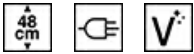


# SFRA9300TVX




Category	Reduced height 90cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Vapour Clean
EAN code	8017709289331



## Aesthetics

Aesthetic	Classic	Serigraphy colour	Black
Colour	Stainless steel	Serigraphy type	Symbols
Finishing	Fingerproof	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Inox
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse		









## Controls

			
Display name	DigiScreen	No. of controls	2
Display technology	LED	Control knobs	Classic
Control setting	Knobs & touch buttons	Controls colour	Steel effect

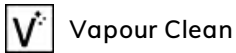
## Programs / Functions

No. of cooking functions 8

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Eco	 Large grill	 Fan grill (large)
 Base	 Circulaire + bottom	

## Cleaning functions



## Options



**Time-setting options** Delay start and automatic end cooking

**Minute minder** Yes

**Timer** 1

**Other options** Keep warm, Eco light

**Showroom demo option** Yes

## Technical Features



**Minimum Temperature** 50 °C

**Maximum temperature** 250 °C

**No. of shelves** 4

**Shelves type** Metal racks

**N. of fans** 2

**No. of lights** 2

**Light type** Halogen

**User-replaceable light** Yes

**Light Power** 40 W

**Light when door is opened** Yes

**Lower heating element power** 1700 W

**Upper heating element - Power** 1200 W

**Grill element - power** 1700 W

**Large grill - Power** 2900 W

**Circular heating element - Power** 1550 W

**Circular heating element 2 - Power** 1550 W

**Heating suspended when door is opened** Yes

**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

**Safety Thermostat** Yes

**Cooling system** Tangential

**Cooling duct** Double

**Speed Reduction Cooling System** Yes

**Usable cavity space dimensions (HxWxD)** 283x724x418 mm

**Temperature control** Electronic

**Cavity material** Ever clean Enamel

## Performance / Energy Label



**Energy efficiency class** B

**Net volume of the cavity** 85 l

**Energy consumption per cycle in conventional mode** 1.10 kWh

**Energy consumption in conventional mode** 3.96 MJ

**Energy consumption in forced air convection** 3.56 MJ

**Energy consumption per cycle in fan-forced convection** 0.99 kWh

**Number of cavities** 1

**Energy efficiency index** 108.8 %

## Accessories Included

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<b>Rack with back stop</b>	1	<b>Enamelled deep tray</b>	1
<b>Insert gird</b>	1	<b>(40mm)</b>	

## Electrical Connection

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<b>Plug</b>	(I) Australia	<b>Nominal power</b>	3100 W
<b>Voltage</b>	220-240 V	<b>Frequency (Hz)</b>	50/60 Hz
<b>Current</b>	14 A	<b>Power supply cable length</b>	150 cm

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## Not included accessories

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### 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.



### 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



## Symbols glossary (TT)

	Air cooling system: to ensure a safe surface temperatures.		...
	B: Product energy rating, measured from A+++ to D / G depending on the product family.		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 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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
	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.
	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.   |  | 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.  |   |   |