

SFA309X

Smeg Thermoseal electric oven, Classic design

MULTIFUNCTION





























fan grill



vapour clean

CONTROL PANEL 6 12:45 recognition. SMEG THERMOSEAL

EAN 8017709176761

finish satin stainless steel, fingerprint proof 592mmH x 597mmW x 570mmD size

79 litre capacity 50-280°C thermostat

flush fitment, underbench or wallmount installation cooking levels five shelf heights plus recessed floor for pizza

seven cooking functions, rapid preheat multifunction

fully automatic delay start, auto end-cooking with alarm, minute

cleaning Vapour Clean, Ever-Clean enamel

lighting automatic, 1x side-mounted 40 watt, halogen

220-240V, 50/60Hz power 3000W

furniture 1 x chromed grill insert 2 x chrome shelves

1 x 20mm enamelled baking tray 1 x 40mm enamelled baking tray 1 x pair GT1P partial telescopic racks

1 x roof liner

PRTX 35cm diameter pizza stone options

PPR2 square pizza stone PALPZ single-handle pizza paddle GT1P partial telescopic racks GT1T total telescopic racks

safety child safety lock, controls lock two years parts and labour warranty

Descriptive text appears next to function icons to ensure instant

Thermoseal creates a perfectly-controlled and stable cooking environment. Splatter and temperature fluctuations are minimised when cooking in a Thermoseal oven; cooking and preheat times are reduced. External temperatures are minimised thanks to our active cool door system — drawing room temperature air around the exterior of the oven cavity, cooling the oven door and carcase whilst not interfering with the internal oven temperature. Our Venturi system is designed to eliminate excess humidity and maintain the ideal cooking environment.

RAPID PREHEATING

For efficiency of time and energy, to reach set temperature the selected element comes on at maximum output during preheat until desired level is achieved.

EVER-CLEAN ENAMEL

Smeg's superior enamelling process is unique, creating a silky smooth finish on oven interiors and baking trays. A combination of formula, application, baking and curing — our enamel finish is the same grade on all our ovens, is durable and easy to maintain.

VAPOUR CLEAN

A small volume of water is placed in the recess on the floor of the oven, and the side walls, roof, base and rear wall are sprayed with water and a small amount of detergent; the Vapour Clean selection heats and circulates the vapour and softens any baked-on food residue on the pretreated cavity surfaces for easy wipe clean.

COOL DOOR

The new oven doors are all at least triple glazed; pyrolytic model ovens have four layers of glazing. Each layer of glass has a thermoreflective inner face to limit the absorption and eventual transference of heat to the outside surface. Each inner layer is separated by an air gap through which the cooling fan channels forced air through each layer of glass — resulting in the oven door maintaining a safe low temperature, cool enough to touch, and a cooler kitchen environment.

ECO FUNCTION

Allows you to cook on fan forced, drawing less than 9 amps — great for energy efficiency.



