

SFPR9606WTPNR







Category Reduced height 90 cm

Product Family

Power supply

Heat source

Cooking method

Classic acceptage

Cooking Method

Co

Cleaning system 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

Controls

Material



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 main oven

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

Glass



Traditional cooking functions Static Fan assisted Circulaire Eco Turbo Large grill Fan grill (large) Base Fan assisted base Pizza Other functions Defrost by time Defrost by weight Leavening 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 utilized 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 Cool Door N. of fans 3

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2

Yes

Halogen

No. of lights Light type

User-replaceable light

Removable door

Full glass inner door

Removable inner door

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
Cooling duct Double
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 A+
Net volume of the cavity 851

Energy consumption per 0.74 kWh

cycle in conventional mode

Energy consumption in

n 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 1
Energy efficiency index 81.3 %

Accessories included





Rack with back stop 1
Enamelled deep tray 1

(40mm)

Insert gird 1

Telescopic Guide rails,

total Extraction

Temperature probe Yes, single point

Electrical Connection

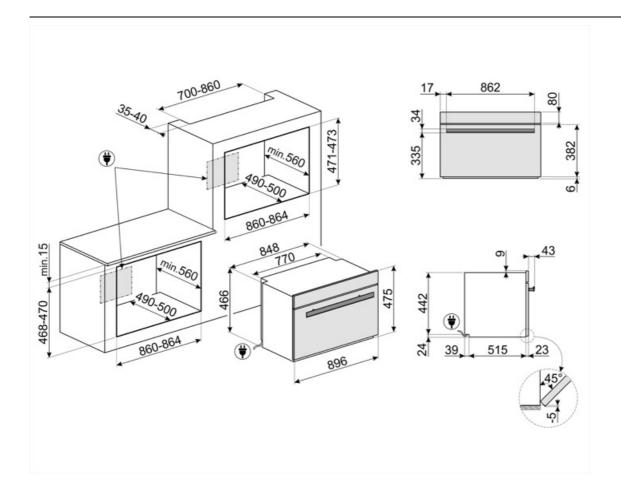
Voltage 220-240 V
Plug Not present
Current 15 A

Nominal power
Frequency (Hz)
Power supply cable

3300 W 50/60 Hz 150 cm

length







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.



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



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.



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.



Electric



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.



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.





ECO

R

@

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_72dpi

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.

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.

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

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48 cm





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



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.



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.