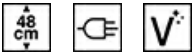


SFR9390X



Category	90cm Single Ovens (Reduced-Height)
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709235840



Aesthetics

Aesthetics	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Stainless steel
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse	Control knobs	Classic
Serigraphy colour	Black	Controls colour	Steel effect










Controls

Display technology	LCD	No. of controls	2
Control setting	Control knobs		

Programs / Functions

No. of cooking functions	9
Automatic programmes	20

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo (circulaire + bottom + upper + fan)	 ECO	 Large grill
 Fan grill (large)	 Base	 Fan assisted base

Other functions

 Defrost by time	 Defrost by weight	 Proving
 Sabbath		

Cleaning functions

 Vapor Clean
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Options



Time-setting options	Delay start and automatic end cooking
Minute minder	Yes
Timer	1
Controls Lock / Child Safety	Yes

Other options	Keep warm, Eco light
Showroom demo option	Yes
Rapid pre-heating	Yes

Technical Features



Minimum Temperature	30 °C	Heating suspended when door is opened	Yes
Maximum temperature	280 °C	Door opening type	Standard opening
Shelf positions	4	Door	Cool
Double fan	Yes	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
Light power	40 W	Total no. of door glasses	3
Light when door is opened	Yes	Soft Close hinges	Yes

Lower heating element power	1700 W	Cooling system	Tangential
Upper heating element - Power	1200 W	Cooling duct	Double
Grill element - power	1700 W	Speed Reduction Cooling System	Yes
Large grill - Power	2900 W	Usable cavity space dimensions (HxWxD)	283x724x418 mm
Circular heating element - Power	1550 W	Temperature control	Electronic
Circular heating element 2 - Power	1550 W	Cavity material	Easy clean enamel

Performance / Energy Label



Energy efficiency class	A+	Energy consumption in forced air convection	2.63 MJ
Net volume of the cavity	85 litres	Energy consumption per cycle in fan-forced convection	0.73 kWh
Energy consumption per cycle in conventional mode	1.10 kWh	Number of cavities	1
Energy consumption in conventional mode	3.96 MJ	Energy efficiency index	80.2 %

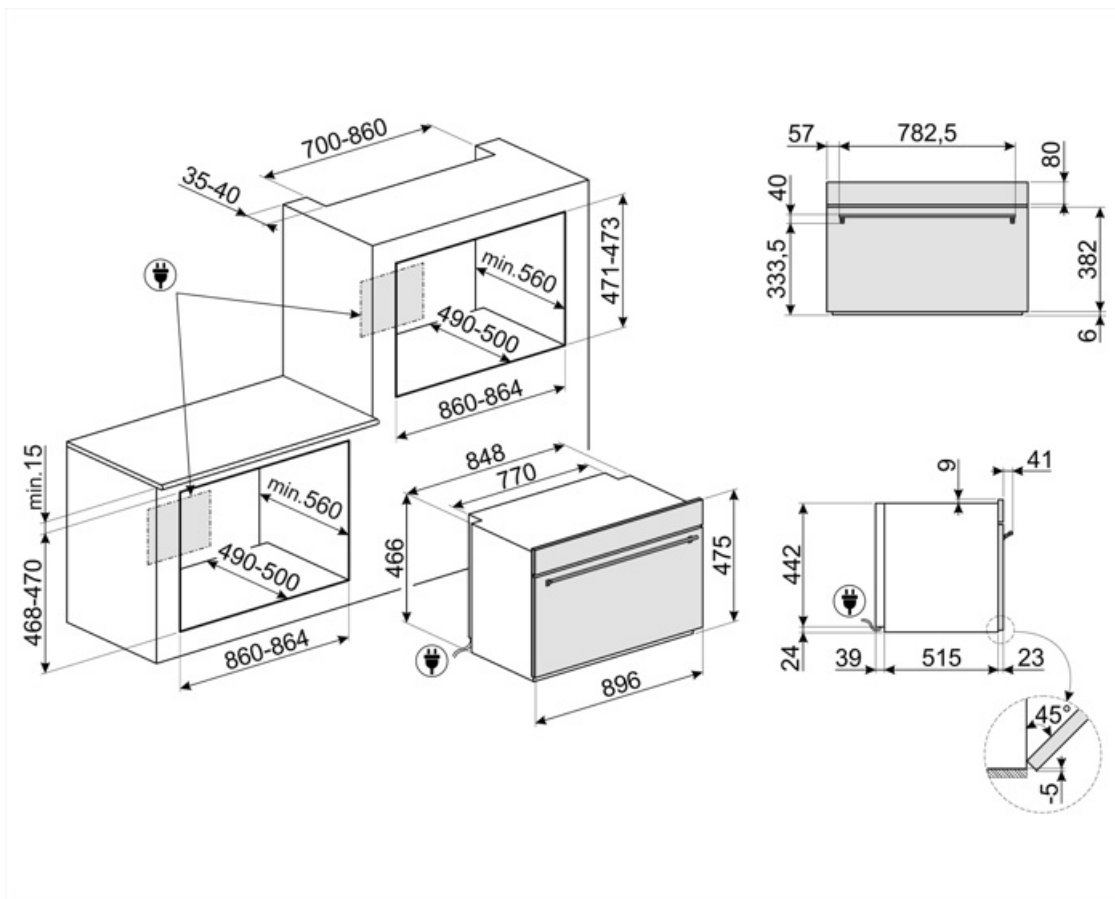
Accessories Included



Chrome shelf	1	Grill mesh	1
Extra deep enamelled tray (40mm)	1	Telescopic Guide rails, total Extraction	1

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	14 A	Power supply cable length	115 cm
Nominal power (W)	3100 W		



Compatible Accessories



BNP608T

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



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



GTP



















Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished


















PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.

Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
	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		Triple glazed doors: 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: 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.		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.

	<p>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.</p>		<p>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.</p>
	<p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>		<p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
	<p>Keep warm: This function allows you to keep precooked foods warm.</p>		<p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
	<p>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</p>		<p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>
	<p>Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.</p>		<p>The oven cavity has 4 different cooking levels.</p>
	<p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>		<p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>
	<p>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.</p>		<p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>
	<p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>		