SFRA93M3TVX

Category	Reduced height 90cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Thermoseal
Cleaning system	Vapour Clean
EAN code	8017709345471



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

Control setting	Knobs	**No. of controls**	3

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	Automatic end cooking	**Timer**	1
Minute minder	Yes		

Technical Features



Capacity (Lt)	85 l	**Circular heating element - Power**	1550 W
Cavity	Sares	**Circular heating element 2 - Power**	1550 W
Minimum Temperature	60 °C	**Door opening type**	Standard opening
Maximum temperature	250 °C	**Door**	Cool
No. of shelves	4	**Removable door**	Yes
N. of fans	2	**Full glass inner door**	Yes
No. of lights	1	**Removable inner door**	Yes
Light type	Halogen	**Total no. of door glasses**	3
User-replaceable light	Yes	**Cooling system**	Tangential
Light Power	40 W	**Cooling duct**	Single
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**	Electro-mechanical
Large grill - Power	2900 W	**Cavity material**	Ever clean Enamel

Performance / Energy Label



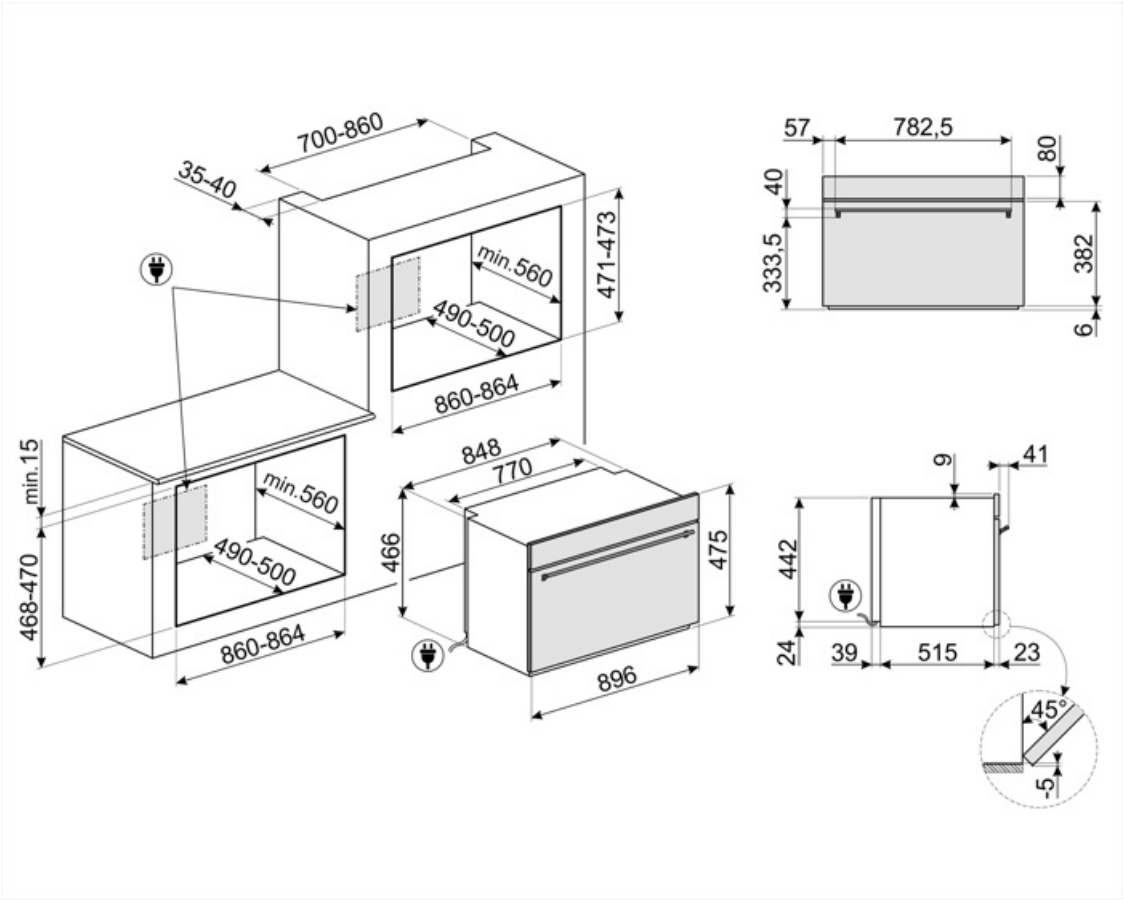
Energy efficiency class	B	**Energy consumption in forced air convection**	3.56 MJ
Net volume of the cavity	85 l	**Energy consumption per cycle in fan-forced convection**	0.99 kWh
Energy consumption per cycle in conventional mode	1.10 kWh	**Number of cavities**	1
Energy consumption in conventional mode	3.96 MJ	**Energy efficiency index**	108.8 %

Accessories Included

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





Triple glazed doors: Number of glazed doors.



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.



The oven cavity has 4 different cooking levels.



Air cooling system: to ensure a safe surface temperatures.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



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.