SF4102VCS

Category	45 cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Steam
Cleaning system	Vapor Clean
EAN code	8017709254100



Aesthetics

Aesthetic	Linea	**Serigraphy type**	Symbols
Colour	Silver	**Door**	Full glass
Design	Flat	**Handle**	Linea
Material	Glass	**Handle Colour**	Chromed
Type of steel	Brushed	**Logo**	Silk screen
Glass Type	Stopsol	**Control knobs**	Linea
Serigraphy colour	White		

Controls

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

Programs / Functions main oven

No. of cooking functions	14
Automatic programmes	20

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Fan grill (large)
- Base
- Fan assisted base

Cooking functions with steam

 Steam

 Fan assisted

 Circulaire

 Warming and re-generation

Other Steam functions

 Tank cleaning

 Water outlet

 Water input

 Descaling programme

Other functions

 Defrost by time

 Defrost by weight

 Leavening

 Sabbath

Cleaning functions

 Vapor Clean

Options



Time-setting options	Delay start and automatic end cooking	**Other options**	Keep warm, Eco light
Minute minder	Yes	**Showroom demo option**	Yes
Timer	1	**Rapid pre-heating**	Yes
Controls Lock / Child Safety	Yes		

Technical Features



Capacity (Lt)	41 l	**Door**	Temperate door
Minimum Temperature	30 °C	**Removable door**	Yes
Maximum temperature	250 °C	**Full glass inner door**	Yes
No. of shelves	3	**Removable inner door**	Yes
No. of lights	1	**Total no. of door glasses**	3
Light type	Halogen	**Soft Close hinges**	Yes
User-replaceable light	Yes	**Cooling system**	Tangential
Light Power	40 W	**Cooling duct**	Single
Light when door is opened	Yes	**Usable cavity space dimensions (HxWxD)**	212x462x407 mm
Lower heating element power	1000 W	**Temperature control**	Electronic
Grill element - power	2000 W	**Cavity material**	Ever clean Enamel

Circular heating element - Power	1400 W
Heating suspended when door is opened	Yes
Boiler - Power	900 W
Door opening type	Standard opening
Water loading	Fill&Hide, automatic
Tank capacity	1,2 l
Steam stops when door is opened	Yes

Performance / Energy Label



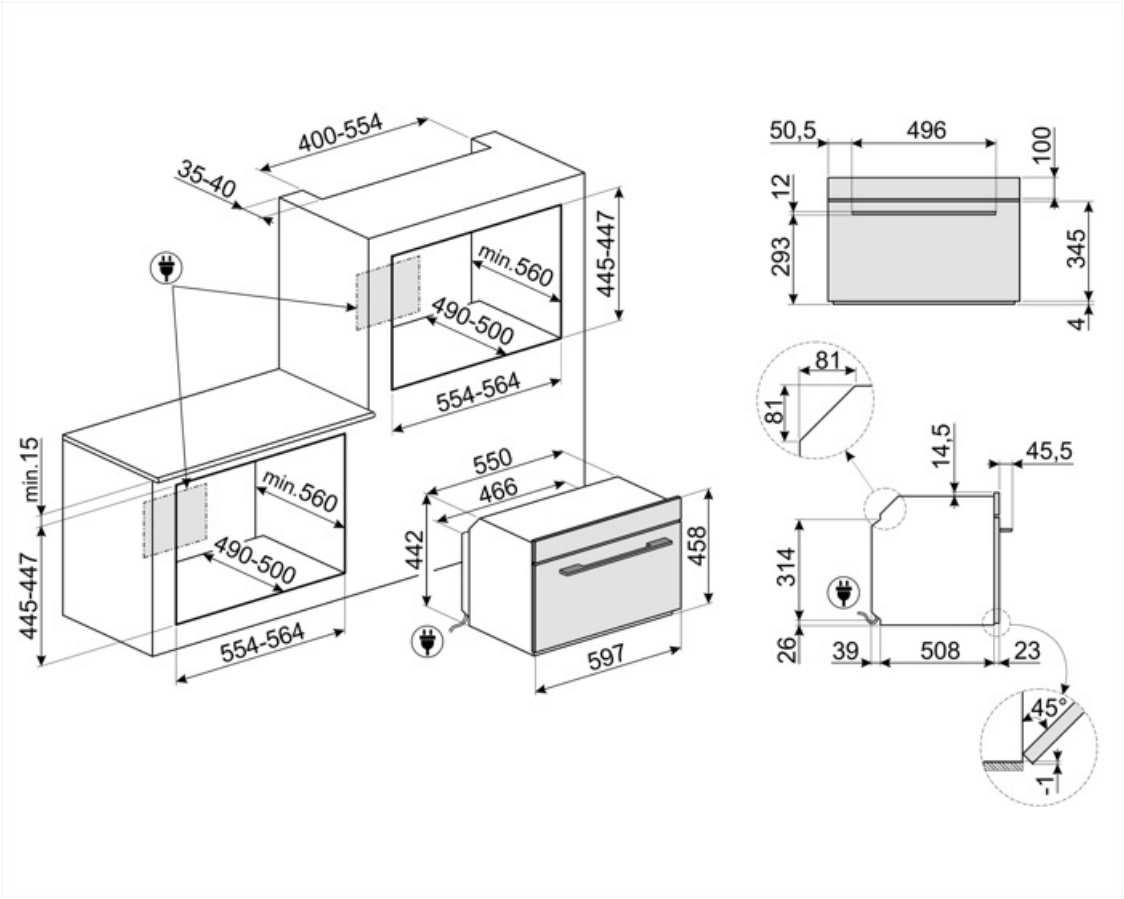
Energy efficiency class	A+
Net volume of the cavity	41 l
Energy consumption per cycle in conventional mode	0,85 kWh
Energy consumption in conventional mode	3,06 MJ
Energy consumption in forced air convection	2,12 MJ
Energy consumption per cycle in fan-forced convection	0,59 kWh
Number of cavities	1
Energy efficiency index	81,9 %

