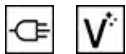


SF9390X1



Category	90cm
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709234614



Aesthetics

Aesthetics	Classic	Serigraphy colour	Black
Colour	Stainless steel	Serigraphy type	Symbols
Finishing	Fingerproof	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Stainless steel
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse		

Controls

Display technology	LCD	Control knobs	Classic
Control setting	Control knobs	Controls colour	Steel effect
No. of controls	2		

Programs / Functions

No. of cooking functions	9
Automatic programmes	20

Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper +

fan)



ECO



Large grill



Fan grill (large)



Base



Fan assisted base

Other functions



Defrost by time



Defrost by weight



Proving



Sabbath

Cleaning functions



Vapor Clean

Options



Time-setting options

Delay start and automatic
end cooking

Minute minder

Yes

Controls Lock / Child
Safety

Yes

Other options

Showroom demo option

Keep warm, Eco light

Yes

Rapid pre-heating

Yes

Technical Features



Minimum Temperature

30 °C

Maximum temperature

280 °C

Shelf positions

5

Shelves type

Metal racks

Double fan

Yes

No. of lights

2

Light type

Halogen

Light power

40 W

**Light when door is
opened**

Yes

**Heating suspended
when door is opened**

Yes

Door opening type

Standard opening

Door

Temperate door

Removable door

Yes

Full glass inner door

Yes

Removable inner door

Yes

Total no. of door glasses

3

Safety Thermostat

Yes

Cooling system

Tangential

Cooling duct

Double

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

Speed Reduction Cooling System Yes
 Usable cavity space dimensions (HxWxD) 371x724x418 mm
 Temperature control Electronic
 Cavity material Easy clean enamel

Performance / Energy Label



Energy efficiency class A+
 Net volume of the cavity 115 litres
 Energy consumption per cycle in conventional mode 1.35 kWh
 Energy consumption in conventional mode 4.86 MJ

Energy consumption in forced air convection 3.02 MJ
 Energy consumption per cycle in fan-forced convection 0.84 kWh
 Number of cavities 1
 Energy efficiency index 81.6 %

Accessories Included



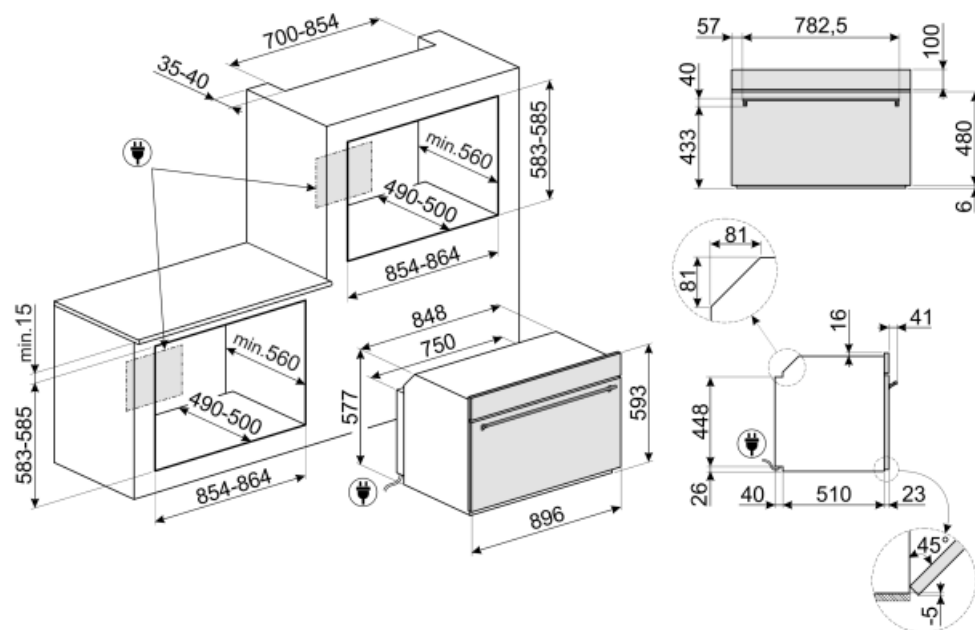
Grill mesh 1
 Telescopic Guide rails, partial Extraction 1

Chrome shelf with back and side stop 1
 Extra deep enamelled tray (40mm) 1

Electrical Connection

Voltage 220-240 V
 Current 14 A
 Nominal power (W) 3100 W

Frequency (Hz) 50/60 Hz
 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



GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 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.

































GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Defrost by weight: With this function the defrosting time is determined
	Triple glazed doors: Number of glazed doors.		Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.
	Electric		A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
	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.		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.
	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.		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.
	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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.
	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.		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.

	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.		The inner door glass: can be removed with a few quick movements for cleaning.
	Keep warm: This function allows you to keep precooked foods warm.		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		Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.		The oven cavity has 5 different cooking levels.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.		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.
	Vapor 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.