

SF4401MCX







Category 45cm Compact Ovens

Product Family Oven Power supply Electric **Heat source** Electric

Cooking method Combi Microwave EAN code 8017709288907



Aesthetics

Cucina Serigraphy colour **Aesthetics** Black Colour Stainless steel Symbols Serigraphy type **Finishing** Fingerproof With panel Door Design Flat Handle **Squared Selection** Material Stainless steel **Handle Colour** Steel effect Type of steel Brushed **Embossed** Logo Glass Type **Eclipse Control knobs** Cucina restyling

Controls



Display name CompactScreen Control setting Control knobs Display technology LCD No. of controls

Programs / Functions

No. of cooking functions

10

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Traditional cooking functions

Static

Fan assisted

Ciculaire

Turbo (circulaire + bottom + upper +

ECO

Large grill

fan)

Pizza

Microwave functions

Microwave

Microwave + bottom + top + fan

Microwave + circulaire + fan



Microwave + grill

Other functions

Defrost by time

Options







Time-setting options Delay start and automatic

Minute minder Yes Timer

Controls Lock / Child

Safety

end cooking

1 Yes Other options Keep warm

Showroom demo option Yes Rapid pre-heating Yes

Technical Features













Capacity (Lt)

<50 l 30 °C Minimum Temperature

250 °C Maximum temperature Shelf positions 3

No. of lights 1

Light type Halogen Light power 40 W

Heating suspended when door is opened

Yes

Door opening type

Standard opening Temperate door

Total no. of door glasses 3 Microwave stops when Yes

door is opened

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Door



Light when door is

Yes

opened

Lower heating element

1000 W

power

Grill element - power 2000 W Circular heating element 1400 W

- Power

Cooling system Cooling duct

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material Microwave screen

protection

Tangential Single

212x462x407 mm

Electronic

Easy clean enamel

Yes

Performance / Energy Label



Net volume of the cavity 40 litres

Number of cavities

Microwave effective

power

1000 W

Accessories Included

Chrome shelf

Grill mesh

1 1 Glass tray

1

Electrical Connection

Voltage

220-240 V

Current

14 A

Nominal power (W)

3100 W

Frequency (Hz)

Power supply cable

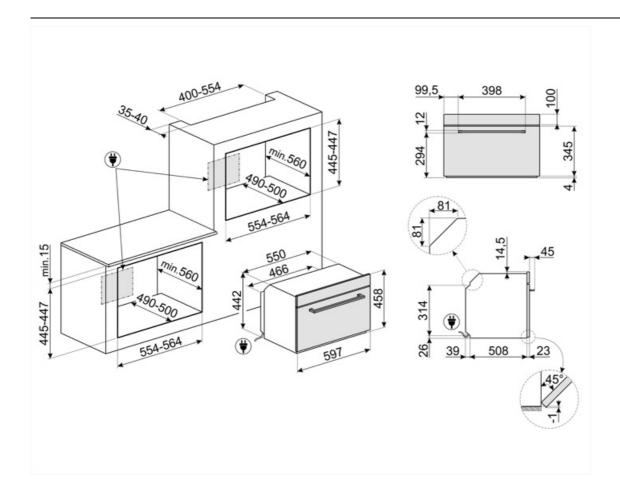
length

50 Hz

115 cm

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Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

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

Pizza shovel with fold away handle

width: 315mm length: 325mm



BN640

Enamelled tray, 40mm deep



GTT

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



PR3845X

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



STONE2

PALPZ

Rectangular pizza stone without 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



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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.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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

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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.



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



The oven cavity has 3 different cooking levels.



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.



The capacity indicates the amount of usable space in the oven cavity in litres.



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