

# SFU7302TVX



Category	27"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Thermo-ventilated
EAN code	8017709250768



## Aesthetic

<b>Aesthetics</b>	Classic	<b>Silkscreen type</b>	Symbols
<b>Color</b>	Stainless steel	<b>Door</b>	With 2 horizontal fascias
<b>Finishing</b>	Fingerprint-proof	<b>Handle</b>	Classic
<b>Design</b>	Flat	<b>Handle color</b>	Stainless steel
<b>Material</b>	Stainless steel	<b>Logo</b>	Embossed
<b>Stainless steel type</b>	Brushed	<b>Control knobs</b>	Classic
<b>Glass type</b>	Eclipse	<b>Controls color</b>	Stainless steel effect
<b>Silkscreen color</b>	Black		










## Controls

<b>Display technology</b>	LCD	<b>No. of controls</b>	2
<b>Controls setting</b>	Control knobs		





## Programs / Functions

<b>No. of cooking functions</b>	9
<b>Automatic programmes</b>	20


### Traditional cooking functions

 Static	 Fan-assisted	 True European convection
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Bottom	 Convection bottom

### Other functions

 Defrost by time	 Defrost by weight	 Proof
 Sabbath		

### Cleaning functions

 Vapor Clean
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## Options



<b>Time-setting options</b>	Delayed start and automatic shut-off when cooking ends
<b>Minute minder</b>	Yes
<b>Child safety lock</b>	Yes

<b>Other options</b>	Keep-warm, Eco light
<b>Showroom mode</b>	Yes

## Technical Features



<b>Minimum Temperature</b>	86 °F
<b>Maximum temperature</b>	536 °F
<b>No. of shelves</b>	4
<b>Fan</b>	Single
<b>No. of lights</b>	2
<b>Lighting</b>	Halogen
<b>Replaceable light</b>	Yes
<b>Light power</b>	25 W
<b>Light on when door is open</b>	Yes
<b>Lower heating element power</b>	1750 W
<b>Upper heating element - Power</b>	1300 W
<b>Grill element - power</b>	1600 W
<b>Large grill - Power</b>	2900 W

<b>Circular heating element - Power</b>	2000 W
<b>Heating elements stop when door is opened</b>	Yes
<b>Door</b>	Cool-Touch
<b>Removable door</b>	Yes
<b>Full-glass inner door</b>	Yes
<b>Removable inner door</b>	Yes
<b>Total no. of door glasses</b>	3
<b>Cooling system</b>	Tangential
<b>Cooling duct</b>	Double
<b>Cooling System Speed Reduction</b>	Yes
<b>Temperature control</b>	Electronic
<b>Cavity material</b>	EverClean enamel

## Performance / Energy Label



Volume of the cavity      2.54 cu. ft.

## Accessories Included

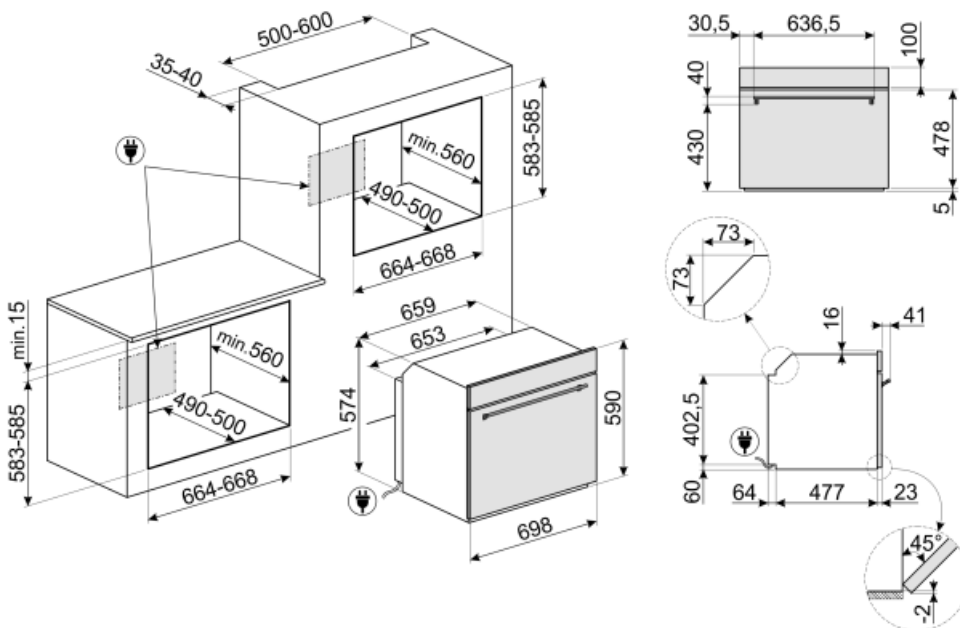
Rack with back stop      1  
 Enameled 0.8"-deep tray      2

Insert grid      1

## Electrical Connection

Voltage      230 V  
 Nominal power      3400 W  
 Voltage      120/208 V

Frequency      60 Hz  
 Power cord length      45 1/4 "



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## Not included accessories

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### PRTX

Refractory pizza stone with handles.  
D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BN620-1

Enamelled tray, 20mm deep



### PALPZ

















Pizza shovel with fold away handle  
width: 315mm length : 325mm
















### BN640

Enamelled tray, 40mm deep

## Symbols glossary (TT)

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Defrost by weight: With this function the defrosting time is determined</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>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</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>True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.</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>

-  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.
-  KEEP\_WARM\_72dpi
-  ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
-  Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works
-  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.
-  Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.
-  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.
-  Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted
-  The oven cavity has 4 different cooking levels.
-  Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.