

SC45MC2



Category	45 cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Microwave
Cleaning system	Ever Clean enamel
EAN code	8017709117665



Aesthetics

Aesthetic	Linea	Door	With 2 vertical strips
Colour	Silver	Handle	Linea
Design	Flat	Handle Colour	Anthracite
Material	Glass	Logo	Silk screen
Type of steel	Brushed	Control knobs	Linea
Serigraphy colour	Grey		

Controls

Control setting	Knobs	No. of controls	2
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Programs / Functions main oven

No. of cooking functions 10

Traditional cooking functions

Circulaire	Large grill	Fan grill (large)
Circulaire + grill	Pizza	
Other functions		
Defrost by time	Defrost by weight	

Options



Time-setting options	Delay start and automatic end cooking	Controls Lock / Child Safety	Yes
Minute minder	Yes	Showroom demo option	Yes

Technical Features



Capacity (Lt)	34 l	Circular heating element - Power	1600 W
Minimum Temperature	50 °C	Heating suspended when door is opened	Yes
Maximum temperature	220 °C	Door	Temperate door
No. of shelves	3	Removable door	Yes
No. of lights	1	Total no. of door glasses	3
Light type	Incandescent	Microwave stops when door is opened	Yes
Light Power	20 W	Cooling system	Tangential
Light when door is opened	Yes	Usable cavity space dimensions (HxWxD)	210x420x390 mm
Turntable	Yes	Temperature control	Electronic
Turntable dimension	32 cm	Cavity material	Stainless steel
Grill element - power	1500 W	Microwave screen protection	Yes

Performance / Energy Label



Net volume of the cavity	34 l	Energy consumption in forced air convection	
Energy consumption per cycle in conventional mode		Energy consumption per cycle in fan-forced convection	
Energy consumption in conventional mode		Microwave effective power	1000 W

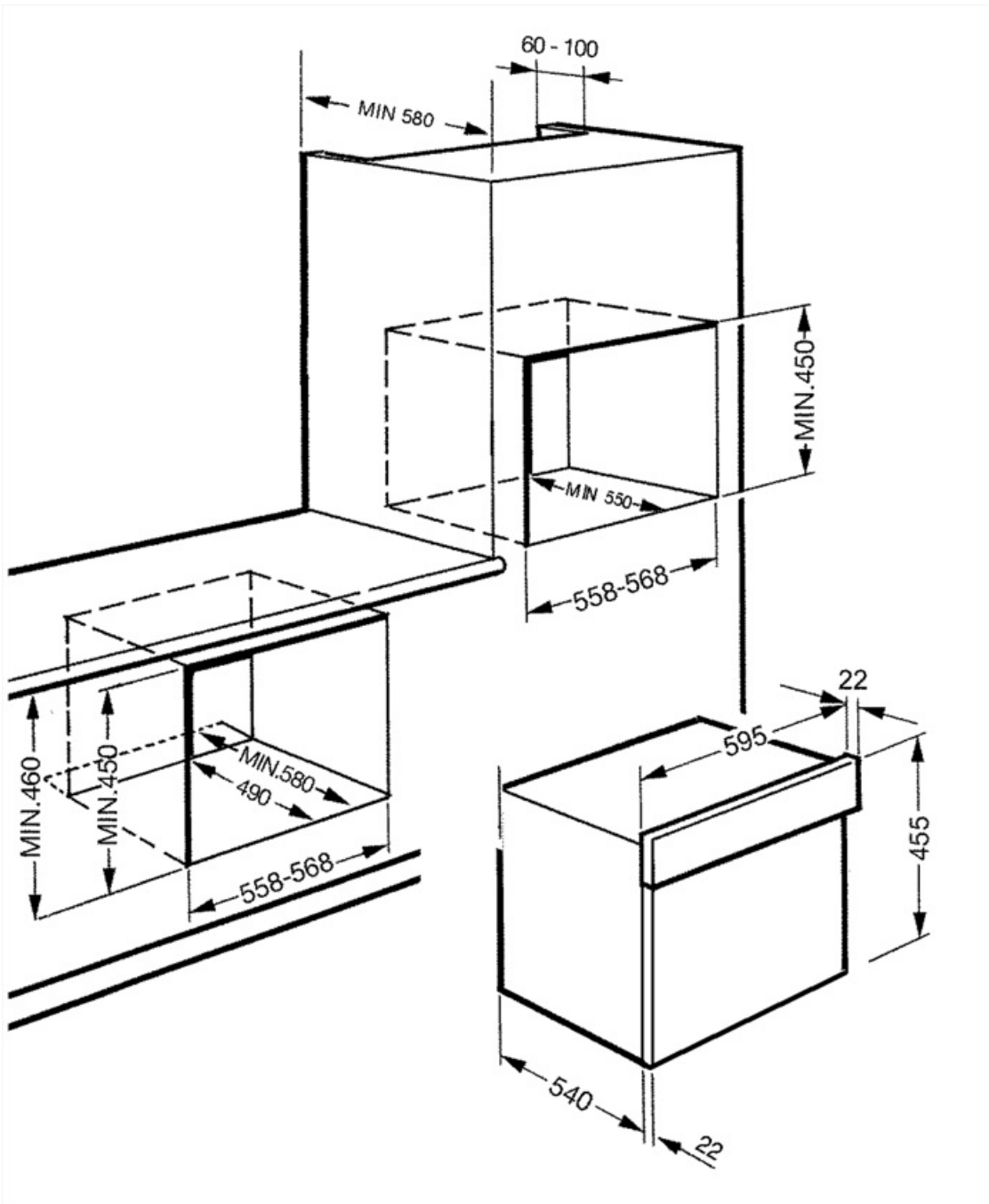
Accessories included



Insert grid	1	Temperature probe	Yes, single point
Glass tray	1	Special baker plate	1

Electrical Connection

Voltage	230 V	Nominal power	3400 W
Plug	Not present	Frequency (Hz)	50 Hz
Current	14,8 A		



















Compatible Accessories

STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Combination microwave: This oven allows to combine two different ways of cooking (Traditional with microwaves). Combined ovens increase cooking opportunities, while providing maximum flexibility of household appliances.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>
 <p>Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Electric</p>	 <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.</p>
 <p>Circulaire + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.</p>	 <p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>
 <p>Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.</p>	 <p>Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.</p>
 <p>Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.</p>	 <p>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.</p>
 <p>Illuminated controls: are a safety device to alert the user that the appliance is on as well as being a stunning design feature.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>



Temperature probe: with the temperature probe it is possible to perfectly cooking roasts, loins, meat of various cuts and sizes. In fact, the probe improve food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished



The oven cavity has 3 different cooking levels.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



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



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