

SFPA309X

classic

Smeg 60cm thermoseal multifunction pyrolitic oven
LED display, text on panel

EAN13: 8017709176884

satin stainless steel, fingerprint proof

592mmH x 597mmW x 570mmD

flush, underbench or wallmount

79 litre capacity

6 cooking functions

2 pyrolitic cleaning functions

5 cooking levels

plus recessed floor for pizza stone

rapid pre-heat

thermostat control 50–280°C

delay start, automatic end cooking

end-cooking alarm, minute minder

2 x 40W halogen light

Standard inclusions

Smeg Ever-Clean enamel-

1 x chromed grill insert

2 x chrome shelves

1 x 20mm enamelled baking tray

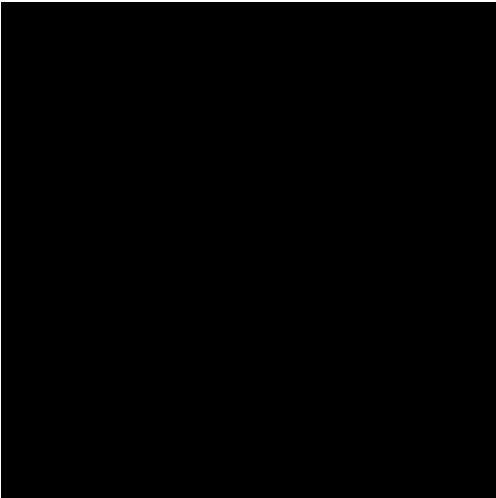
1 x 40mm enamelled baking tray

1 x GT1P partial telescopic racks

1 x roof liner

Warranty

two years parts and labour



Functions



Smeg Australia
2 Baker ST , Banksmeadow
NSW 2019
Tel. 8667 4888
Fax 8667 4800

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single oven
60 cm
stainless steel
Thermoseal

ECO (fan + perimeter roof element):

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.

Convection (perimeter roof element+ floor element):

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.

Static Grill (perimeter roof element + inner roof element) :

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.

Supercook (fan+perimeter roof element+floor element+circular rear element):

Faster preheating. Perfect for roasting; after the meat is removed from the oven to rest, turn the temperature up to 220°C for the best roast potatoes.

Fan Grill (fan+perimeter roof element+inner roof element):

High power full width grilling producing succulent grilled meat, chicken or fish, while at the same time baking vegetables & dessert below. Also great for chips. With this function both top elements are being used. The oven door must be closed while grilling.

Fan Forced (fan + circular rear element):

This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.

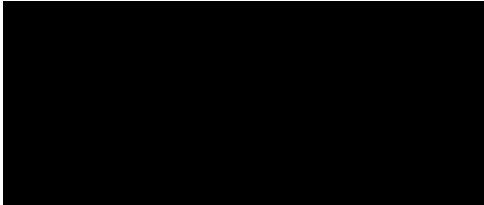
Pyrolytic Cleaning (fan+circular rear element+perimeter roof element+floor element):

From ninety minutes to a maximum of three hours for heavily soiled oven, this function sends the oven interior up to 500°C, carbonising food residue to a fine ash. The door automatically locks for safety.

Eco Pyrolytic (fan+circular rear element+perimeter roof element+floor element):

This 90 minute, preset function sends the oven interior up to 500°C, carbonising food residue to a fine ash. It is a great choice for cleaning a slightly soiled oven. The door automatically locks for safety.

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