

SFRA9300TN



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|-----------------|---------------------|
| Category | Reduced height 90cm |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | ELECTRICITY |
| Cooking method | Thermoseal |
| Cleaning system | Vapour Clean |
| EAN code | 8017709331320 |



Aesthetics

| | | | |
|-------------------|-----------------|-----------------|--------------------------|
| Aesthetic | Classic | Serigraphy type | Symbols |
| Colour | Black | Door | With 2 horizontal strips |
| Finishing | Matt | Handle | Classic |
| Design | Flat | Handle Colour | Black |
| Material | Stainless steel | Logo | Embossed |
| Type of steel | Brushed | Control knobs | Classic |
| Glass Type | Eclipse | Controls colour | Black |
| Serigraphy colour | Silver | | |

Controls



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

Programs / Functions

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|-------------------------------|---|
| No. of cooking functions | 8 |
| Traditional cooking functions | |

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|--------|---------------------|-------------------|
| Static | Fan assisted | Circulaire |
| Eco | Large grill | Fan grill (large) |
| Base | Circulaire + bottom | |

Cleaning functions



Options



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|-----------------------------|---------------------------------------|
| Time-setting options | Delay start and automatic end cooking |
| Minute minder | Yes |
| Timer | 1 |

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|-----------------------------|----------------------|
| Other options | Keep warm, Eco light |
| Showroom demo option | Yes |

Technical Features



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|---|---------|
| 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 |

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|---|-------------------|
| 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 |
| Chimney | Fixed |
| Cooling system | Tangential |
| Cooling duct | Double |
| Speed Reduction | Yes |
| Cooling System | |
| Usable cavity space dimensions (HxWxD) | 283x724x418 mm |
| Temperature control | Electronic |
| Cavity material | Ever clean Enamel |

Performance / Energy Label



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| 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 |

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| 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

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

Electrical Connection

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|---------|---------------|---------------------------|----------|
| 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)



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.



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.



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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