

# SF4104WMCN









Category **Product Family** 

Power supply **Heat source** Cooking method

Cleaning system EAN code

45cm compact

Oven

Electric

**ELECTRICITY** Combi Microwave

Vapour Clean

8017709275914



## **Aesthetics**

**Aesthetic** Linea Black Colour Flat Design Material Glass Glass Type Clear Serigraphy colour Grey

Serigraphy type Door Handle

Linea **Handle Colour** Black Logo Silk screen

### **Controls**





Display name Display technology Control setting

VivoScreen TFT Full touch

No. of display languages

Display languages

11

Symbols

Full glass

Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski

## **Programs / Functions**

No. of cooking functions 15 56 **Automatic programmes** Customisable recipes 64



Minimum Temperature

Maximum temperature

30 °C

250 °C

#### Traditional cooking functions Fan assisted Static Circulaire Turbo Eco Large grill Circulaire + bottom Fan grill (large) Base Pizza Microwave functions Microwave Fan assisted Circulaire Microwave + grill Warming and re-generation Other functions Defrost by time Defrost by weight Proving Sabbath Plate rack/warmer Keep warm Cleaning functions Vapour Clean **Options** Delay start and automatic Showroom demo option Time-setting options Yes end cooking Demo-tutorial mode Yes Minute minder Yes Touch guide Yes Timer 3 Chronology Yes, the last 10 functions Controls Lock / Child Yes utilised Safety Rapid pre-heating Yes Other options Keep warm, Eco light, Quick Instant GO Yes start, Language setting, Digital clock display, Brightness, ECO-logic, Tones, Tones volume **Smart cooking** Yes **Technical Features**

No. of shelves 3

SMEG SPA 16/05/2024

Door

Door opening type

Standard opening

Temperate door



No. of lights 2

Light type Halogen 40 W **Light Power** 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

Total no. of door glasses 3 Microwave stops when Yes

door is opened

Soft Close hinges Yes

Cooling system **Tangential** Cooling duct Single

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

Microwave screen

protection

Electronic

Ever clean Enamel

212x462x407 mm

Yes

## Performance / Energy Label

Yes



Net volume of the cavity 40 l

Number of cavities 1 Microwave effective

power

1000 W

### **Accessories Included**



Rack with back and side 1

Insert gird 1 Glass tray

Telescopic Guide rails,

partial Extraction

### **Electrical Connection**

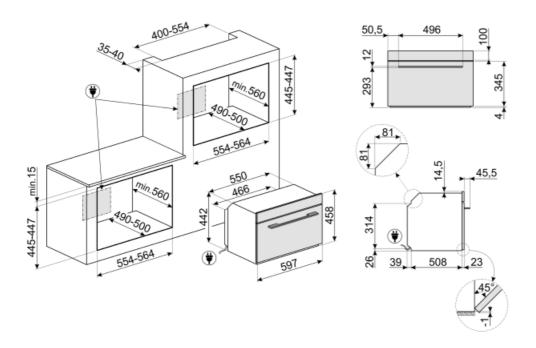
Voltage 220-240 V Current 14 A 3100 W Nominal power

Frequency (Hz) Power supply cable length

50 Hz 115 cm

1







## Not included accessories

#### GTP

-

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



#### PR3845X

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



#### **KIT130S**

Trim kit for 45 cm Linea ovens



#### BN620-1

Enamelled tray, 20mm deep



#### **PALPZ**

Pizza shovel with fold away handle width: 315mm length: 325mm



#### GTT

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished



#### **BN640**

Enamelled tray, 40mm deep



## Symbols alossary (TT)

when cooking meat of medium and small

sausages and bacon.

portions, especially when combined with a

rotisserie (where possible). Also ideal for cooking

Symbols glossary (11)			
B	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	<b>%</b>	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.
<b>!!!</b>	Air cooling system: to ensure a safe surface temperatures.	***	Defrost by time: with this function the time of thawing of foods are determined automatically.
*	Defrost by weight: With this function the defrosting time is determined	<b>1</b> 3	Triple glazed doors: Number of glazed doors.
200	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	TECO logic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
Œ	Electric		Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.
8	Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.		Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
$\bigcup$	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.	<u>®</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
<b>®</b>	Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.	ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
··	Grill element: Using of grill gives excellent results	<b>R</b>	Fan with grill element: The fan reduces the fierce

same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.

heat from the grill, providing an excellent method

of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution,

without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the





Microwave: Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.



Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.



Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food.



Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.



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



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



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.



KEEP\_WARM\_72dpi



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



Warming up: An option for dish warming and keeping the prepared meals hot.



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 preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works



Touch guide: By holding down any symbol for 3 seconds you can get information on its function



The oven cavity has 3 different cooking levels.



Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.



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



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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





Vapour 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.





