

# SFPR9606WTPNR







Category Reduced height 90cm

Product Family

Power supply

Heat source

Cooking method

Cleaning system

Oven

Electric

ELECTRICITY

Thermoseal

Pyrolitic

**EAN code** 8017709276164



#### **Aesthetics**

Dolce Stil Novo **Aesthetic** Glass Type **Eclipse** Full glass Colour Black Door **Finishing** Handle Dolce Stil Novo Glossy Design Flat **Handle Colour** Black

Component finish Copper Logo Applied
Material Glass

#### **Controls**



Display name VivoScreen max No. of display 11

Display technology TFT languages

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**

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



N. of fans

No. of lights Light type

User-replaceable light

3

2

Yes

Halogen

#### Traditional cooking functions Static Fan assisted Circulaire Eco Turbo Large grill Fan grill (large) Base Fan assisted bottom Pizza Other functions Defrost by time Defrost by weight Proving Plate rack/warmer Sabbath Keep warm **Cleaning functions** Pirolysis **Options** Time-setting options Delay start and automatic Smart cooking Yes end cooking Showroom demo option Yes Minute minder Yes Demo-tutorial mode Yes Timer 3 Touch guide Yes Controls Lock / Child Yes Yes, the last 10 functions Chronology Safety utilised Other options Keep warm, Eco light, Rapid pre-heating Yes Language setting, Digital Instant GO Yes clock display, Brightness, Tones, Tones volume Cooking with probe Yes thermometer Multi-step cooking Yes, up to 3 steps **Technical Features** Minimum Temperature 30 °C Heating suspended Yes when door is opened Maximum temperature 280°C Standard opening Door opening type No. of shelves 4

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Door

Removable door

Full glass inner door

Removable inner door

Cool

Yes

Yes

Yes



**Light Power** 40 W Light when door is Yes

opened

Lower heating element 1700 W

power

Upper heating element - 1200 W

Power

Grill element - power 1700 W Large grill - Power 2900 W Circular heating element 1550 W

- Power

Circular heating element 1550 W

2 - Power

Total no. of door glasses 4 Soft Close hinges Yes

Cooling system **Tangential** Double Cooling duct Speed Reduction Yes

. Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material Ever clean Enamel

283x724x418 mm

## Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 85 l Energy consumption per 0,74 kWh

cycle in conventional

mode

Energy consumption in 2,66 MJ conventional mode

Energy consumption in 4,64 MJ forced air convection

Energy consumption per 1,29 kWh

cycle in fan-forced

convection

**Number of cavities** Energy efficiency index 81,3 %

#### **Accessories Included**





Rack with back stop Enamelled deep tray

(40mm)

Insert gird

1

Telescopic Guide rails. total Extraction

Temperature probe Yes, single point

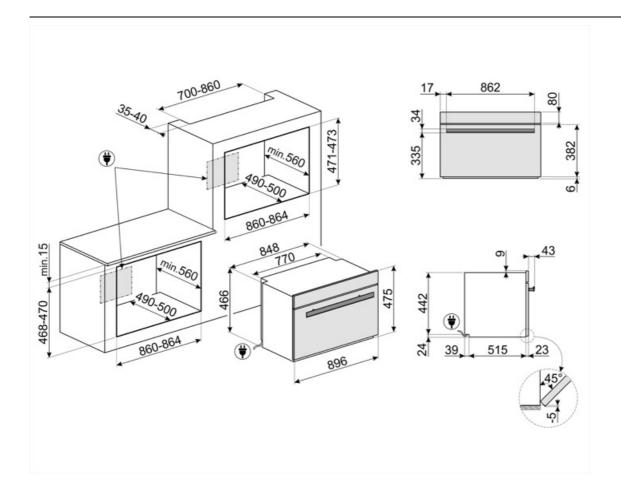
### **Electrical Connection**

220-240 V Voltage Current 15 A Nominal power 3300 W

Frequency (Hz) Power supply cable length

50/60 Hz 150 cm







# **Compatible Accessories**

#### **BNP608T**



Teflon-coated tray, 8mm 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.



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.



Defrost by weight: With this function the defrosting time is determined



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.



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.



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	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.
<b>₹</b>	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.		Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
8	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.	48 cm	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.
夏	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.
<u>⊙</u>	KEEP_WARM_72dpi	Ö	Side lights: Two opposing side lights increase visibility inside the oven.
Þ,	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.		Warming up: An option for dish warming and keeping the prepared meals hot.
p	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.	i	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
(John	Touch guide: By holding down any symbol for 3 seconds you can get information on its function	<b>.4</b>	The oven cavity has 4 different cooking levels.
•	Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature; any	$\mathscr{C}$	Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and

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remotely control appliances through smartphone

Step cooking: It is possible to set up to 3 cooking

time and / or temperature. At the end of a phase

phases in the same recipe by varying function,

and tablet (iOS and Android).

the next one will start automatically

weight of food and the cooking temperature: any

other setting will be established automatically.

advanced function of smooth closing of the door,

which allows the device to close smoothly and

Soft close: all models are equipped with

quietly.





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.



Wi-Fi connectivity



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