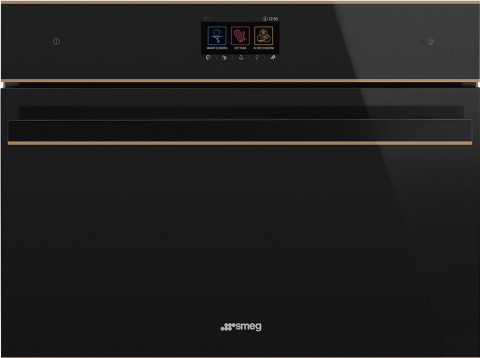


# SF4604WMCNR




Category	45 cm
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Microwave
Cleaning system	Vapor Clean
EAN code	8017709275976



## Aesthetics

Aesthetic	Dolce Stil Novo	Glass Type	Eclipse
Colour	Black	Door	Full glass
Finishing	Glossy	Handle	Dolce Stil Novo
Design	Flat	Handle Colour	Black
Component finish	Copper	Logo	Applied
Material	Glass		








## 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	Full touch		

## Programs / Functions

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






## Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Large grill
 Fan grill (large)	 Base	 Circulaire + bottom
 Pizza		

## Microwave functions

 Microwave	 Fan assisted	 Circulaire
 Microwave + grill	 Warming and re-generation	

## Other functions

 Defrost by time	 Defrost by weight	 Leavening
 Keep warm	 Plate rack/warmer	 Sabbath

## Cleaning functions

 Vapor Clean
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## Options



<b>Time-setting options</b>	Delay start and automatic end cooking	<b>Demo-tutorial mode</b>	Yes
<b>Minute minder</b>	Yes	<b>Touch guide</b>	Yes
<b>Timer</b>	3	<b>Chronology</b>	Yes, the last 10 functions utilized
<b>Controls Lock / Child Safety</b>	Yes	<b>Rapid pre-heating</b>	Yes
<b>Other options</b>	Keep warm, Eco light, Quick start, Language setting, Brightness, ECO-logic, Tones, Tones volume	<b>Instant GO</b>	Yes
<b>Smart cooking</b>	Yes	<b>UK defined Support Period</b>	minimum 2 years with an end date of 31/12/26
<b>Showroom demo option</b>	Yes		

## Technical Features



<b>Minimum Temperature</b>	30 °C	<b>Door opening type</b>	Standard opening
<b>Maximum temperature</b>	250 °C	<b>Door</b>	Temperate door

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

## Performance / Energy Label



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

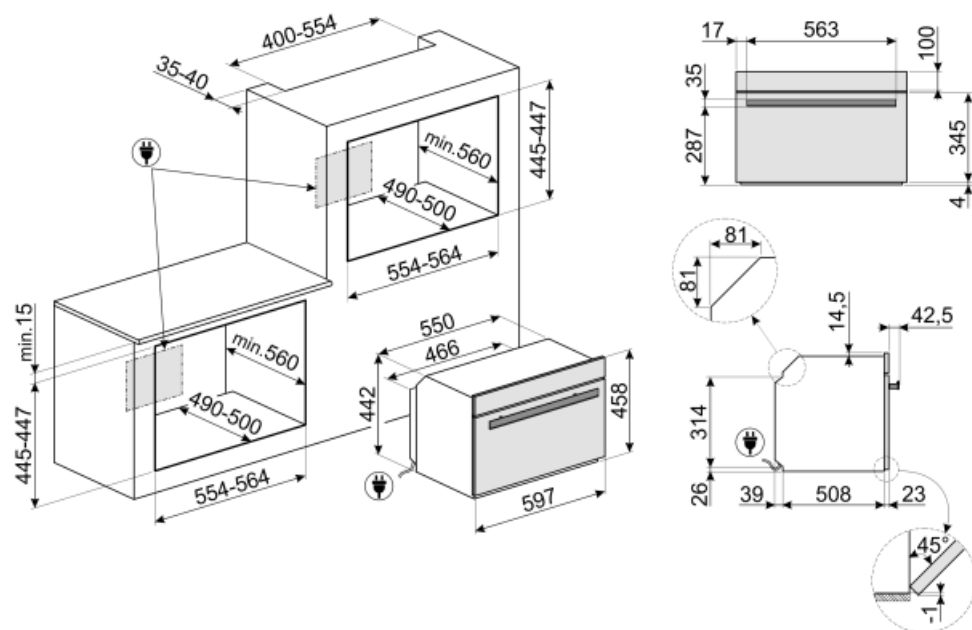
## Accessories Included



Rack with back and side stop	1	Glass tray	1
Insert grid	1	Telescopic Guide rails, partial Extraction	1

## Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50 Hz
Current	14 A	Power supply cable length	115 cm
Nominal power	3100 W		



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## Not included accessories

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### PR3845N

Black cover for furniture when more ovens are installed in column



### PR3845X

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



### 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



### GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### BN620-1















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



### GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

## Symbols glossary (TT)

	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: Manual defrost function. At the end of the set duration, the function stops.
	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.		Triple glazed doors: Number of glazed doors.
	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.		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	Electric		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.		Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.
	Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.		Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



**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.



**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.



**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.



**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.



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.



KEEP\_WARM\_72dpi



**Plate rack warming:** function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



**Rapid preheating:** cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



**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.



**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.



Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.



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:** Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



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.
















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



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



**SABBATH:** function that allows to cook food respecting Judaism's day of rest provisions.

- |  |   |  |  |
|--|---|--|--|
|    | Option designed to solve any doubts More than 100 pop-ups, which can be triggered with a long touch on any icon, provide information on the use of the display and cooking.   |   | The oven cavity has 3 different cooking levels.  |
|    | Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc . up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest. |   | Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.   |
|    | 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.  |
|    | 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.  |
|   | 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.   |  | Keep warm: the function allows to keep cooked food warm.   |
|  | INSTANT GO: activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature Particularly suitable for frozen foods.                     |  |  |