

SF4920MCN1



Category	45cm compact
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Microwave
Cleaning system	Vapour Clean
EAN code	8017709241629



Aesthetics

Aesthetic	Victoria	Door	With panel
Colour	Black	Handle	Victoria
Design	Rounded	Handle Colour	Steel effect
Material	Painted material	Logo	Applied
Glass Type	Clear	Control knobs	Victoria
Serigraphy colour	White	Controls colour	Steel effect
Serigraphy type	Symbols		

Controls

Display technology	LCD	No. of controls	2
Control setting	Knobs		

Programs / Functions

No. of cooking functions	13
Automatic programmes	20
Traditional cooking functions	

Static	Fan assisted	Circulaire
Turbo	Eco	Large grill
Fan grill (large)	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



### Time-setting options

Delay start and automatic end cooking

Minute minder

Yes

Controls Lock / Child Safety

Yes

### Other options

Keep warm, Eco light, Quick start

Showroom demo option

Yes

Rapid pre-heating

Yes

## Technical Features



Minimum Temperature

30 °C

Maximum temperature

250 °C

No. of shelves

3

No. of lights

2

Light type

Halogen

Light Power

40 W

Light when door is opened

Yes

Lower heating element power

1000 W

Grill element - power

2000 W

Circular heating element - Power

1400 W

Heating suspended when door is opened

Yes

Door opening type

Standard opening

Door

Temperate door

Total no. of door glasses

3

Microwave stops when door is opened

Yes

Soft Close hinges

Yes

Cooling system

Tangential

Cooling duct

Single

Usable cavity space dimensions (HxWxD)

212x462x407 mm

Temperature control

Electronic

Cavity material

Ever clean Enamel

Microwave screen protection

Yes

## Performance / Energy Label



Net volume of the cavity

40 l

Number of cavities

1

Microwave effective power

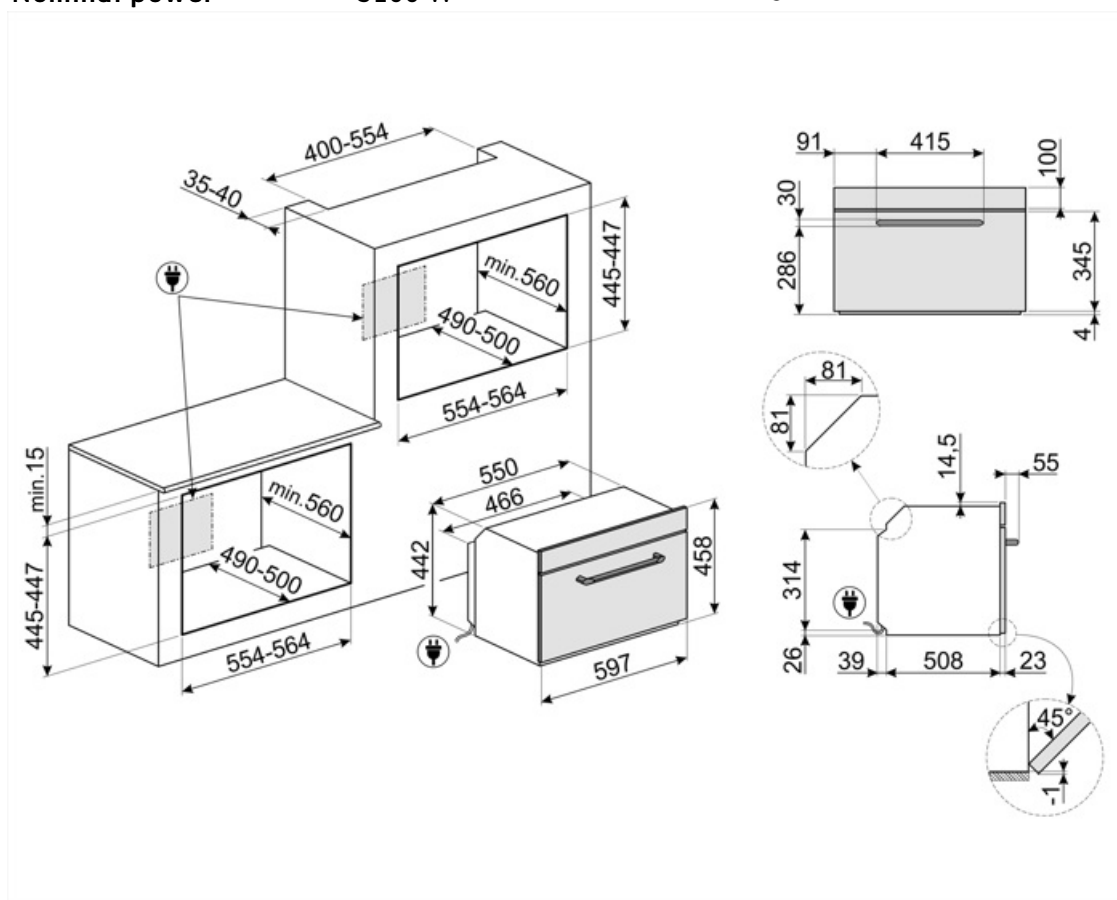
1000 W

## Accessories Included

Rack with back stop	1	Glass tray	1
Insert gird	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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## Compatible Accessories

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### BN620-1

Enamelled tray, 20mm deep



### BN640

Enamelled tray, 40mm deep



### GTP

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



### GTT

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



### PALPZ

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



### 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.



**Air cooling system:** to ensure a safe surface temperatures.



**Defrost by weight:** With this function the defrosting time is determined



**Automatic lighting switches off:** for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



**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 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.



**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.



**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.



**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.



**Defrost by time:** with this function the time of thawing of foods are determined automatically.



**Triple glazed doors:** Number of glazed doors.



**Electric**



**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.























**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.



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



**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_72dpi
	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 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.
	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.		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.		The capacity indicates the amount of usable space in the oven cavity in litres.