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

Controls

Display name	DigiScreen	**Control setting**	Knobs & touch buttons
Display technology	LED	**No. of controls**	2

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

Vapour Clean

Options

Time-setting options	Delay start and automatic end cooking	**Other options**	Keep warm, Eco light
Minute minder	Yes	**Showroom demo option**	Yes
Timer	1		

Technical Features

Capacity (Lt)	85 l	**Circular heating element 2 - Power**	1550 W
Minimum Temperature	60 °C	**Heating suspended when door is opened**	Yes
Maximum temperature	250 °C	**Door opening type**	Standard opening
No. of shelves	4	**Door**	Cool
N. of fans	2	**Removable door**	Yes
No. of lights	2	**Full glass inner door**	Yes
Light type	Halogen	**Removable inner door**	Yes
User-replaceable light	Yes	**Total no. of door glasses**	3
Light Power	40 W	**Cooling system**	Tangential
Light when door is opened	Yes	**Cooling duct**	Double
Lower heating element power	1700 W	**Speed Reduction Cooling System**	Yes
Upper heating element - Power	1200 W	**Usable cavity space dimensions (HxWxD)**	283x724x418 mm
Grill element - power	1700 W	**Temperature control**	Electronic
Large grill - Power	2900 W	**Cavity material**	Ever clean Enamel
Circular heating element - Power	1550 W		

Performance / Energy Label

Energy efficiency class	B	**Energy consumption in forced air convection**	3,56 MJ
Net volume of the cavity	85 l	**Energy consumption per cycle in fan-forced convection**	0,99 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**	108,8 %

Accessories Included

Rack with back stop	1	**Insert gird**	1
Enamelled deep tray (40mm)	1		

Electrical Connection

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

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

Symbols glossary





4.3 inch display with LED technology, usability with knobs + 3 touch keys



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



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.



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.



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.



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.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Electric



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.



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.



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



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



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.



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



KEEP_WARM_72dpi



The oven cavity has 4 different cooking levels.



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