube, and steam is generated externally and introduced directly into the cavity. The oven calculates the exact amount of water required for the desired cooking, up to 160ml, and the steam is automatically introduced into the oven, pulsing on and off during cooking according to the setting.
	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.		Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
	Step cooking: It is possible to set up to 3 cooking phases in the same recipe by varying function, time and / or temperature. At the end of a phase the next one will start automatically		To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.
	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.		The capacity indicates the amount of usable space in the oven cavity in litres.
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