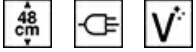


SFRA9300TVX



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

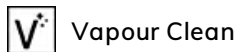
Programs / Functions

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

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

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

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

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

Electrical Connection

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

Not included accessories

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)

 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>KEEP_WARM_72dpi</p>

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-  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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