

SFRA9300TVX







Category Reduced height 90cm

Product Family
Power supply
Heat source
Cooking method
Cleaning system
EAN code

Product Family
Oven
Electric
ELECTRICITY
Thermoseal
Vapour Clean
8017709289331



Aesthetics

AestheticClassicSerigraphy typeSymbolsColourStainless steelDoorWith 2 horizontal strips

Finishing Fingerproof Handle Classic Design Flat **Handle Colour** Inox Material Stainless steel **Embossed** Logo Brushed Type of steel Control knobs Classic **Eclipse** Controls colour Steel effect Glass Type

Serigraphy colour Black

Controls

Base



Display nameDigiScreenControl settingKnobs & touch buttons

Display technology LED No. of controls 2

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

Static

Fan assisted

Circulaire

ECO Eco Large grill Fan grill (large)

Large griii Large griii (large)

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





















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 Yes Removable door Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3

Tangential Cooling system 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 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 3,56 MJ forced air convection

Energy consumption per 0,99 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 108,8 %

Accessories Included

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Rack with back stop Enamelled deep tray

(40mm)

1

1

Insert gird 1

Electrical Connection

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

Nominal power Frequency (Hz) Power supply cable length

3100 W 50/60 Hz 150 cm

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Compatible Accessories

BNP608T



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

4_____

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 A			Air cooling system: to ensure a safe surface temperatures.
\square^3	Triple glazed doors: Number of glazed doors.	200	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.
	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.	8	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.
8	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	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.	48 cm	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		The inner door glass: can be removed with a few

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quick movements for cleaning.

flat surface which is simple to keep clean.





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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