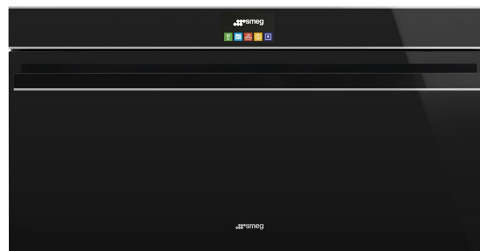


SFPR9604NX



Category	Reduced height 90cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Pyrolitic
EAN code	8017709258238



Aesthetics

Aesthetic	Dolce Stil Novo	Glass Type	Eclipse
Colour	Black	Door	Full glass
Finishing	Glossy	Handle	Dolce Stil Novo
Design	Flat	Handle Colour	Black
Component finish	Stainless steel	Logo	Applied
Material	Glass		

Controls













Display technology	TFT	No. of display languages	13
Control setting	Full touch	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski



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	 Base
 Fan assisted bottom		

Other functions

 Defrost by time	 Defrost by weight	 Proving
 Sabbath		

Cleaning functions

 Pirolisis	 Pirolisis eco
--	---

Options



Time-setting options	Delay start and automatic end cooking	Other options	SmartCook system, Keep warm, Eco light, Language setting, Digital clock display, Tones
Minute minder	Yes	Smart cooking	Yes
Controls Lock / Child Safety	Yes	Showroom demo option	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	4	Door	Cool
N. of fans	3	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
User-replaceable light	Yes	Total no. of door glasses	4
Light Power	40 W	Soft Close hinges	Yes
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1700 W	Cooling duct	Double
Upper heating element - Power	1200 W	Speed Reduction	Yes
		Cooling System	

Grill element - power	1700 W	Usable cavity space dimensions (HxWxD)	283x724x418 mm
Large grill - Power	2900 W	Temperature control	Electronic
Circular heating element - Power	1550 W	Cavity material	Ever clean Enamel
Circular heating element 2 - Power	1550 W		

Performance / Energy Label



Energy efficiency class	A+	Energy consumption in forced air convection	4.64 MJ
Net volume of the cavity	85 l	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



Rack with back stop	1	Insert gird	1
Enamelled deep tray (40mm)	1	Telescopic Guide rails, total Extraction	1

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	15 A	Power supply cable length	115 cm
Nominal power	3300 W		



Compatible Accessories



BNP608T

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



GTT

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



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.

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.		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.		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.		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 + 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.</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>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_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>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>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 4 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>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</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>



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



The capacity indicates the amount of usable space in the oven cavity in litres.