

SF4390MCX









Category

Product Family Power supply **Heat source**

Cooking method Cleaning system EAN code

45cm compact

Oven Electric Electric

> Combi Microwave Vapor Clean

8017709191443



Aesthetics

Aesthetics

Colour **Finishing**

Design

Material

Type of steel Glass Type

Serigraphy colour

Classic

Stainless steel Fingerproof

Flat

Stainless steel

Brushed **Eclipse** Black

Serigraphy type

Door Handle

Handle Colour

Logo

Control knobs Controls colour Symbols

With 2 horizontal strips

Classic

Stainless steel **Embossed** Classic Steel effect

Controls

Display technology **Control setting**

LCD

Control knobs

No. of controls

2

Programs / Functions

No. of cooking functions **Automatic programmes**

13

20



Traditional cooking functions Fan assisted Ciculaire Static 8 Turbo (circulaire + bottom + upper + Large grill ECO fan) Fan grill (large) Fan assisted base Microwave functions (₩₩) Microwave Microwave + circulaire + fan Microwave + bottom + top + fan Warming and re-generation Microwave + grill Other functions Defrost by time Defrost by weight Proving Sabbath **Cleaning functions** Vapor Clean

Options











Time-setting options

Other options

Yes

Minute minder

Controls Lock / Child Yes

Safety

Delay start and automatic

end cooking

Keep warm, Eco light, Quick

start

Showroom demo option Yes Rapid pre-heating Yes

Technical Features















Minimum Temperature Maximum temperature Shelf positions

30 °C 250 °C 3

Door

Temperate door

Total no. of door glasses 3



No. of lights 2

Light typeHalogenLight power40 WLight when door isYes

opened

Lower heating element 1000 W

power

Grill element - power 2000 W Circular heating element 1400 W

- Power

Heating suspended when door is opened

Yes

Microwave stops when

door is opened

Soft Close hinges

Cooling system Tangential Cooling duct Single

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material
Microwave screen

protection

Electronic

Easy clean enamel

212x462x407 mm

Yes

Yes

Yes

Performance / Energy Label



Grill mesh

Net volume of the cavity 40 litres

Number of cavities 1

Microwave effective

power

1000 W

Accessories Included

Chrome shelf 1 Glass tray 1

Electrical Connection

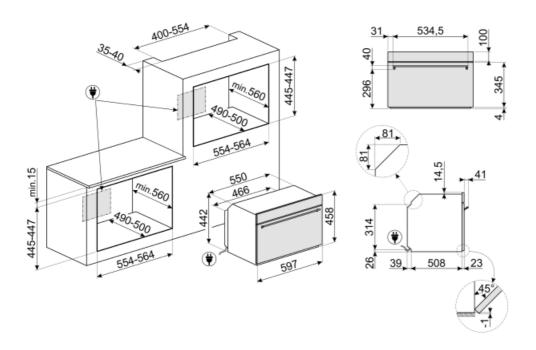
Voltage 220-240 V
Current 14 A
Nominal power (W) 3100 W

1

Frequency (Hz)
Power supply cable
length

50 Hz 150 cm







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



KP43M

Suitable for microwave ovens and combination microwave ovens. To install KP43M a technical intervention is required. As the kit is intended for MWO ovens, for safety reasons the substitution of the door can be performed just by a qualified personell



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



KIT330X

Trim kit for 45 cm Classica ovens



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.



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



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.



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.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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.



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.



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.



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.





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.



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: This function allows you to keep precooked foods 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 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 whilst respecting the provisions of the Jewish day of rest.



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.



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.