

# SF4604MCNR









Category **Product Family** 

Power supply **Heat source** Cooking method

Cleaning system EAN code

45cm compact

Oven Electric

**ELECTRICITY** 

Combi Microwave

Vapour Clean

8017709217853



## **Aesthetics**

Dolce Stil Novo **Aesthetic** Colour Black **Finishing** Glossy Design Flat Component finish Copper Material Glass

Glass Type Door Handle **Handle Colour** Logo

Dolce Stil Novo Black Applied

**Eclipse** Full glass

### **Controls**



Display technology Control setting

Full touch

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 13 50 **Automatic programmes** Customisable recipes 10

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Light type

**Light Power** 

Halogen 40 W

### Traditional cooking functions Fan assisted Static Circulaire Turbo Eco Large grill Circulaire + grill Fan grill (large) Base Fan assisted bottom Microwave functions Microwave Fan assisted Circulaire Microwave + grill Warming and re-generation Other functions Defrost by time Defrost by weight Proving Sabbath **Cleaning functions** Vapour Clean **Options** Delay start and automatic Time-setting options Smart cooking Yes end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Controls Lock / Child Yes Safety Other options Keep warm, Eco light, Quick start **Technical Features** 30 °C Temperate door Minimum Temperature Door 250 °C Maximum temperature Total no. of door glasses 3 No. of shelves Microwave stops when 3 Yes door is opened No. of lights 2

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Soft Close hinges

Cooling system

Cooling duct

Yes

Single

**Tangential** 



Light when door is

Yes

1000 W

2000 W

Yes

opened

Lower heating element

power

Grill element - power

Circular heating element 1400 W

- Power

Heating suspended

when door is opened

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

Microwave screen protection

212x462x407 mm

Electronic

Ever clean Enamel

Yes

## Performance / Energy Label



Net volume of the cavity 40 l 1

**Number of cavities** 

Microwave effective

power

1000 W

### Accessories Included



Rack with back and side 1

stop

Insert gird 1 Glass tray

Frequency (Hz)

## Telescopic Guide rails, partial Extraction

## **Electrical Connection**

Voltage

220-240 V

Current Nominal power

14 A 3100 W Power supply cable length

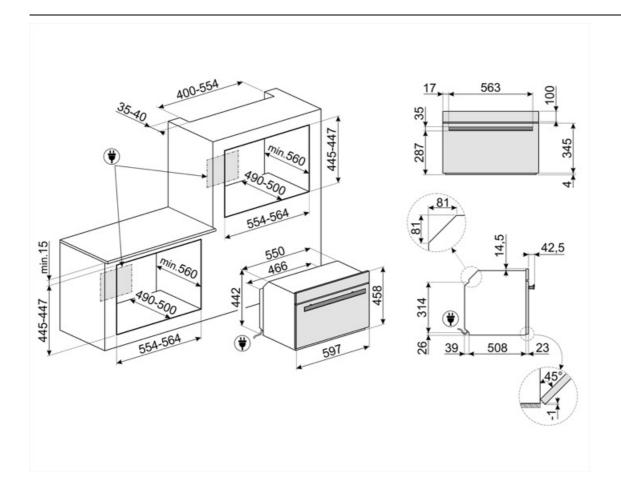
50 Hz

1

115 cm

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## **Compatible Accessories**

### BN620-1

Enamelled tray, 20mm deep



### GTP

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



### **BN640**

Enamelled tray, 40mm deep



### GTT

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



#### PR3845N

Black cover for furniture when more ovens are installed in column



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



### PR3845X



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



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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.



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.



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.



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 + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.



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.



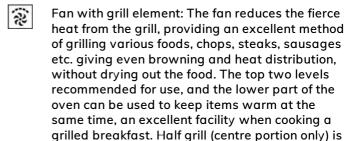
ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

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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.

ideal for small quantities of food.

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\_72dpi

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

45 cm

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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works

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.

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

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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.



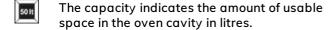
Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



Vapour 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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