

SFA7300TVX

classic

Smeg 70cm Classic Thermoseal Oven

EAN13: 8017709290399

Stainless steel,

Eclipse high visibility black glass

8 cooking functions

DIGIScreen

90L cooking capacity

4 cooking levels

thermostat control 50 - 250°C

installation

built-in

fully programmable

cleaning

Smeg Ever Clean enamel, Vapour Clean

supplied accessories

2 x Chrome shelves

3 x 20mm enamelled baking tray

1 x Chromed grill insert

Safety

Cool Door technology

thermal protection system

dimensions

698mmW x 597mmH x 566mmD

Warranty

Two years parts and labour



Functions



Accessories

- **PRTX** - Pizza Stone
- **PALPZ** - Single-handle pizza paddle
- **SSDPLUS** - Baking Dish
- **GT1P-1** - Partial telescopic guides
- **GT1T-2** - 110% telescopic runners

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



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.



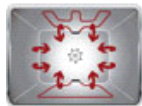
Base Heat (concealed floor element only):

Choose Base Heat for crisp pastry or any dish needing a higher base temperature. Base Heat will also keep a full oven hot without overcooking. Snowy white crisp Pavlova is easily achieved with this function.



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 Assisted (fan+perimeter roof element+floor element):

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.



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.



Bakers Function (fan only + floor element):

Sensational for dishes with a pastry base. Produce wonderfully crisped pies, tarts and quiches, every time.



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.



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.



Defrost (fan only):

Defrost your frozen food without changing the appearance or character of the food with this fan assisted function. Choose length of defrost time by selecting a weight or a time.



Fan + "keep warm":

Food is warmed up at a preselected temperature of 35°C and is kept warmed while waiting to be eaten.

**Proofing (both roof elements):**

Heat from the top of the oven cavity makes it easier to proof all types of dough and guarantees perfect results, quickly.

**Vapour Clean (concealed floor element only):**

Regularly add a little water to the oven cavity floor and spray some water and detergent over the oven cavity walls. Select Vapour Clean and allow the vapour to soften any residue for easy wipe-over.
