

SF4303WMCX




Category	45cm Compact Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Combi Microwave
Cleaning system	Vapor Clean
EAN code	8017709275952



Aesthetics

Aesthetics	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Stainless steel
Material	Stainless steel	Logo	Embossed
Type of steel	Brushed	Control knobs	Classic
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

Controls

			
Display name	VivoScreen	No. of display languages	11
Display technology	TFT	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski
Control setting	Advanced full touch & knobs	No. of controls	2

Programs / Functions

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

Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Base



Circulaire + bottom



Pizza

Microwave functions



Microwave



Microwave + bottom + top + fan



Microwave + circulaire + fan



Microwave + grill



Warming and re-generation

Other functions



Defrost by time



Defrost by weight



Proving



Keep warm



Plate rack/warmer



Sabbath

Cleaning functions



Vapor Clean

Options



Time-setting options



Minute minder



Timer



Controls Lock / Child Safety



Other options



Smart cooking



Delay start and automatic end cooking

Yes

3

Yes

Keep warm, Eco light, Quick start, Language setting, Digital clock display, Brightness, Eco-logic, Tones, Tones volume

Yes



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

Technical Features



Minimum Temperature	30 °C
Maximum temperature	250 °C
Shelf positions	3
No. of lights	2
Light type	Halogen
Light power	40 W
Light when door is opened	Yes
Lower heating element power	1000 W
Grill element - power	2000 W
Circular heating element - Power	1400 W
Heating suspended when door is opened	Yes

Door opening type	Standard opening
Door	Temperate door
Total no. of door glasses	3
Microwave stops when door is opened	Yes
Soft Close hinges	Yes
Cooling system	Tangential
Cooling duct	Single
Usable cavity space dimensions (HxWxD)	212x462x407 mm
Temperature control	Electronic
Cavity material	Easy clean enamel
Microwave screen protection	Yes

Performance / Energy Label



Net volume of the cavity	40 litres
Number of cavities	1

Microwave effective power	1000 W
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Accessories Included



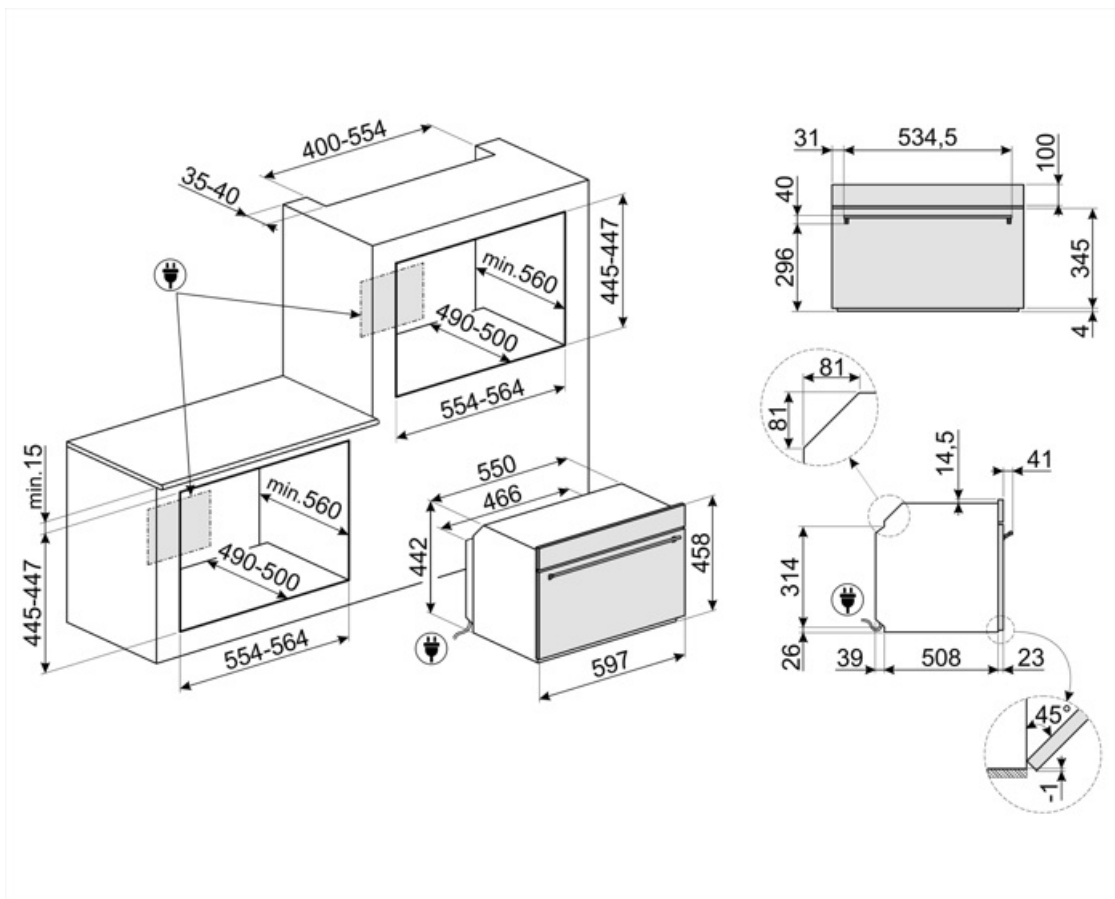
Chrome shelf	1
Grill mesh	1

Glass tray	1
Telescopic Guide rails, partial Extraction	1

Electrical Connection

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

Frequency (Hz)	50 Hz
Power supply cable length	115 cm



Compatible Accessories



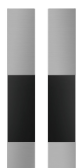
BN620-1

Enamelled tray, 20mm deep



GTP

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



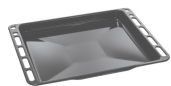
KIT330X

Trim kit for 45 cm Classica ovens



PR3845X

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



BN640

Enamelled tray, 40mm deep



GTT



















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























PALPZ

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

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: with this function the time of thawing of foods are determined automatically.
	Defrost by weight: With this function the defrosting time is determined		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.
	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.		Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
	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: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

 <p>Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.</p>
 <p>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.</p>	 <p>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.</p>
 <p>This function can reheat precooked dishes, without becoming dry or hard.</p>	 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Keep warm: This function allows you to keep precooked foods warm.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
 <p>Warming up: An option for dish warming and keeping the prepared meals hot.</p>	 <p>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</p>
 <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>	 <p>Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.</p>
 <p>Touch guide: By holding down any symbol for 3 seconds you can get information on its function</p>	 <p>The oven cavity has 3 different cooking levels.</p>
 <p>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.</p>	 <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>



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.



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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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.