Accessories included

Rack with back stop	1
Enamelled deep tray (40mm)	1
Insert gird	1
St/steel tray (20mm)	1
St/steel perforated deep tray (40mm)	1
Other	Sponge/ Boiler cover/ Beaker

Electrical Connection

Voltage	220-240 V
Plug	Not present
Current	14 A
Nominal power	3100 W
Frequency (Hz)	50/60 Hz
Power supply cable length	115 cm


400-554
35-40
445-447
min.560
490-500
554-564
min.15
445-447
min.560
490-500
554-564
550
466
442
458
597
50,5
496
100
12
293
345
4
81
81
14,5
45,5
314
26
39
508
23
45°
1

Compatible Accessories



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.



BX640

Non-perforated bowl for steam oven. Capacity 2.7lt. Suitable for cooking dishes such as rice, pasta or other cereals in water or sauce. Stainless steel , H40xW455xD176 mm



PR3845X

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



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



PALPZ

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.



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



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



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Combi steam ovens: The steam cooking system allows to cook any type of food more gently and quickly. Variations in temperature and steam level allow you to achieve the desired gastronomic result. Steam cooking decrease the use of fat in favor of a healthier and more genuine cuisine, and also minimizes the loss of weight and volume of food during cooking. Steam cooking is perfect for cooking meats: in addition to making them very soft, it maintains their shine and makes them more succulent. Also recommended for cooking leavened doughs and bread-making: humidity in fact allows the dough to grow and develop during cooking before creating the external crust. The result is a lighter and more digestible dough, recognizable by the larger alveolation. It is also suitable for defrosting quickly, for heating foods without hardening or drying them and for naturally desalting salted foods.



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.



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



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.

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.

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.

Steam cooking: it`s a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.

A FULL STEAM oven has 3 steam COMBINATION cooking functions available, and it is also possible to use it to cook with PURE steam only. The steam is adjustable between 30% and 70% and there is the option of 100% pure steam if required. The water is loaded into the oven before cooking via an automatic loading tube. The oven calculates the exact amount of water required for the desired cooking function, up to 1.2lt. Water is introduced into the cavity, and becomes steam during cooking. Continuous steam is generated based on the setting at the start of cooking.

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.

Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.

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.

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.

Fun assisted + Steam: intense and homogeneous cooking. The fan is active and the heat comes from below and from above at the same time. The addition of steam allows better preservation of the organoleptic properties of food and improves the internal cooking of foods, which are more crunchy and digestible. Ideal for roast veal, roast duck and for cooking whole fish.

Circulaire + Steam: The addition of steam to thermoventilated cooking allows better preservation of the organoleptic properties of food. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is the perfect function for cooking all types of dishes in a more delicate way. It is also ideal for cooking on multiple levels without mixing smells and flavors. Ideal for preparing roasts, chicken and baked goods such as leavened cakes and bread.



FUN_STEAM_OTHER_WATER_IN_OUT_72dpi



Reheat: This function can reheat precooked dishes, without becoming dry or hard.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



KEEP WARM



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



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



The oven cavity has 3 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.



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.



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.



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