

SC709XU



Single Oven, 70 cm (approx. 27"),
Stainless Steel

Exclusive Classic design
Finger-print proof stainless steel
Ergonomic control knobs
Digital analogue LED electronic clock/timer

Multifunction oven with 10 cooking modes

Automatic oven switch-off when door is open
Stay clean liners
Air cooled door
Triple glazed removable door
Quickly removable, easy to clean inner door
glass

Oven capacity: 3 Cu.Ft.
Usable oven capacity: 2.41 Cu.Ft.
Interior dimensions: W 22 5/16" x H 12
3/16" x D 16"
Bake element: 1900W at 240V - 1600W at
208V
Broil element: 1750W at 240V - 1450W at
208V
Convection element: 2750W at 240V - 2250W
at 208V

Voltage rating: 240/208V - 60Hz
Connected load (nominal power): 240/208V-
3.7/2.76kW

Amps @ 240/208V: 15.4/13.2
Power supply location: Back right bottom

ACCESSORIES INCLUDED:

- 1 Baking tray
- 1 Baking/broiler tray
- 1 broiler rack
- 2 Wire racks
- 1 Rotisserie kit

FUNCTIONS



OPTIONS

- GT90X - 3 level telescopic rack set



SMEG USA INC.
A&D BUILDING
150 EAST 58th STREET
7th FLOOR
NEW YORK, NY, 10155

SC709XU

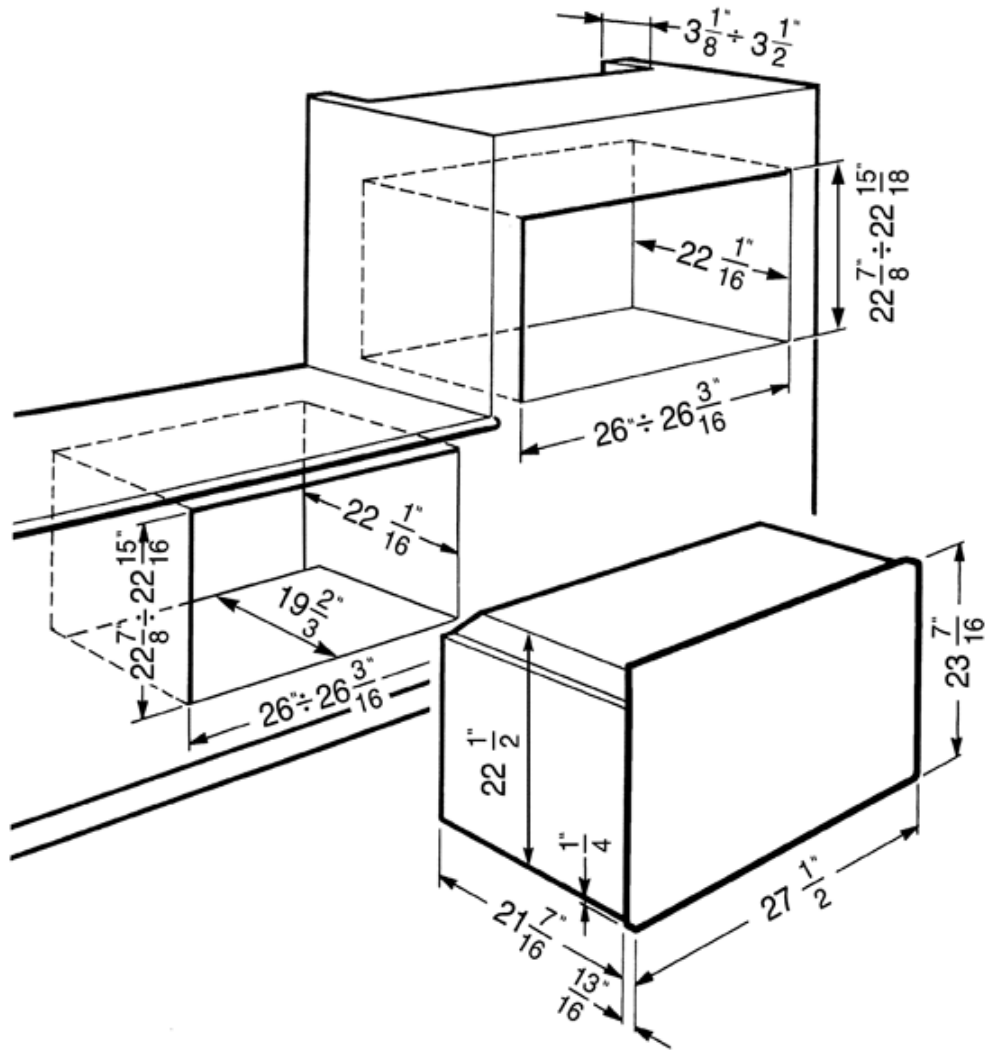


Single Oven, 70 cm (approx. 27"), Stainless Steel

		<p>Top and bottom heat: This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.</p>
		<p>Intensive broil: This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.</p>
		<p>Bottom heat: 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>European convection with top and bottom heat: The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.</p>
		<p>Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.</p>
		<p>Convection with top and bottom heat: The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as European convection cooking but can be used to cook biscuits and pastry.</p>
		<p>Convection broil: Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.</p>
		<p>European convection: The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.</p>
		<p>Convection broil: Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.</p>
		<p>Convection with bottom heat: This combination quickly completes the cooking of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.</p>

SC709XU

Single Oven, 70 cm (approx. 27"),
Stainless Steel



SMEG USA INC.
A&D BUILDING
150 EAST 58th STREET
7th FLOOR
NEW YORK, NY, 10155