

# **SF4102MCS**









Category **Product Family** Power supply **Heat source** Cooking method Cleaning system EAN code

45 cm Oven Electric **ELECTRICITY** Combi Microwave Vapor Clean 8017709253967



## **Aesthetics**

**Aesthetic** Linea Silver Colour Design Flat Material Glass Type of steel Brushed Glass Type Stopsol Serigraphy colour Grey

Serigraphy type Symbols Door Full glass Handle Linea **Handle Colour** Chromed Logo Silk screen Control knobs Linea

### **Controls**

Display technology LCD **Control setting** Knobs No. of controls 2

## Programs / Functions main oven

No. of cooking functions 13 **Automatic programmes** 20 Traditional cooking functions

Static

Fan assisted



Circulaire



Turbo

ECO

Eco

Large grill



Fan grill (large)



Fan assisted base

09/09/2025 **SMEG SPA** 



#### Microwave functions



Microwave



Fan assisted



Circulaire



Microwave + grill



Warming and re-generation

#### Other functions



Defrost by time



Defrost by weight



Leavening

start

Keep warm, Eco light, Quick



#### **Cleaning functions**



Vapor Clean

## **Options**









Time-setting options

Delay start and automatic

end cooking

Yes Minute minder Timer 1 Controls Lock / Child Yes

Safety

Other options

Showroom demo option Yes Yes Rapid pre-heating

## **Technical Features**















30°C Minimum Temperature 250 °C Maximum temperature No. of shelves 3 2 No. of lights Light type Halogen **Light Power** 40 W Light when door is Yes

opened

Lower heating element 1000 W

power

Grill element - power 2000 W Circular heating element 1400 W

- Power

Heating suspended when door is opened

Yes

Temperature control

Door opening type Standard opening Temperate door Door

Total no. of door glasses 3 Microwave stops when Yes door is opened

Soft Close hinges Yes

Cooling system **Tangential** Single Cooling duct

Usable cavity space 212x462x407 mm dimensions (HxWxD)

Electronic

Ever clean Enamel Cavity material

Microwave screen Yes

protection

## Performance / Energy Label



**SMEG SPA** 09/09/2025



Net volume of the cavity 40 l

Number of cavities 1

Microwave effective

1000 W

power

## Accessories included

Rack with back stop 1
Insert gird 1

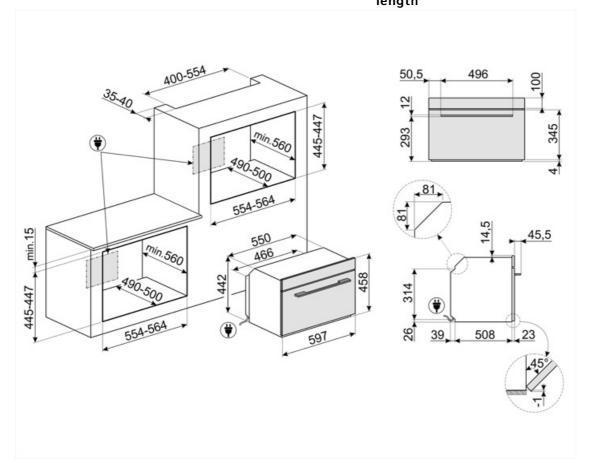
Glass tray

1

## **Electrical Connection**

Plug Not present
Voltage 220-240 V
Current 14 A

Nominal power 3100 W Frequency (Hz) 50 Hz Power supply cable 115 cm length



SMEG SPA 09/09/2025



## **Compatible Accessories**

**GTP** 

**PALPZ** 

#### BN620-1



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

Partially extractable telescopic guides (1 level), suitable for traditional ovens.

Made in stainless steel, they guarantee

stability and facilitate the smooth

extraction of the trays.

#### **BN640**

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

#### **GTT**



Totally extractable telescopic guides



(1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

#### PR3845X



Antifingerprint stainless steel. Cover for furniture in column installation of more ovens



Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

**SMEG SPA** 09/09/2025



## Symbols glossary



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



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.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



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.



Triple glazed doors: Number of glazed doors.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



Electric



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



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.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



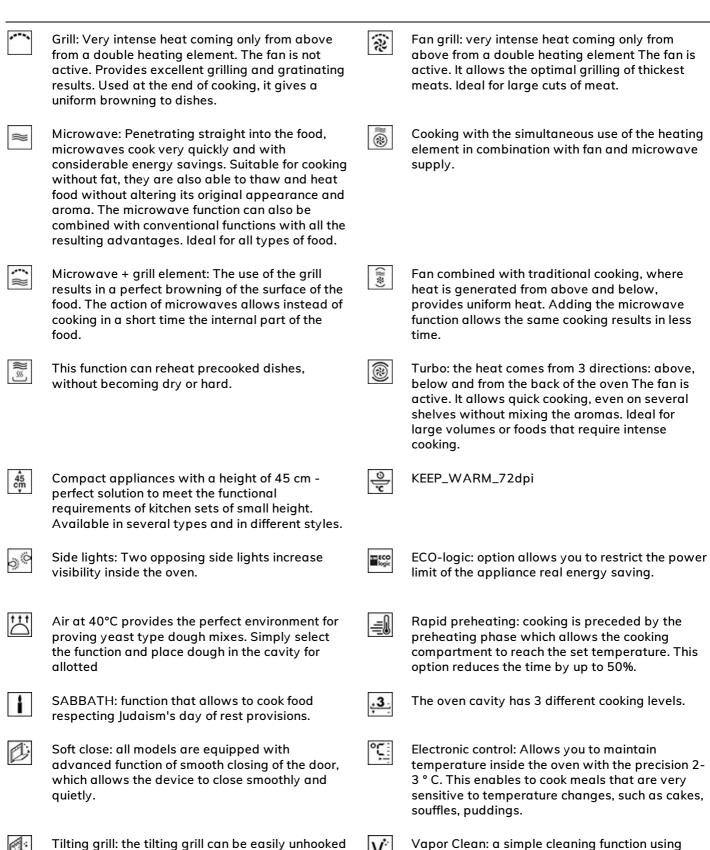
Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment

SMEG SPA 09/09/2025





SMEG SPA 09/09/2025

steam to loosen deposits in the oven cavity.

The capacity indicates the amount of usable

space in the oven cavity in litres.

to move the heating element and clean the roof of

The capacity indicates the amount of usable

the appliance in one simple step.

space in the oven cavity in litres.