

# SFRA9300TN







Category Reduced height 90cm

**Product Family** Oven Power supply Electric **Heat source ELECTRICITY** Cooking method Thermoseal Cleaning system Vapour Clean EAN code 8017709331320



## **Aesthetics**

**Aesthetic** Classic Serigraphy type Symbols Colour Matte black Door With 2 horizontal strips **Finishing** Matte Handle Classic Design Flat **Handle Colour** Black Material Stainless steel **Embossed** Logo Brushed Type of steel Control knobs Classic **Eclipse** Controls colour Black Glass Type Serigraphy colour Silver

### **Controls**



Display name DigiScreen Control setting Knobs & touch buttons

Display technology LED No. of controls 2

## **Programs / Functions**

No. of cooking functions Traditional cooking functions 8

Static

Fan assisted

Circulaire

Eco

Large grill



Fan grill (large)

Base

Circulaire + bottom

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#### Cleaning functions



Vapour Clean

## **Options**





Delay start and automatic Time-setting options

end cooking

Minute minder Yes Timer 1

Other options Keep warm, Eco light

Showroom demo option Yes

## **Technical Features**



















Minimum Temperature 60°C Maximum temperature 250 °C No. of shelves 4 N. of fans 2 No. of lights 2

Light type Halogen User-replaceable light 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

Heating suspended Yes when door is opened

Door opening type Standard opening

Door Cool Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3 Chimney Fixed Cooling system

**Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space 283x724x418 mm

dimensions (HxWxD)

Electronic Temperature control

Cavity material Ever clean Enamel

3.56 MJ

## Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 851 Energy consumption per 1.10 kWh

cycle in conventional

mode

Energy consumption in 3.96 MJ conventional mode

Energy consumption in forced air convection

Energy consumption per 0.99 kWh

cycle in fan-forced convection

**Number of cavities** 1

Energy efficiency index 108.8 %

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## **Accessories Included**

Rack with back stop

Enamelled deep tray

(40mm)

Insert gird

## **Electrical Connection**

Voltage 220-240 V Plug (I) Australia Current 14 A

1

Nominal power Frequency (Hz) Power supply cable length 3100 W 50/60 Hz 150 cm

1

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# **Compatible Accessories**

#### **BNP608T**



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

#### GTP

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

#### GTT



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

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# Symbols glossary

Symbols glossary			
B P			Air cooling system: to ensure a safe surface temperatures.
DIGI		3	Triple glazed doors: Number of glazed doors.
100	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	Œ	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.	i c	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 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.	<u>@</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
8	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.

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All glass inner door: All glass inner door, a single

flat surface which is simple to keep clean.

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.

48 cm





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.



The oven cavity has 4 different cooking levels.



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.



Vapour 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.

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