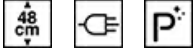
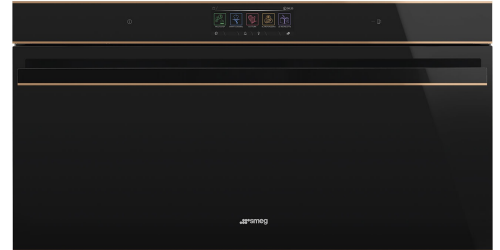


SFPR9606WTPNR




Category	Reduced height 90 cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermo-ventilated
Cleaning system	Pyrolytic
EAN code	8017709276164



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

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	Smart cooking	Yes
Minute minder	Yes	Showroom demo option	Yes
Timer	3	Demo-tutorial mode	Yes
Controls Lock / Child Safety	Yes	Touch guide	Yes
Other options	Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume	Chronology	Yes, the last 10 functions utilized
Cooking with probe thermometer	Yes	Rapid pre-heating	Yes
Multi-step cooking	Yes, up to 3 steps	Instant GO	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
No. of shelves	4	Door opening type	Standard opening
N. of fans	3	Door	Cool
No. of lights	2	Removable door	Yes
Light type	Halogen		

User-replaceable light	Yes	Full glass inner door	Yes
Light Power	40 W	Removable inner door	Yes
Light when door is opened	Yes	Total no. of door glasses	4
Lower heating element power	1700 W	Soft Close hinges	Yes
Upper heating element - Power	1200 W	Cooling system	Tangential
Grill element - power	1700 W	Cooling duct	Double
Large grill - Power	2900 W	Speed Reduction Cooling System	Yes
Circular heating element - Power	1550 W	Usable cavity space dimensions (HxWxD)	283x724x418 mm
		Temperature control	Electronic
		Cavity material	Ever clean Enamel

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	Telescopic Guide rails, total Extraction	1
Enamelled deep tray (40mm)	1	Temperature probe	Yes, single point
Insert gird	1		

Electrical Connection

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














Compatible Accessories


BNP608T



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







Symbols glossary



 <p>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.</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>	 <p>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.</p>
 <p>The 6.3" VIVOscreen Max display is the most complete and advanced colour touch interface available for the automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>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.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>



-  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 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.
-  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.



 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_72dpi
-  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.



Temperature probe: with the temperature probe it is possible to perfectly cooking roasts, loins, meat of various cuts and sizes. In fact, the probe improve food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished



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.



Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android).



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



Multistep Cooking: It is possible to set up to 3 cooking phases during the same recipe. Cooking technology, function, time and temperature can be varied. At the end of a phase, the following will start automatically.



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



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



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.