

SF9390X1

classica Aesthetic

EAN13: 8017709234614

Product Family: Oven
 Aesthetic: Classic
 Power supply: Electric
 Category: 90cm
 Cooking Method: Thermo-ventilated
 Colour: Fingerproof Stainless Steel
 Cleaning system: Vapor Clean
 Energy efficiency class: A+



TYPE



- Cooking Method: Thermo-ventilated

- Product Family: Oven
- Category: 90cm
- Power supply: Electric

AESTHETICS



- Material: Stainless steel
- Glass Type: Eclipse
- Handle: Classic

- Aesthetic: Classic
- Colour: Fingerproof Stainless Steel
- Type of steel: Brushed
- Door: With 2 horizontal strips
- Handle Colour: Inox

CONTROLS

- Display: Yes
- Control setting: Knobs
- Controls colour: Steel effect

- No. of controls: 2
- Control knobs: Classic

PROGRAMS / FUNCTIONS

Traditional cooking functions



Cleaning functions

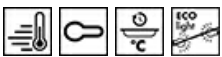


Other functions



- No. of cooking functions: 9
- Automatic programmes: 20

OPTIONS



- Minute minder: Yes
- Rapid pre-heating: Yes
- Controls Lock / Child Safety: Yes

- Timer: Electronic
- Time-setting options: Delay start and automatic end cooking
- End of cooking acoustic alarm: Yes
- Showroom demo option: Yes
- Other options: Keep warm, Eco light

TECHNICAL FEATURES



- Minimum Temperature: 30 °C
- Cavity material: Ever clean Enamel
- Shelves type: Metal racks
- Display technology: LCD
- N. of fans: 2
- Light type: Halogen
- Light Power: 40 W
- Door opening type: Standard opening
- Removable door: Yes

- Oven control: Electro-mechanical
- Temperature control: Electronic
- Maximum temperature: 280 °C
- No. of shelves: 5
- Display / Clock: Large LCD
- Tilting grill: Yes
- No. of lights: 2
- Cleaning system: Vapor Clean
- Light when door is opened: Yes
- Door: Temperate door
- Full glass inner door: Yes

- Removable inner door: Yes
- Safety Thermostat: Yes
- Heating suspended when door is opened: Yes
- Upper heating element - Power: 1200 W
- Large grill - Power: 2900 W
- Circular heating element 2 - Power: 1550 W

- Total no. of door glasses: 3
- Cooling system: Tangential
- Lower heating element power: 1700 W
- Grill element - power: 1700 W
- Circular heating element - Power: 1550 W
- Usable cavity space dimensions (HxWxD): 371x724x418 mm

PERFORMANCE / ENERGY LABEL



- Energy consumption in conventional mode: 4.86 MJ
- Energy consumption in forced air convection: 3.02 MJ

- Energy efficiency class: A+
- Net volume of the cavity: 115 litres
- Energy consumption per cycle in conventional mode: 1.35 KWh
- Energy consumption per cycle in fan-forced convection: 0.84 KWh

ELECTRICAL CONNECTION

- Voltage: 220-240 V
- Current: 14 Amp

- Nominal power: 3100 W
- Frequency (Hz): 50/60 Hz

ACCESSORIES INCLUDED

- Grid with back and side stop: 1
- Enamelled deep tray (40mm): 1

- Insert grid: 1
- Telescopic Guide rails, partial Extraction : 1

OPTIONAL

- Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.: **GT1P-2**
- Teflon-coated tray, 8mm depth, to be placed on the grid: **BNP608T**

- Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished. : **GT1T-2**
- **SFLK1**

For availability in specific countries please contact your [local agent](#) .



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



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.



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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.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



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.



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.



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.



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.



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.



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.



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_72dpi



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



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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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works without any time limitations. After you set this option, you can change any parameter in the oven and the lamp, the fan and the light of the knobs are turned off. Remains active only the knob to turn it off.



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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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.



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