

# SCP399X-8

## classic

60cm "Classic" Frameless Electric Multifunction Maxi Plus Pyrolytic Oven, Finger-friendly St/steel  
Energy rating A

EAN13: 8017709130107

### MAXI PLUS CAVITY 68 LITRES

- 10 functions
- Analogue LED electronic clock/programmer
- 5 Cooking levels
- Easy clean enamel interior
- Cooling fan
- Quadruple glazed removable cooler door
- Automatic switch-off when door is open
- Removable inner door glasses
- Rotisserie
- **Pyrolytic cleaning**
  - Nominal Power: 3.0 kW
  - Conventional: 1.01 kW/h
  - Forced air convection: 0.94 kW/h
- **Oven Maxi Plus capacity: 68 litres**
  - 13 Amp power supply required

Standard accessories:

Telescopic guides  
Extra deep roasting pan  
Roasting/grill pan  
Chrome shelf  
Grill mesh  
Rotisserie kit  
Roof Liner

NB: The clocks/programmers on earlier versions have green LEDs and later ones are white

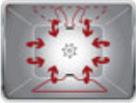
**This model Supersedes the SCP160X**



## Functions



**Smeg (UK) Limited**  
**3 Milton Park, Abingdon**  
**Oxon OX14 4RN**  
**Tel. +44 (0)844 557 9907**  
**Fax +44 (0)844 557 9337**


**ECO:**

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.


**Upper and lower element only:**

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.


**Grill element:**

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.


**Rotisserie with half grill:**

These symbols allow use of the rotisserie with half grill.


**Fan with upper and lower elements:**

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.


**Fan with grill element:**

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.


**CIRCOGAS / FAN WITH LOWER ELEMENT:**

In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.


**Circulaire:**

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.


**Circulaire with upper and lower elements:**

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.


**Pyrolytic:**

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.



**68lt - oven with 68 litre maxi plus cavity**

Oven with 68 litre maxi plus cavity has 35% more usable space than previous models

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