

SF9315XR

classica Aesthetic

EAN13: 8017709191467

Product Family: Oven

Aesthetic: Classic

Power supply: Electric

Category: Reduced height 90cm

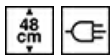
Cooking Method: Thermo-ventilated

Colour: Fingerproof Stainless Steel

Cleaning system: Vapor Clean

Energy efficiency class: A

TYPE



- Cooking Method: Thermo-ventilated

AESTHETICS



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

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

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

CONTROLS

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

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

PROGRAMS / FUNCTIONS

Traditional cooking functions



Cleaning functions



- No. of cooking functions: 9

OPTIONS



- Minute minder: Yes
- Rapid pre-heating: Yes

- Timer: Electronic
- Time-setting options: Delay start and automatic end cooking
- End of cooking acoustic alarm: Yes

TECHNICAL FEATURES



- Minimum Temperature: 30 °C
- Cavity material: Ever clean Enamel
- Shelves type: Metal racks
- Tilting grill: Yes
- No. of lights: 2
- Cleaning system: Vapor Clean
- Light when door is opened: Yes
- Removable 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: 2700 W

- Oven control: Electronic
- Temperature control: Electronic
- Maximum temperature: 260 °C
- No. of shelves: 4
- Display / Clock: Touch Timer
- N. of fans: 1
- Light type: Halogen
- Light Power: 40 W
- Door: Temperate door
- Full glass inner door: Yes
- Total no. of door glasses: 3
- Cooling system: Tangential
- Lower heating element power: 1600 W
- Grill element - power: 1500 W
- Circular heating element - Power: 2000 W



- Usable cavity space dimensions (HxWxD): 305x613x405 mm

PERFORMANCE / ENERGY LABEL



- Energy consumption per cycle in conventional mode: 1.25 KWh

- Energy efficiency class: A
- Net volume of the cavity: 77 litres
- Energy consumption per cycle in fan-forced convection: 0.9 KWh

ELECTRICAL CONNECTION

- Voltage: 220-240 V
- Current: 13 Amp

- Nominal power: 3000 W
- Frequency (Hz): 50/60 Hz

ACCESSORIES INCLUDED

- Grid with back stop: 2
- Enamelled deep tray (40mm): 1

- Insert gird: 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**

- **PAL2**

- Set of catalytic panels: **PCF90**
- **SFLK1**
























- 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**

- Pizza shovel with fold away handle width: 315mm length : 325mm: **PALPZ**

- Teflon tray, 8mm deep: **BNP608T**

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



	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Air cooling system: to ensure a safe surface temperatures.
	LED display: to show programmes, functions and options selected and the time to the end of the cycle.
	Triple glazed doors: Number of glazed doors.
	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.
	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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
	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.
	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.
	Compact appliances with a height of 48 cm. Perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.
	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.
	Side lights: Two opposing side lights increase visibility inside the oven.
	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
	The oven cavity has 4 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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