

SF4120MC



Category Product Family Power supply Heat source Cooking method Cleaning system EAN code 45 cm Oven Electric ELECTRICITY Combi Microwave Vapor Clean 8017709189457



Aesthetics

Aesthetic Colour Design Material Type of steel	Linea Silver Flat Glass Brushed		Serigraphy typ Door Handle Handle Colour Logo	e	Symbols With 2 vertical strips Linea Grey Silk screen
Glass Type Serigraphy colour	Stopsol Grey		Control knobs		Linea
Controls					
Display technology Control setting	LCD Knobs		No. of controls		2
Programs / Fund	ctions mai	in oven			
No. of cooking function Automatic programme Traditional cooking fur	s		13 20		
Static	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	禐 Fan assisted		🛞 Circ	ulaire
🛞 Turbo	E	Eco		Larg	ge grill
🛞 Fan grill (large)		🐮 Fan assisted	base		



Microwave functions		
≋ Microwave	Fan assisted	Circulaire
💓 Microwave + grill	Warming and re-generation	
Other functions		
Defrost by time	Defrost by weight	Leavening
Sabbath		
Cleaning functions		
Vapor Clean		

Options

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Time-setting options	Delay start and automatic end cooking	Other options	Keep warm, Eco light, Quick start
Minute minder	Yes	Showroom demo option	Yes
Controls Lock / Child Safety	Yes		

Technical Features

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Minimum Temperature	30 °C	Heating suspended	Yes
Maximum temperature	250 °C	when door is opened	
No. of shelves	3	Door	Temperate door
No. of lights	2	Total no. of door glasses	3
Light type	Halogen	Microwave stops when	Yes
Light Power	40 W	door is opened	
Light when door is	Yes	Soft Close hinges	Yes
opened		Cooling system	Tangential
Lower heating element power	1000 W	Usable cavity space dimensions (HxWxD)	212x462x407 mm
Grill element - power	2000 W	Temperature control	Electronic
Circular heating element	1400 W	Cavity material	Ever clean Enamel
- Power		Microwave screen protection	Yes

Performance / Energy Label



Net volume of the cavity 40 | Number of cavities 1 Microwave effective 1000 W power



Accessories included

Rack with back stop	1	Glass tray	1
Insert gird	1		

Electrical Connection

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

BN620-1



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

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.



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

PR3845X

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

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Symbols glossary

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



Air cooling system: to ensure a safe surface temperatures.



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.



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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.

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: 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.

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.

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.



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



Triple glazed doors: Number of glazed doors.



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ECO

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 cooki
preparation of one dish
active and the heat com
above at the same time
and more delicate, idea
cooked and dry dishes e

ng suitable for the at a time. The fan is not es from below and from . Static cooking is slower in order to get well even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.

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

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~~	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.	(?) (?)	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.
<i>W</i>	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.	1) 1)	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.		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.
45 cm	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.	ગુંિ	KEEP_WARM_72dpi
*	Illuminated controls: are a safety device to alert the user that the appliance is on as well as being a stunning design feature.	¢ Ø	Side lights: Two opposing side lights increase visibility inside the oven.
Ico logic	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
i	SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.	.3	The oven cavity has 3 different cooking levels.
D	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.	, Line	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.	V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
40 It	The capacity indicates the amount of usable space in the oven cavity in litres.	50 R	The capacity indicates the amount of usable space in the oven cavity in litres.