

SFPR9301TX



Category	90cm Single Ovens (Reduced-Height)
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709335106



Aesthetics

Aesthetics	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Stainless steel
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	CompactScreen	Control setting	Control knobs
Display technology	LCD	No. of controls	2

Programs / Functions

No. of cooking functions	10
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Traditional cooking functions

 Static	 Fan assisted	 Circulaire
		
Turbo (circulaire + bottom + upper + fan)	 ECO	 Large grill
 Fan grill (large)	 Base	 Circulaire + bottom
 Pizza		

Other functions

 Defrost by time	 Proving	 Sabbath
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Cleaning functions

 Pyrolytic
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Options



Time-setting options	Delay start and automatic end cooking
Minute minder	Yes
Timer	1
Controls Lock / Child Safety	Yes

Other options	Keep warm
Showroom demo option	Yes
Rapid pre-heating	Yes

Technical Features



Capacity (Lt)	70 l	Circular heating element	1550 W
Minimum Temperature	30 °C	2 - Power	
Maximum temperature	280 °C	Heating suspended when door is opened	Yes
Shelf positions	4	Door opening type	Standard opening
Double fan	Yes	Door	Cool
No. of lights	2	Removable door	Yes
Light type	Halogen	Full glass inner door	Yes
User-replaceable light	Yes	Removable inner door	Yes
Light power	40 W		

Light when door is opened	Yes	Total no. of door glasses	4
Lower heating element power	1700 W	Cooling system	Tangential
Upper heating element - Power	1200 W	Cooling duct	Double
Grill element - power	1700 W	Speed Reduction Cooling System	Yes
Large grill - Power	2900 W	Door Lock During Pyrolysis	Yes
Circular heating element - Power	1550 W	Usable cavity space dimensions (HxWxD)	283x724x418 mm
		Temperature control	Electronic
		Cavity material	Easy clean enamel

Performance / Energy Label



Energy efficiency class	A+	Energy consumption in forced air convection	4,64 MJ
Net volume of the cavity	85 litres	Energy consumption per cycle in fan-forced convection	1,29 kWh
Energy consumption per cycle in conventional mode	0,74 kWh	Number of cavities	1
Energy consumption in conventional mode	2,66 MJ	Energy efficiency index	81,3 %

Accessories Included

Chrome shelf	1	Grill mesh	1
Extra deep enamelled tray (40mm)	1		

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	16 A	Power supply cable length	150 cm
Nominal power (W)	3600 W		

Compatible Accessories



BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



GTP

















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


















GTT

****Totally extractable telescopic guides (1 level)** Extraction: 433 mm Material: Stainless steel AISI 430 polished**

Symbols glossary

	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.		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.
	Quadruple glazed: Number of glazed doors.		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.		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.		Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
	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.

 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</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>Compact appliances with a height of 48 cm. Perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.</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>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 whilst respecting the provisions of the Jewish day of rest.</p>	 <p>The oven cavity has 4 different cooking levels.</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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