

SAP112N-8 smeg 60cm pyrolytic electric oven, black Linear design



EAN 8017709154523

finish	black glass and satin stainless steel
size	597mmH x 597mmW x 570mmD
capacity	79 litre
installation	flush fitment, underbench or wallmount
cooking levels	five shelf heights plus recessed floor for pizza stone
multifunction	nine cooking functions, proofing selection, defrost selection, vapour clean selection
programmability	three LED displays with intuitive prompting, full auto cooking, semi-auto cooking, minute minder, manual override
menu memories	smeg Smart Chef — nine preprogrammed cooking memories, three blank memories, all amendable
cleaning	smeg pyrolytic cleaning selection smeg eco pyrolytic cleaning selection smeg Ever-Clean enamelling
lighting	automatic, two, opposite sides, staggered heights, 40-watt halogen
furniture	smeg Ever-Clean enamel — <ul style="list-style-type: none"> • 20mmH grill-bake-roast tray • removable roof liner • chromed grill insert • one shelf • pair safety-grip tray handles • GTIP set, partial 70% telescopic shelf guides
options	GTIP sets, maximum five sets GTIT sets, total 110% telescopic shelf guide, maximum five sets PRTX 35cm diameter pizza stone PAL stainless steel/timber pizza shovel
warranty	two years parts and labour



BAKERS FUNCTION

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



CONVECTION

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.



ECO

For fast preheat, combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting main cook function for a fast preheat.



FAN ASSISTED

Perfect 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 GRILL

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. The oven door must be closed while grilling.



FAN FORCED

Ideal for baking large quantities of food as it allows you to use every shelf



SUPERCOOK

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.



STATIC GRILL

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.



BASE HEAT

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.



DEFROST

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.



ECO PYROLYTIC

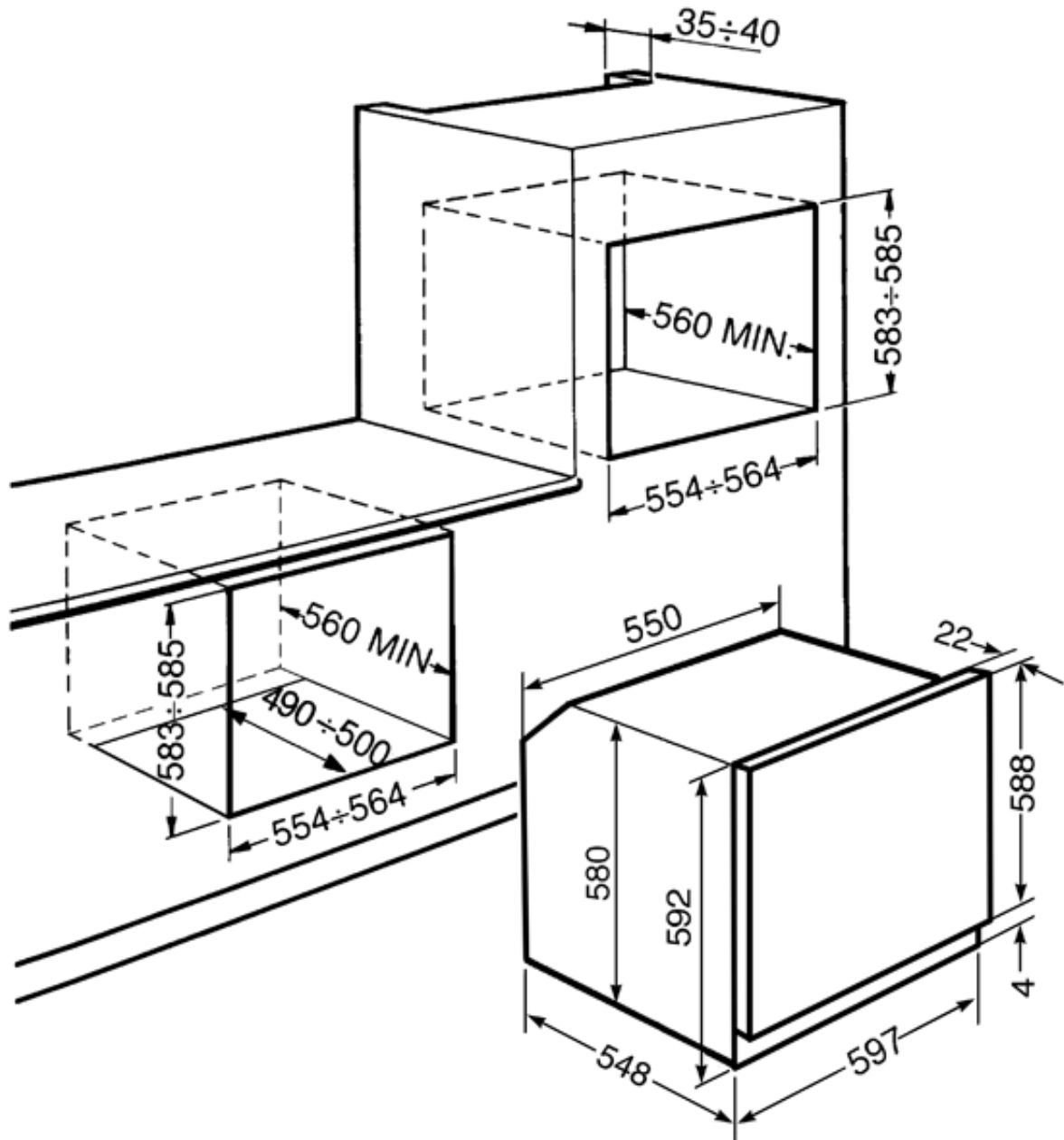
90-minute preset function — perfect for a slightly soiled oven. Door locks for safety.



PYROLYTIC

90-minute to maximum 3 hours function — perfect for a heavily soiled oven. Door locks for safety.

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PLEASE NOTE: drawings are not to scale. They are to assist only.