

# SFR93M3TVX







Category

**Product Family** Power supply **Heat source** Cooking method Cleaning system

EAN code

Reduced height 90cm

Oven Electric **ELECTRICITY** Thermo-ventilated Vapor Clean 8017709284084



#### **Aesthetics**

**Aesthetic** Classica Serigraphy type Symbols

Colour Stainless steel Door With 2 horizontal strips

Design Flat Handle Classic Material Stainless steel **Handle Colour** Inox

Type of steel Brushed **Embossed** Logo Glass Type **Eclipse** Control knobs Classic Black Controls colour Steel effect Serigraphy colour

#### **Controls**

No. of controls 3 Control setting Knobs

## **Programs / Functions**

No. of cooking functions

**Traditional cooking functions** Fan assisted Circulaire Static

Eco Large grill Fan grill (large)

Circulaire + bottom

**Cleaning functions** 

Vapor Clean

Base

**SMEG SPA** 2025/11/21

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### **Options**

Time-setting options Automatic end cooking

Minute minder Yes

Timer 1

#### **Technical Features**

Minimum Temperature 60 °C Circular heating element 1550 W Maximum temperature 250 °C 2 - Power

No. of shelves4Door opening typeStandard openingN. of fans2DoorCoolNo. of lights1Removable doorYes

No. of lights 1 Removable door Yes
Light type Halogen Full glass inner door Yes
User-replaceable light Yes Removable inner door Yes
Light Power 40 W Total no. of door glasses 3

Lower heating element 1700 W Cooling system Tangential power Cooling duct Single

Upper heating element - 1200 W Speed Reduction Yes

Power Cooling System

Grill element - power 1700 W Usable cavity space 283x724x418 mm dimensions (HxWxD)

Large grill - Power 2900 W dimensions (HxWxD)

Circular heating element 1550 W Temperature control Electro-mechanical

Cavity material

Ever clean Enamel

- Power

# Performance / Energy Label

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Energy efficiency class A Energy consumption in 3.49 MJ

Net volume of the cavity 85 l forced air convection

Net volume of the cavity 85 l forced air convection

Energy consumption per 1.15 kWh

Energy consumption per 0.97 kWh

cycle in conventional cycle in fan-forced mode convection

Energy consumption in 4.14 MJ Number of cavities 1

conventional mode Energy efficiency index 106.6 %

### **Accessories Included**

Enamelled deep tray

Rack with back stop 1 Insert gird 1

(40mm)

### **Electrical Connection**

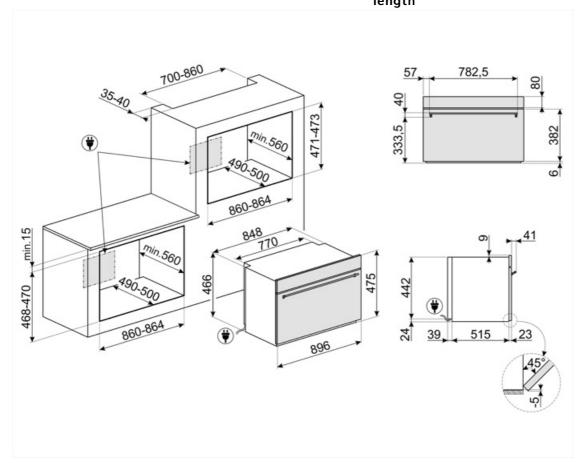
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Plug Not present Frequency (Hz) 50/60 Hz

Current 14 A Power supply cable 150 cm length





## **Compatible Accessories**

#### BNP608T



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



#### 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.





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.



### Symbols glossary





Triple glazed doors: Number of glazed doors.



Air cooling system: to ensure a safe surface temperatures.



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: 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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



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.



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



The oven cavity has 4 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.