

SBC4104G





Product Family Blast chiller
Category 45 cm compact

Vitality system Yes
Power supply Electric
Heat source Electric
Cooling type Fan assisted



Aesthetics

Aesthetic Linea Glass Type Clear1 Serigraphy colour Neptune Grey Colour Black **Finishing** Matt Door Full glass Design Flat Handle Linea minimal **Handle Colour** Material Glass Satin metal and black

Alternative colours Stainless steel, Pure Black, available Stainless steel, Pure Black, Neptune Grey, Nero Lucido

Logo Silk screen

Deep Freezing

Program / Functions

Customisable recipes
Cold functions

↑ Bottles Cooling ★ Cooling

Pre-cooling Preservation

Warming functions

Low Temperature Cooking Proving Ready to eat

Defrosting Heating Yoghurt



Multi-step

Yes, up to 2 functions

Controls





Display / Clock

TFT graphic, colour touch

screen

Control setting

Touch control

Options



Door open alarm Minute minder Timer

Controls Lock / Child

Safety

Cooking with probe

thermometer

Yes

Yes 2

Yes

Yes

Cooling with probe Yes Showroom demo option

Tones

Chronology

Yes Polyphonic

Yes, the last 10 functions

utilized

Touch guide Sì, a pressione prolungata

su display

Technical Features



Compressor type Refrigerant gas type **Refrigerant Quantity** Climatic class Temperature control Minimum Temperature Maximum temperature Cavity material

No. of shelves Shelves type

Standard R290

58 g SN. N. ST. T Electronic

-28 °C 75°C

Stainless steel

3

Metal racks

No. of lights

Light type Halogen Light Power 1 W Light when door is Yes

opened

Upper heating element - 250 W

Power

Door opening type

Safety Thermostat Heating suspended when door is opened

Gross volume

Standard opening

Yes Yes

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Accessories included

Grid with back stop Bottle rack grid

1 Yes Temperature probe

Other

Yes

Microfiber cloth

Electrical Connection

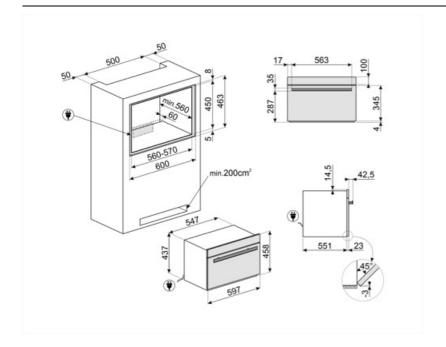
Voltage Plug **Electrical connection** rating (W)

220-240 V (F;E) Schuko 270 W

Current Frequency (Hz) Power supply cable length

2,5 A 50 Hz 200 cm







Alternative products



SBC4104B3

Colour: Black



Symbols glossary

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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.



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



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.

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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.