



## SE995XT-7

### classic

90cm Electric Multifunction Oven and Integrated Panni Toaster

EAN13: 8017709107727

- Extra wide oven
- Digital electronic programmer
- Cooling fan
- Triple glazed removable door
- Automatic switch-off when door is open
- Special pizza cooking function
- Rotisserie
- Integrated panini toaster facility with timer



#### STANDARD ACCESSORIES:

Roasting/grill pan

Enamelled tray

2 Chrome shelves

Roof liner

Rotisserie kit

Pizza stone and cover

- Nominal power: 3.3 kW
- Conventional: 1.14 kW/h
- Forced air convection: 0.99 kW/h
- Main oven capacity: 70 litres
- 30 Amp power supply required

### FUNCTIONS



### Options

- **PAL** - Pizza shovel

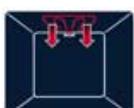
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**Pizza function:**

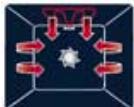
The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.

**Upper and lower element only:**

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 e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

**Grill element:**

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves 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.

**Fan with grill element:**

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling 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 shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

**Fan with lower element:**

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

**Circulaire with lower element :**

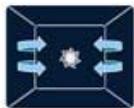
The addition of the lower element adds extra heat at the base for food which requires extra cooking..

**Circulaire:**

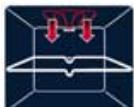
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

**Toaster:**

Selecting the toaster symbol on the function control activates the toaster section of the oven. The toasting duration can be set using the programmer.

**Fan:**

The circular heating element can be operated with the fan, using the thermostat.

**Rotisserie:**

The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.



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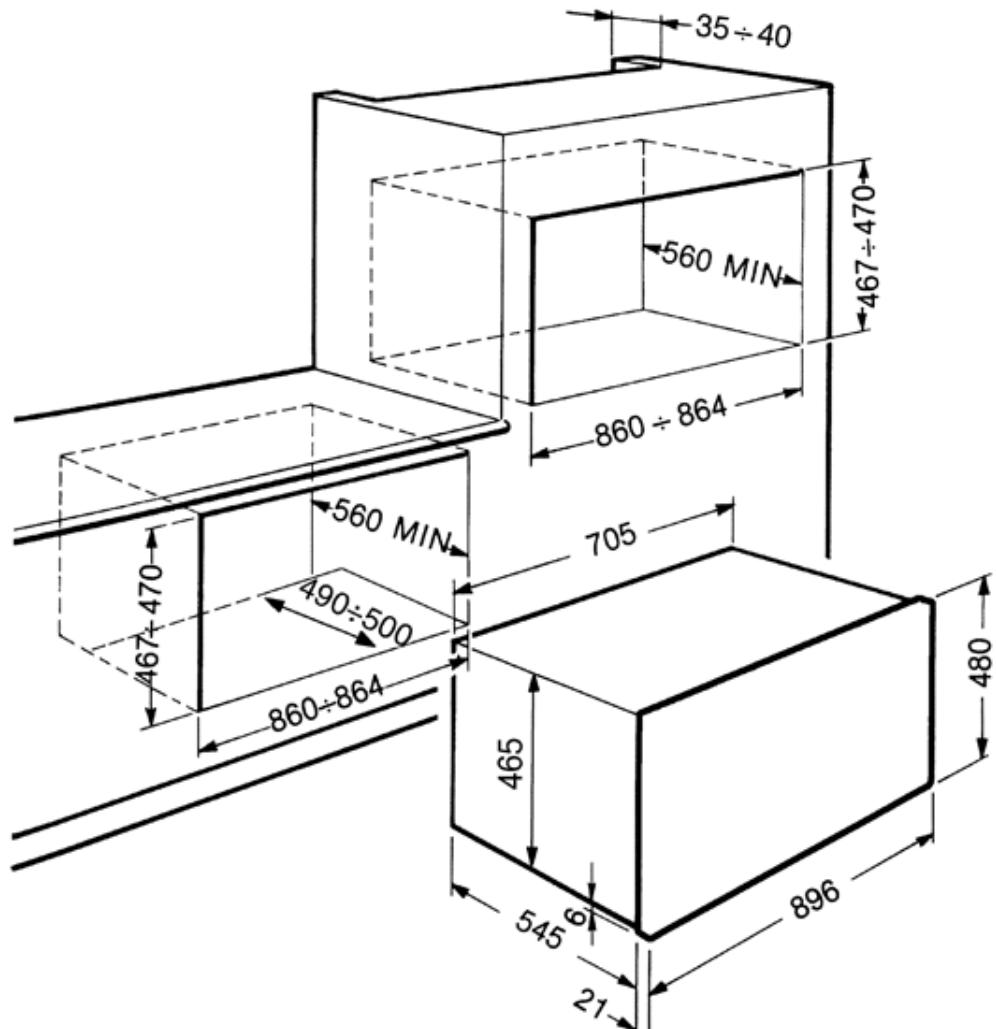
classic

electric multifunction+integrated panini toaster

90 cm

stainless steel

energy rating A



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