

SF4104WVCPS









Category 45cm Compact Ovens

Product Family Oven Yes Vitality system Power supply Electric **Heat source** Electric Cooking method Combi Steam Cleaning system Vapor Clean EAN code 8017709275938



Aesthetics

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

Controls





Display name VivoScreen Display technology TFT

Control setting Touch control No. of display languages

Display languages

11

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

Programs / Functions

No. of cooking functions 16 **Automatic programmes** 65 Customisable recipes 64



Traditional cooking functions Ciculaire Static Fan assisted 8 Turbo (circulaire + bottom + upper + ECO Large grill fan) Fan grill (large) Circulaire + bottom Base Pizza Cooking functions with steam Steam + circulaire + fan Manual steam Steam + bottom + upper + fan Circulaire + Bottom + Fan Warming and re-generation Sous Vide Other Steam functions Water outlet /m\ Tank cleaning Water input Descaling programme Other functions Defrost by weight Proving Defrost by time Plate rack/warmer Sabbath Keep warm Cleaning functions Vapor Clean **Options**

Time-setting options Delay start and automatic

end cooking

Minute minder Yes Timer 3 Controls Lock / Child Yes

Safety

Showroom demo option Yes Demo-tutorial mode Yes Touch guide Yes

History Yes, the last 10 functions utilised

Rapid pre-heating Yes Instant GO Yes



Other options Keep warm, Eco light,

> Language setting, Digital clock display, Brightness, Eco-logic, Tones, Tones

volume

Cooking with probe

thermometer

Yes

Smart cooking

Yes

Technical Features





















Minimum Temperature 30°C Maximum temperature 250 °C Shelf positions 3

No. of lights Light type Halogen User-replaceable light Yes Light power 40 W Light when door is Yes

opened

Lower heating element 1000 W

power

2000 W Grill element - power Circular heating element 1400 W

- Power

Heating suspended

when door is opened

Boiler - Power 900 W

Standard opening Door opening type

Yes

Door Temperate door

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3 Soft Close hinges Yes

Cooling system **Tangential** Cooling duct Single

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel Water loading Fill&Hide, automatic

212x462x407 mm

Tank capacity 1,2 I Steam stops when door Yes

is opened

Performance / Energy Label





Energy efficiency class Net volume of the cavity 41 litres Energy consumption per 0.85 kWh

cycle in conventional

mode

Energy consumption in conventional mode

3.06 MJ

Energy consumption in 2.12 MJ forced air convection

Energy consumption per 0.59 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 81.9 %

Accessories Included





Chrome shelf 1 Extra deep enamelled tray (40mm)

Grill mesh 1 St/steel tray (20mm) 1 St/steel perforated deep 1

tray (40mm)

Telescopic Guide rails,

total Extraction



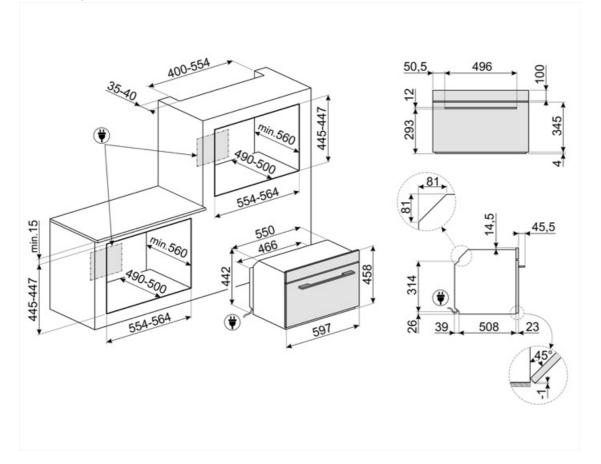
Temperature probe Other

Yes, single point Sponge/ Boiler cover/ Beaker

Electrical Connection

Voltage 220-240 V Current 14 A Nominal power (W) 3100 W Frequency (Hz)
Power supply cable
length

50/60 Hz 115 cm





Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



PALPZ

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



BN640

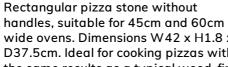
Enamelled tray, 40mm deep



PR3845X

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







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 quaranteed.



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



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



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 switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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



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.



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 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.



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.



Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



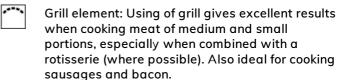


ECO

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3

ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Fan with grill element: The fan reduces the fierce 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 same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is

ideal for small quantities of food.

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

Sous Vide Cooking: Steam function for perfect cooking of sous vide dishes. Enhances the taste of dishes and keeps their appearance and nutrients unaltered. Vacuum cooking (Sous Vide) made with the help of a steam oven is also an incredibly healthy and genuine type of cooking. The Sous Vide cooking technique allows heat to be efficiently transferred from the steam to the food, avoiding the loss of flavour due to oxidation and the evaporation of nutrients and moisture during cooking. Sous Vide cooking also allows better control over the cooking of food compared to traditional methods, ensuring uniform cooking results. It also allows cooking at a lower temperature than traditional cooking.

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.

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

Circulaire element with steam: Cooking with the (%) simultaneous use of the circular heating element in combination with fan and steam supply.

FUN_STEAM_OTHER_WATER_IN_OUT_72dpi

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

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.

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: This function allows you to keep precooked foods warm.

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

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

Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the

desired temperature, cooking stops

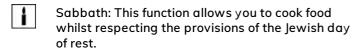




Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



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





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.



Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android).



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.



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.



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



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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Wi-Fi connectivity



The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.





Instant go: activating this option allows cooking to start immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods.