








MULTIFUNCTION

supercook	fan forced	fan assisted	classic convection	fan grill	static grill	baker's function	ECO — low power cooking	pyrolytic cleaning
							ECO	P



finish	satin stainless steel, fingerprint proof
size	597mmH x 597mmW x 566mmD
capacity	76 litre gross; 68 litre net
installation	flush fitment, underbench or wallmount
cooking levels	five shelf heights, plus recessed floor for pizza stone
multifunction	eight cooking functions + pyrolytic cleaning
programmability	analogue digital clock, time of day, full auto cooking, semi-auto cooking, manual cooking, independent minute minder for simultaneous operation
cleaning	pyrolytic cleaning function smeg Ever-Clean enamelling
lighting	automatic, two — opposite sides and staggered heights, 40 watt halogen
furniture	smeg Ever-Clean enamel — <ul style="list-style-type: none"> • 20mmH grill-bake-roast tray • 40mmH roast tray • removable roof liner • chromed grill insert • two shelves pair safety-grip tray handles GT1P set, partial 70% telescopic shelf guide
options	GT1P set (maximum 5 sets) GT1T set, total 110% telescopic shelf guide (maximum 5 sets) PRTX 35cm diameter pizza stone PAL stainless steel/timber pizza shovel rotisserie attachment
warranty	two years parts and labour

NEW SMEG THERMOSEAL

This uniquely insulated and sealed oven creates the most desirable and stable environment for the cooking of food. Splatter and food trauma is minimised when cooked in a thermosealed oven; cooking times may be reduced due to the more even temperature maintained within the oven during cooking. Most importantly, it cares for the food like no other oven.

The addition of a Venturi humidity control system assists to establish the optimum cooking environment.

EVER-CLEAN ENAMELLING

Smeg's enamelling process is unique, creating a silky-smooth finish on oven interiors and baking trays. A combination of formulae, coating application and firing processes creates a truly superior result. The enamel finish is pyrolytic quality and is used on all models, both standard and pyrolytic, in the range.

PYROLYTIC CLEANING

The pyrolytic function enables the oven to reach an internal temperature of 500°C, whereupon all residual food debris is carbonised into a superfine dust. This superheating barely affects the outside surface temperature and, for absolute safety, the oven locks and unlocks itself during the process.

LARGER 68-LITRE CAPACITY

Clever engineering and design has now delivered a 68-litre true net cooking capacity (up from 56 litres) over five shelf levels. The recessed enamel floor will accommodate an optional Smeg pizza stone.

COOL DOOR

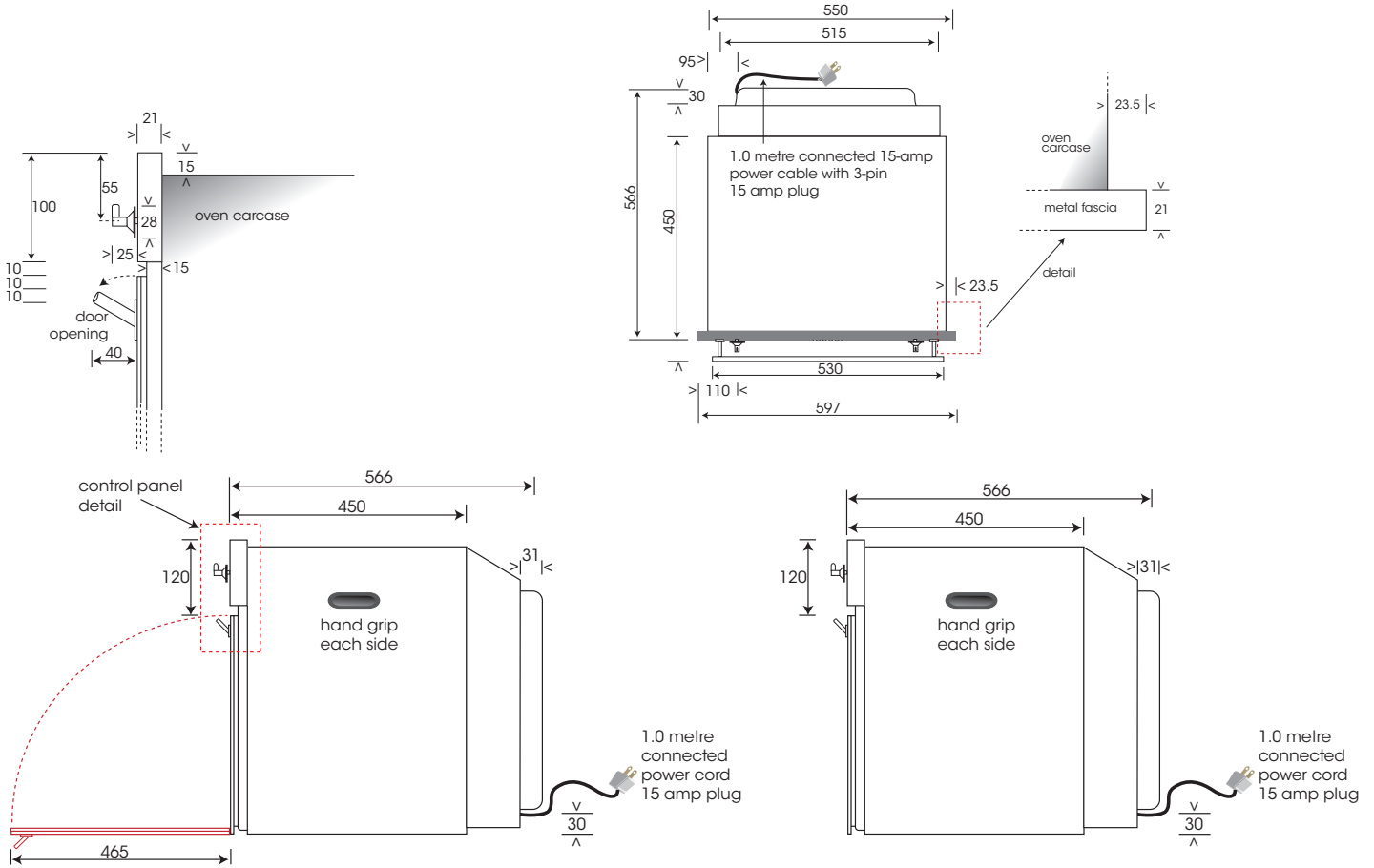
The new oven doors are all at least triple glazed; pyrolytic model ovens have four layers of glazing. Each layer of glass has a thermo-reflective inner face to limit the absorption and eventual transference of heat to the outside surface. Each inner layer is separated by an air gap through which the tangential fan channels forced air through each layer of glass — resulting in the oven door maintaining a safe low temperature, cool enough to touch and cooler kitchen environment.

TELESCOPIC SHELVING

Each shelf level is capable of being partially or totally telescoped forward to a flat and safe plane for easy access. Partial (70%) and total (110%) guides are available as accessories.

SAP399X-8

Smeg thermosealed and pyrolytic electric oven, Classic design



element	roof		floor	rear wall	rear wall fan	cooling fan	roisserie	lights, 40 watt halo	consumption	
	inner	outer							max wattage	current
wattage	1700	1000	1200	2000	25	32	15	2		
supercook		500	600	●	●	●		●	3237	13.49
fan forced				●	●	●		●	2137	9.04
fan assisted		●	●		●	●		●	2337	9.74
classic convection		●	●			●		●	2312	9.64
fan grill		●	●		●	●		●	2837	11.82
static grill		●	●			●		●	2812	11.72
baker's function			●		●	●		●	1337	5.60
ECO	ECO	900	1000		●	●		●	2037	8.49
pyrolytic	P	500	600	●	●	●		●	3237	13.49

WARNING: technical specifications and product sizes can be varied by the manufacturer, without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.