SFPR9604TTI

Category	Reduced height 90 cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Pyrolitic
EAN code	8017709369910



Aesthetics

Aesthetic	Dolce Stil Novo	**Material**	Glass
Colour	Black	**Glass Type**	Eclipse
Finishing	Glossy	**Door**	Full glass
Design	Flat	**Handle**	Dolce Stil Novo
Interchangeable Trims	Yes	**Handle Colour**	Black
Component finish	Titanium	**Logo**	Silk screen

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

Technical Features

Capacity (Lt)	85 l
Minimum Temperature	30 °C
Maximum temperature	280 °C
No. of shelves	4
N. of fans	2
No. of lights	2
Light type	Halogen
User-replaceable light	Yes
Light Power	40 W
Circular heating element 2 - Power	1550 W
Heating suspended when door is opened	Yes
Door opening type	Standard opening
Door	Cool
Removable door	Yes
Full glass inner door	Yes
Removable inner door	Yes

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 %

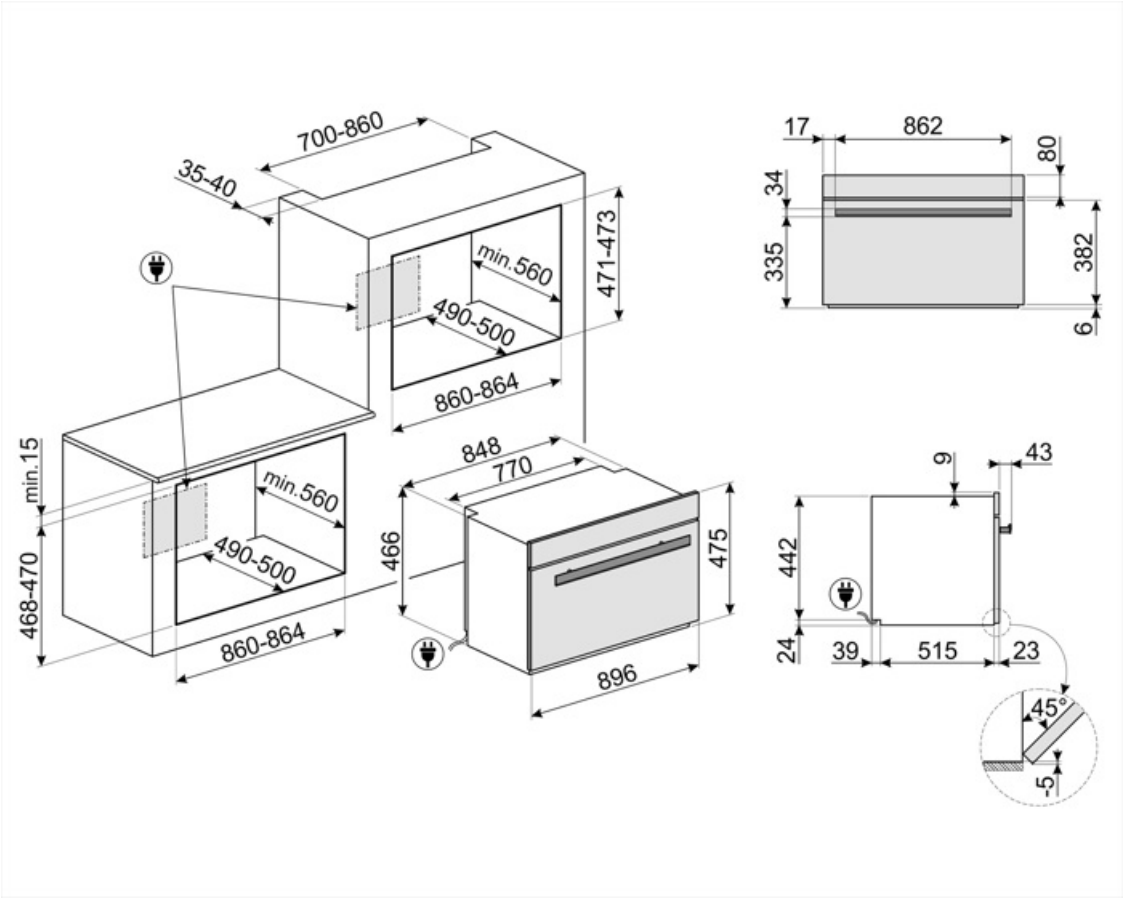
Accessories included



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	Cable with free ends
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



AIRFRY9

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



BBQ9

teflon-coated aluminum grid for 90 cm cavity



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KIT693C



KIT693X



STONE9

Rectangular pizza stone, suitable for 90cm wide ovens. Dimensions W64 x H2.3 x D37.5cm. Ideal for cooking pizza with the same aroma and crispness as are typical of a wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies and flans or biscuits

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 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.



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.



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.



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.



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: 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.

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.

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.

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.

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.

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.

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.

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.

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

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

KEEP WARM

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

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.

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 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%.

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

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.

The oven cavity has 4 different cooking levels.

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.

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

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.

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.

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.