

SFP4390XPZ

classica Aesthetic
EAN13: 8017709215347

Product Family :Oven
Power supply :Electric
Category :45cm compact
Cooking Method :Thermo-ventilated
Colour :Fingerproof Stainless Steel
Cleaning system :Pyrolitic
Energy efficiency class :A+



TYPE



- Heat source: Electric
- Pizza Oven: Yes

- Product Family: Oven
- Category: 45cm compact
- Cooking Method: Thermo-ventilated
- Power supply: Electric

AESTHETICS



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

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

CONTROLS

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

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

PROGRAMS / FUNCTIONS



PROGRAMS / FUNCTIONS

- No. of cooking functions: 10

- Automatic programmes: 20

OPTIONS



- Minute minder: Yes
- Limited Power Consumption Mode: Yes
- Showroom demo option: Yes
- Other options: Keep warm, Eco light

- Timer: Electronic
- Time-setting options: Delay start and automatic end cooking
- End of cooking acoustic alarm: Yes
- Rapid pre-heating: Yes
- Controls Lock / Child Safety: Yes

TECHNICAL FEATURES



- Cavity material: Ever clean Enamel
- Shelves type: Metal racks
- Tilting grill: Yes

- Oven control: Electronic
- Temperature control: Electronic
- Minimum Temperature: 30 °C
- Maximum temperature: 250 °C
- No. of shelves: 3
- Display / Clock: Large LCD
- No. of lights: 2

- Light type: Halogen
- Light Power: 40 W
- Door: Cool
- Full glass inner door: Yes
- Total no. of door glasses: 4
- Safety Thermostat: Yes
- Door Lock During Pyrolysis: Yes
- Lower heating element power: 1100 W
- Circular heating element - Power: 1400 W

- Cleaning system: Pyrolytic
- Light when door is opened: Yes
- Removable door: Yes
- Removable inner door: Yes
- Soft Close hinges: Yes
- Cooling system: Tangential
- Heating suspended when door is opened: Yes
- Grill element - power: 2000 W

PERFORMANCE / ENERGY LABEL



- Energy consumption per cycle in conventional mode: 0.85 KWh

- Energy efficiency class: A+
- Net volume of the cavity: 36 litres
- Energy consumption per cycle in fan-forced convection: 0.57 KWh

ELECTRICAL CONNECTION

- Voltage: 220-240 V
- Current: 14 Amp

- Electrical connection rating (W): 3100 W
- Frequency (Hz): 50/60 Hz

ACCESSORIES INCLUDED

- Grid with back stop:1
- Enamelled deep tray (40mm):1
- Pizza Accessories:Refractory stone (round without handles) + cover + shovel

- Insert grid:1
- Telescopic Guide rails, partial Extraction :1









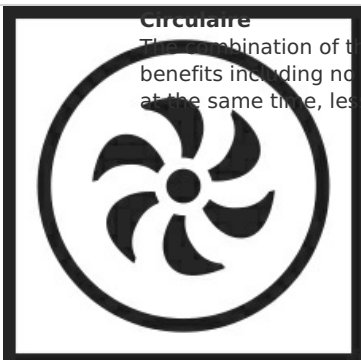







OPTIONAL

- Enamelled tray, 20mm deep: BN620-1
- Glass tray and stainless steel grid, 40mm deep: BVG
- Door Kit, 45cm pyro, CLASSIC: KP43P
- Steel pan with grid, glass top: PIR2

- Enamelled tray, 40mm deep: BN640
- Partially extractable telescopic guides: GT1P-2
- Totally extractable telescopic guides: GT1T-2
- Handle for double tray: MDB
- Antifingerprint stainless steel cover for furniture in column installation of more ovens: PR3845X

For availability in specific countries please contact your local agent



	<p>ECO</p> <p>The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
	<p>Pizza function</p> <p>Some ovens have an exclusive "Pizza" function which provides direct contact of the refractory stone for cooking pizza with low heating element. This allows cooking pizza in just 3 - 5 minutes, depending on the filling. This function is also ideal for cooking pies, baked fish and vegetables.</p>
	<p>Upper and lower element only</p> <p>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.</p>
	<p>Grill element</p> <p>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.</p>
	<p>Lower heating element only</p> <p>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.</p>
	<p>Circulaire with upper and lower elements</p> <p>The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.</p>
	<p>Fan with grill element</p> <p>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.</p>
	<p>Fan with upper and lower elements</p> <p>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.</p>
	<p>Circulaire</p> <p>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.</p>
	<p>Circogas</p> <p>In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>
	<p>Pyrolytic</p> <p>Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>
	<p>Pyrolytic</p> <p>The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.</p>
	<p>Defrost by weight</p> <p>With this function the defrosting time is determined</p>
	<p>Defrost by time</p> <p>With this function the time of thawing of foods are determined automatically.</p>
	<p>Bread Proving</p> <p>Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time.</p>
	<p>3 different cooking levels</p> <p>The oven cavity has 3 different cooking levels.</p>

**Quadruple glazed**

Number of glazed doors.

**Side lights**

Two opposing side lights increase visibility inside the oven.

**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.

**Child lock**

Some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.

**Triple glazed doors**

Number of glazed doors.

**The inner door glass**

Can be removed with a few quick movements for cleaning.

**All glass inner door**

All glass inner door, a single flat surface which is simple to keep clean.

**Rapid preheat**

The rapid preheat function can be used to reach the selected temperature in just a few minutes.

**Air cooling system**

To ensure a safe surface temperatures.

