



Classic Compact Pyro Oven - Update

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SFPA4390X



SFP4390XPZ



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Total functions	17 + 20 SmartSense auto menus incl. Sabbath mode, defrost, proving and keep warm
Display	Large LCD
Capacity	50L
Cooking levels	3
Thermostat	50 - 250°C
Installation	Flush, underbench or wallmount
Programmability	Fully programmable
Cleaning	Smeg Ever Clean enamel, Pyrolytic / ECO Pyrolytic
Lighting	1 x 40 Watt halogen

Accessories Included

- 1 x Grid with back stop
- 1 x Insert grid
- 1 x 40mm Enamelled baking tray
- 1 x GT1P-2 Partial Extraction Telescopic Guides

Pizza Accessories

- 1 x Refractory stone (round without handles)
- 1 x Cover
- 1 x Pizza shovel

Features and benefits



THERMOSEAL

The seal of Smeg's quality, technical excellence and taste: succulent roasts, crisp pastry and impressive baking is achieved in Smeg's unique, perfectly controlled cooking environment. Thermoseal maintains the perfect atmospheric balance in the cavity for optimum cooking conditions.



PYROLYTIC CLEANING

Smeg's pyrolytic cycle locks the door and heats the oven to around 500°C. This process carbonises any food residue or burnt-on grease to a small amount of ash, which can be simply wiped away with a damp cloth. Smeg also has Eco Pyro – the low energy option.



COOL DOOR TECHNOLOGY

Smeg's Cool Door system is a combination of technologies which is driven by a 22 blade tangential fan and includes a heat exchange baffle system. It draws cool air up through the panes of heat-reflective glass in the door, making it safe to the touch even when the oven is at pyrolytic temperatures of around 500°C.



EVER CLEAN ENAMEL

The superior quality of Smeg's patented Ever Clean enamel, which is highly durable and easy to clean, is the result of nearly 70 years of enamelling expertise; ensuring long-life performance of every Smeg oven.