

# SC750PO-8



Category	60cm Single Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Thermo-ventilated
Cleaning system	Vapor Clean
EAN code	8017709141189



## Aesthetics

<b>Aesthetics</b>	Cortina	<b>Door</b>	With panel
<b>Colour</b>	Cream	<b>Handle</b>	Cortina
<b>Design</b>	Flat	<b>Handle Colour</b>	Antique brass
<b>Component finish</b>	Antique brass	<b>Logo</b>	Embossed
<b>Material</b>	Painted material	<b>Control knobs</b>	Cortina
<b>Glass Type</b>	Clear1	<b>Controls colour</b>	Cream
<b>Serigraphy colour</b>	Gold		







## Controls

<b>Control setting</b>	Control knobs	<b>No. of controls</b>	2
------------------------	---------------	------------------------	---

## Programs / Functions

<b>No. of cooking functions</b>	11
---------------------------------	----

### Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo (circulaire + bottom + upper + fan)	 Large grill	 Fan grill (small)
 Fan grill (large)	 Base	 Fan assisted base

### Other functions

 Defrost
--

### Cleaning functions

 Vapor Clean
--

## Options

Time-setting options	Automatic end cooking	Minute minder	Yes
----------------------	-----------------------	---------------	-----

## Technical Features



Minimum Temperature	50 °C	Circular heating element - Power	2000 W
Maximum temperature	250 °C	Heating suspended when door is opened	Yes
Shelf positions	5	Removable door	Yes
No. of lights	2	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
Light power	40 W	Total no. of door glasses	3
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1200 W	Cooling duct	Double
Upper heating element - Power	1000 W	Usable cavity space dimensions (HxWxD)	360x444x425 mm
Grill element - power	1700 W	Temperature control	Electro-mechanical
Large grill - Power	2700 W	Cavity material	Easy clean enamel

## Performance / Energy Label

 Net volume of the cavity	68 litres	Energy consumption per cycle in fan-forced convection	0.99 kWh
---	-----------	---	----------

---

Energy consumption per cycle in conventional mode 1.05 KWh

## Accessories Included

---

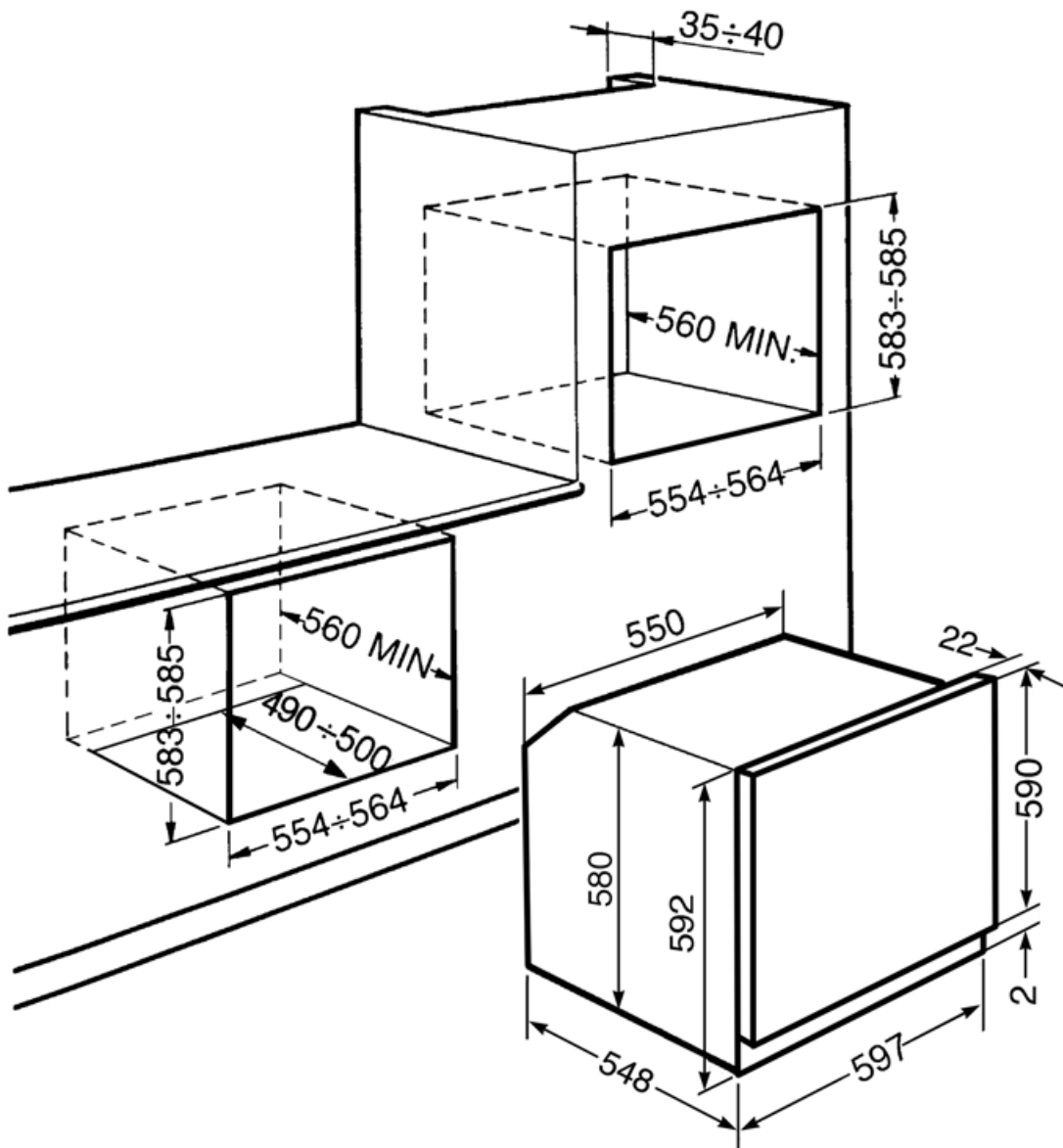


Rack	1	Grill mesh	1
Enamelled tray (20mm)	1	Telescopic Guide rails, total Extraction	2
Extra deep enamelled tray (40mm)	1		

















## Electrical Connection

---

Voltage	220-240 V	Frequency (Hz)	50 Hz
Current	13 A	Power supply cable length	115 cm
Nominal power (W)	3000 W		



## Symbols glossary

 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>With the switch on this symbol, no heating is possible even if the thermostat is turned.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Electric</p>
 <p>Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.</p>	 <p>Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.</p>
 <p>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.</p>	 <p>Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.</p>
 <p>Lower heating element only: 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>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.</p>
 <p>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.</p>	 <p>Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.</p>
 <p>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.</p>	 <p>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.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>



Side lights: Two opposing side lights increase visibility inside the oven.



Removable roof liner: This is a perfect solution that protects the upper part of the cavity of the oven from pollution. Easy to remove for cleaning, it can be washed in the dishwasher.



The oven cavity has 5 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.



The capacity indicates the amount of usable space in the oven cavity in litres.