# SFPR9604TNR

| | |
|---|---|
| **Category** | Reduced height 90 cm |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | ELECTRICITY |
| **Cooking method** | Thermo-ventilated |
| **Cleaning system** | Pyrolitic |
| **EAN code** | 8017709299705 |



## 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** | Copper | **Logo** | Applied |
| **Material** | Glass | | |

## Controls

| | | | |
|---|---|---|---|
| **Display name** | VivoScreen | **No. of display languages** | 11 |
| **Display technology** | TFT | | |
| **Control setting** | Advanced full touch | **Display languages** | Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski |

## Programs / Functions main oven

| | |
|---|---|
| **No. of cooking functions** | 10 |
| **Automatic programmes** | 48 |
| **Customisable recipes** | 64 |

**Traditional cooking functions**

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Fan grill (large)
- Base
- Fan assisted base
- Pizza

**Other functions**

- Defrost by time
- Defrost by weight
- Leavening
- Keep warm
- Plate rack/warmer
- Sabbath

**Cleaning functions**

- Pirolysis

## Options

| | | | |
|---|---|---|---|
| **Time-setting options** | Delay start and automatic end cooking | **Showroom demo option** | Yes |
| **Minute minder** | Yes | **Demo-tutorial mode** | Yes |
| **Timer** | 2 | **Touch guide** | Yes |
| **Controls Lock / Child Safety** | Yes | **Chronology** | Yes, the last 10 functions utilized |
| **Other options** | Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume | **Rapid pre-heating** | Yes |
| | | **Instant GO** | Yes |
| **Smart cooking** | Yes | | |

## Technical Features

| | | | |
|---|---|---|---|
| **Capacity (Lt)** | 85 l | **Circular heating element 2 - Power** | 1550 W |
| **Minimum Temperature** | 25 °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 | | |
| **Light Power** | 40 W | | |

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

## Performance / Energy Label




| | |
|---|---|
| **Energy efficiency class** | A+ |
| **Net volume of the cavity** | 85 l |
| **Energy consumption per cycle in conventional mode** | 0.74 kWh |
| **Energy consumption in conventional mode** | 2.66 MJ |
| **Energy consumption in forced air convection** | 4.64 MJ |
| **Energy consumption per cycle in fan-forced convection** | 1.29 kWh |
| **Number of cavities** | 1 |
| **Energy efficiency index** | 81.3 % |

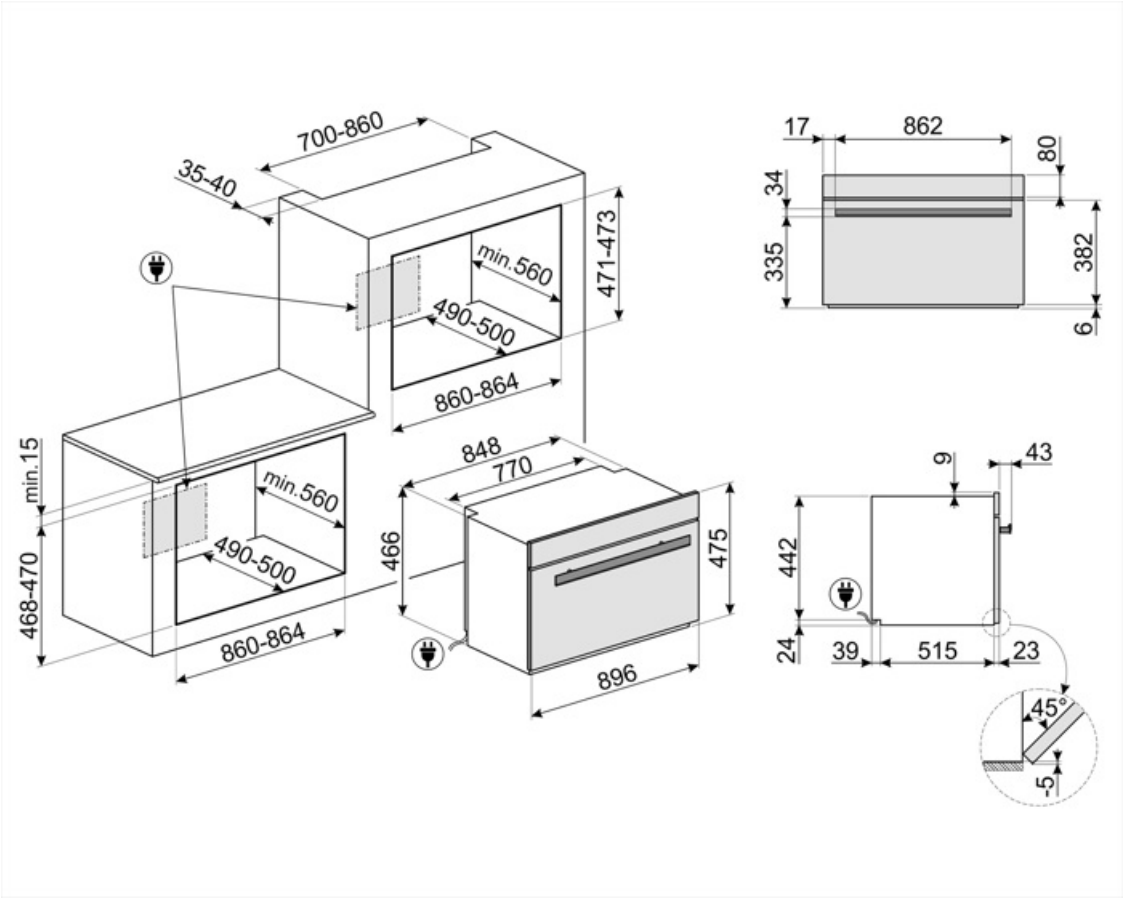
## Accessories included



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

## Electrical Connection

| | |
|---|---|
| **Voltage** | 220-240 V |
| **Plug** | Not present |
| **Current** | 15 A |
| **Nominal power** | 3300 W |
| **Frequency (Hz)** | 50/60 Hz |
| **Power supply cable length** | 150 cm |


700-860
35-40
471-473
min.560
490-500
860-864
min.15
468-470
min.560
490-500
860-864
848
770
466
475
896
17
862
80
34
335
382
6
9
43
442
24
39
515
23
45°
5

## Compatible Accessories



**BNP608T**

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

## 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.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.




The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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 weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting.




Quadruple glazed: Number of glazed doors.



Electric




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.

Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.

Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.

Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.

Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.

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.

The inner door glass: can be removed with a few quick movements for cleaning.

Side lights: Two opposing side lights increase visibility inside the oven.

Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.

Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.

ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.

Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.

Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

KEEP WARM

PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.

Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.

Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.

Option designed to solve any doubts More than 100 pop-ups, which can be triggered with a long touch on any icon, provide information on the use of the display and cooking.

Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc . up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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

INSTANT GO: activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature Particularly suitable for frozen foods.

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

SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.

The oven cavity has 4 different cooking levels.

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

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.

Keep warm: the function allows to keep cooked food warm.