

SF4750VCAO



Category	45cm Compact Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Combi Steam
Cleaning system	Vapor Clean
EAN code	8017709211028



Aesthetics

Aesthetics	Cortina	Serigraphy type	Symbols
Colour	Anthracite	Door	With panel
Design	Flat	Handle	Cortina
Component finish	Antique brass	Handle Colour	Antique brass
Material	Painted material	Logo	Embossed
Glass Type	Clear1	Control knobs	Cortina
Serigraphy colour	Gold	Controls colour	Anthracite

Controls

Control setting	Control knobs	No. of controls	2
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Programs / Functions

No. of cooking functions	12
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Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Fan assisted base

Cooking functions with steam



Manual steam



Steam + bottom + upper + fan



Steam + circulaire + fan

Other Steam functions



Tank cleaning



Water outlet



Water input



Descaling programme

Other functions



Defrost by time



Proving

Cleaning functions



Vapor Clean

Options



Time-setting options

Delay start and automatic end cooking

Minute minder

Yes

Controls Lock / Child Safety

Yes

Other options

Showroom demo option

Keep warm, Eco light

Yes

Rapid pre-heating

Yes

Technical Features



Minimum Temperature

30 °C

Maximum temperature

250 °C

Shelf positions

3

No. of lights

1

Light type

Halogen

Light power

40 W

Removable door

Yes

Full glass inner door

Yes

Removable inner door

Yes

Total no. of door glasses

3

Soft Close hinges

Yes

Cooling system

Tangential

Cooling duct

Single

Light when door is opened	Yes	Usable cavity space dimensions (HxWxD)	212x462x407 mm
Lower heating element power	1000 W	Temperature control	Electronic
Grill element - power	2000 W	Cavity material	Easy clean enamel
Circular heating element - Power	1400 W	Water loading	Fill&Hide, automatic
Heating suspended when door is opened	Yes	Tank capacity	1,2 l
Boiler - Power	900 W	Steam stops when door is opened	Yes
Door	Temperate door		

Performance / Energy Label



Energy efficiency class	A+	Energy consumption in forced air convection	2,12 MJ
Net volume of the cavity	41 litres	Energy consumption per cycle in fan-forced convection	0,59 kWh
Energy consumption per cycle in conventional mode	0,85 kWh	Number of cavities	1
Energy consumption in conventional mode	3,06 MJ	Energy efficiency index	81,9 %

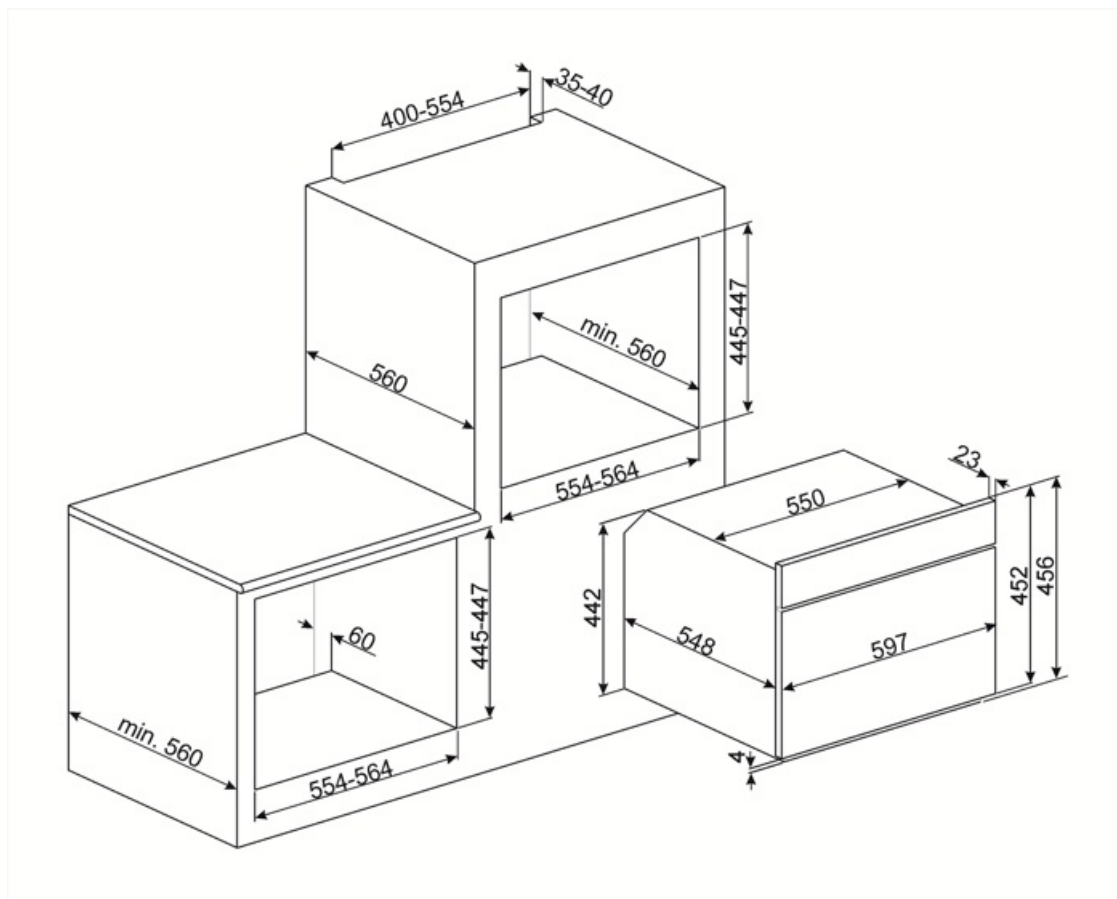
Accessories Included



Chrome shelf	2	St/steel perforated deep tray (40mm)	1
Extra deep enamelled tray (40mm)	1	Temperature probe	Yes, single point
Grill mesh	1	Other	Sponge/ Boiler cover
St/steel tray (20mm)	1		

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	14 A	Power supply cable length	115 cm
Nominal power (W)	3100 W		



Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



PALPZ

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



STONE2

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



BN640

















Enamelled tray, 40mm deep





















PR3845X

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

Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
	Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.
	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.		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.

 <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>Steam cooking: it's a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.</p>
 <p>Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.</p>	 <p>Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.</p>
 <p>FUN_STEAM_OTHER_WATER_IN_OUT_72dpi</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>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</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>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops</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>The oven cavity has 3 different cooking levels.</p>
 <p>A SMART STEAM oven offers 3 levels of steam and 5 STEAM-ASSISTED cooking functions to choose from. The water is loaded into the oven before cooking via an automatic loading tube, and steam is generated externally and introduced directly into the cavity. The oven calculates the exact amount of water required for the desired cooking, up to 160ml, and the steam is automatically introduced into the oven, pulsing on and off during cooking according to the setting.</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>



To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.



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.



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.



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