

# 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



## 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)	70 l	Circular heating element	1550 W
Minimum Temperature	60 °C	2 - Power	
Maximum temperature	250 °C	Heating suspended when door is opened	Yes
No. of shelves	4	Door opening type	Standard opening
N. of fans	2	Door	Cool
No. of lights	2	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
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1700 W	Cooling duct	Double
Upper heating element - Power	1200 W	Speed Reduction	Yes
Grill element - power	1700 W	Cooling System	
Large grill - Power	2900 W	Usable cavity space dimensions (HxWxD)	283x724x418 mm
Circular heating element - Power	1550 W	Temperature control	Electronic
		Cavity material	Ever clean Enamel

## 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



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

## Electrical Connection

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

## 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

## Symbols glossary



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.



Air cooling system: to ensure a safe surface temperatures.



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.



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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