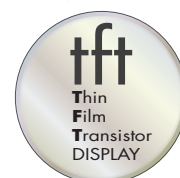


SFPA130

Smeg Thermoseal pyrolytic electric oven, Linear design

MULTIFUNCTION

		ECO									P	ECO P
base heat	bakers function	ECO	fan assisted	convection	fan forced	supercook	fan forced and grill	fan grill	static grill	proofing	pyro	ECO pyro



SMEG THERMOSEAL

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 carcass whilst not interfering with the internal oven temperature. Our Venturi system is designed to eliminate excess humidity and maintain the ideal cooking environment.

EAN 8017709177966

finish	silver glass and satin stainless steel, fingerprint proof
size	592mmH x 597mmW x 570mmD
capacity	79 litre
thermostat	30–280°C
installation	flush fitment, underbench or wallmount
cooking levels	five shelf heights plus recessed floor for pizza stone
multifunction	10 cooking functions proofing, defrost, conserve, food warming, dish warming, minute minder
programmability	delay start, auto end-cooking with alarm, minute minder 50 'smart sense' programs, 10 personal programs
cleaning	2 x pyrolytic cleaning functions, Ever-Clean enamel
lighting	automatic, 2 x side-mounted 25 watt, halogen
power	220–240V, 50/60Hz 3000W 13A
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
options	PRTX 35cm diameter pizza stone PPR2 square pizza stone PALPZ single-handle pizza paddle GT1P partial telescopic racks GT1T total telescopic racks
safety	child safety lock, controls lock
warranty	two years parts and labour

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.

PYROLYTIC CLEANING

For heavy soiling, oven sets temperature up to 500°C for up to three hours, reducing residue to a fine ash. Oven door is automatically locked for safety.

ECO PYROLYTIC CLEANING

For lighter soiling, oven sets temperature up to 500°C for 90 minutes. Oven door is automatically locked for safety.

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 thermo-reflective 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.

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