smeg

SAB4104S

Product Family	Blast chiller
Category	45cm compact
Vitality system	Yes
Power supply	Electric
Heat source	Electric
Cooling type	Fan assisted

Aesthetics

Aesthetics	Linea	**Glass Type**	Stopsol
Colour	Silver	**Serigraphy colour**	Grey
Finishing	Glass	**Door**	Full glass
Design	Flat	**Handle**	Linea
Component finish	Stainless steel	**Handle Colour**	Chromed
Material	Glass	**Logo**	Silk screen
Type of steel	Polished		

Program / Functions

Automatic programmes	52
No. of warming functions	5
N. cold functions	5
Automatic cleaning	

Cold functions

	Bottles Cooling		Cooling		Deep Freezing
	Pre-cooling		Preservation		

Warming functions

	Low Temperature Cooking		Defrost by time		Proving
	Ready to eat		Defrost by weight		

Controls
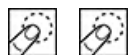
Display / Clock — TFT graphic , colour touch screen

Display languages — IT, EN, FR, NL, SP, PT, SWE, RU, DE, DA, NO, PL, FI

No. of display languages — 13

Control setting — Touch control

Options

Door open alarm	Yes	**Cooking with probe thermometer**	Yes
Minute minder	Electronic		
Timer	1	**Cooling with probe**	Yes
Controls Lock / Child Safety	Yes	**Showroom demo option**	Yes
		Tones	Standard
Other options	Child lock, Clock settings, Demo Mode, Language setting, Digital clock display, Tones	**History**	Yes, the last 10 functions utilised

Technical Features

Type of compressor	Standard	**No. of lights**	1
Refrigerant gas type	R290	**Light type**	Halogen
Refrigerant Quantity	130 g	**Light power**	20 W
Noise level	48 dBA	**Light when door is opened**	Yes
Temperature control	Electronic		
Minimum Temperature	-35 °C	**Upper heating element - Power**	250 W
Maximum temperature	75 °C		
Cavity material	Stainless steel	**Door opening type**	Standard opening
Shelf positions	3	**Safety Thermostat**	Yes
Shelves type	Metal racks	**Heating suspended when door is opened**	Yes
		Usable cavity space dimensions (HxWxD)	225 x 475 x 360 mm

Accessories Included

Grid with back stop	1	**Other**	Microfiber cloth
Temperature probe	Yes		

Electrical Connection

Plug	(F;E) Schuko	**Current**	2,5 A
Voltage	220-240 V	**Frequency (Hz)**	50 Hz

Nominal power (W)	270 W	Power supply cable length	200 cm
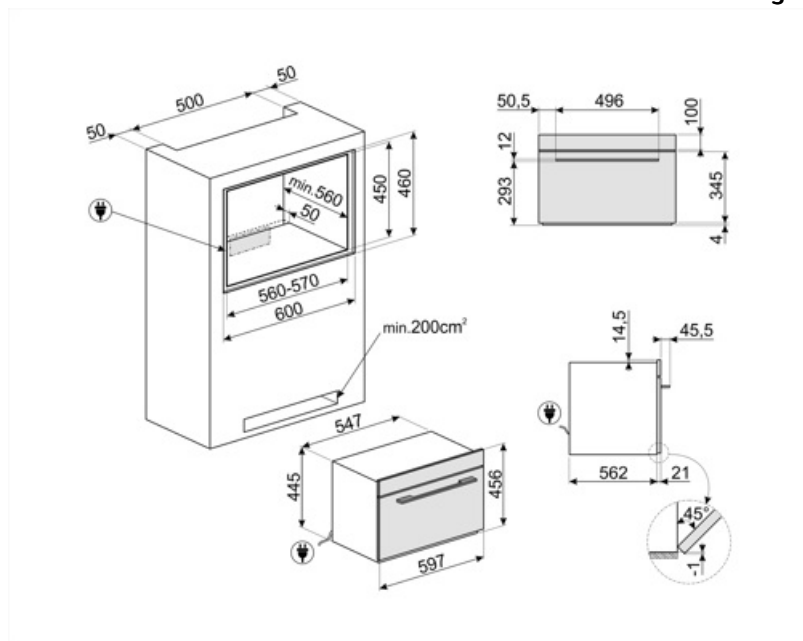
Compatible Accessories
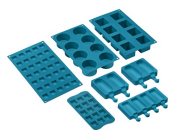
SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

Symbols glossary

Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.

Cooling: It allows to quickly cool the food, from the temperature of 80/90°C to 3°C in less than 90 minutes, to prevent bacterial growth, prolong the average life of food and maintain unaltered the quality of food.

Cold storage: allows to keep the food at the desired temperature between -35°C and +75°C and serve it at its best to enhance flavours and aromas.

Pre-cooling: allows the cavity to cool to -30 °C before inserting food into the blast chiller, to ensure the best cooling and freezing results. It is recommended to run a 15-minute pre-cooling cycle.

Bottles cooling: is possible to quickly cool wine and beverage bottles, reducing the need for storage in the refrigerator, with considerable space savings. Cooling of beverages takes place at about 1°C per minute.

Deep freezing of the food is a very quick process (From 0/90°C temperature to -18°C in less than 270 min) that allows to extend the average life of food (by up to 70% more) and keep the same organoleptic and nutritional characteristics of fresh food, because it avoid the formation of macro-crystals, that ruin the fibers of the food.

Electric

Automatic cleaning: a drying cycle of the cavity to be run with the door open, to eliminate any condensation formed during use.

Compact appliances with a height of 45 cm - perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.

Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.

Ready to eat: This function allows to keep food safely at the refrigerator temperature throughout the day, and heat it just before your return to make it warm, ready to be consumed.

Low temperature cooking: This function consists in cooking food at a constant temperature, lower than the traditional cooking temperature. Meat results more tender and juicy, maintaining a softness that only this cooking technique allows to obtain.

Dough leavening/ Yogurt: this function allows you to create the perfect conditions for correct leavening, keeping the mixture at controlled temperatures for the desired time, avoiding sudden changes in humidity levels. This feature also allows the creation of genuine homemade yogurt.

Thawing by time or by weight: is possible to defrost foods quickly and evenly, without cook the food partially and affect its protein content and with inevitably compromise the quality. The process controls the temperature, preserving the natural moisture and fragrance of the food.

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Benefit

TFT touch display

Full touch colour display for an easy and intuitive user interface

With its intuitive, full-colour interface, it offers an immediate and simple user experience, allowing programmes and functions to be selected quickly. Touch controls provide smooth and precise navigation, while the clear display of temperatures, times and settings ensures optimal control during each step of the process.

Removable temperature probe

High precision and exceptional results with the removable temperature probe, enabling perfect and controlled cooking

Insert the temperature probe to monitor the food's internal temperature for perfect results. The slow cooking function enhances flavors and tenderness while preserving essential nutrients.

Vitality System

The combined use of Smeg blast chiller, Galileo oven and vacuum drawer preserves organoleptic and nutritional qualities of food