

# **SF4920MCN1**









Category **Product Family** Power supply **Heat source** Cooking method Cleaning system EAN code

45 cm Oven Electric **ELECTRICITY** Combi Microwave Vapor Clean 8017709241629



## **Aesthetics**

**Aesthetic** Victoria Colour Black Design Rounded Material Painted material Glass Type Clear Serigraphy colour White Serigraphy type Symbols

Door With panel Handle Victoria **Handle Colour** Steel effect Logo Applied Victoria Control knobs Controls colour Steel effect

## **Controls**

Display technology LCD **Control setting** Knobs No. of controls 2

## Programs / Functions main oven

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

Static

Fan assisted



Circulaire

Turbo

ECO

Eco

Large grill

Fan grill (large)



Fan assisted base

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#### Microwave functions



Microwave



Fan assisted



Circulaire



Microwave + grill



Warming and re-generation

#### Other functions



Defrost by time



Defrost by weight



Leavening



Sabbath

### **Cleaning functions**



Vapor Clean

## **Options**









Time-setting options

Delay start and automatic

end cooking

Yes

Other options

Keep warm, Eco light, Quick

start Yes

Minute minder

Controls Lock / Child

Safety

Yes

Rapid pre-heating

Showroom demo option

Yes

## **Technical Features**















Minimum Temperature Maximum temperature 30°C 250°C

No. of shelves 3 No. of lights 2

Light type Halogen 40 W **Light Power** Light when door is Yes

opened

Lower heating element 1000 W

power

2000 W Grill element - power Circular heating element 1400 W

- Power

Heating suspended when door is opened Yes

Door opening type

Standard opening Door Temperate door

Total no. of door glasses 3 Microwave stops when Yes

door is opened

Soft Close hinges Yes

Cooling system **Tangential** Single Cooling duct 212x462x407 mm

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material

Microwave screen

protection

Electronic

Ever clean Enamel

1000 W

Yes

# Performance / Energy Label



Net volume of the cavity 40 l Microwave effective power **Number of cavities** 

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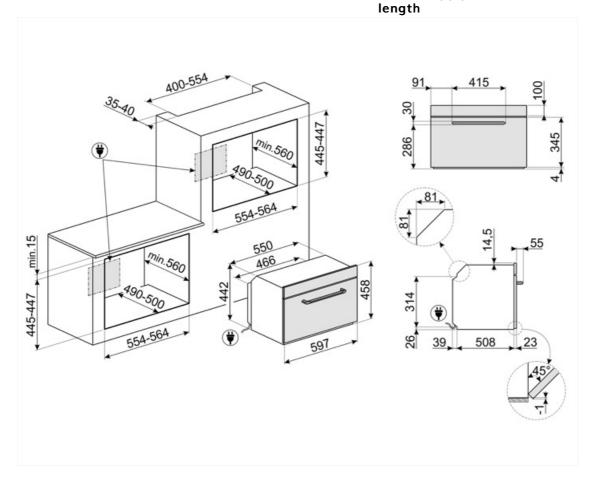
## Accessories included

Rack with back stop 1 Glass tray 1

Insert gird 1

## **Electrical Connection**

PlugNot presentNominal power3100 WVoltage220-240 VFrequency (Hz)50 HzCurrent14 APower supply cable115 cm



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## **Compatible Accessories**

#### BN620-1



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

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.

### **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

#### **GTT**



Totally extractable telescopic guides

#### PR3845X



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



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



**GTP** 



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.

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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: 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.



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 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 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.



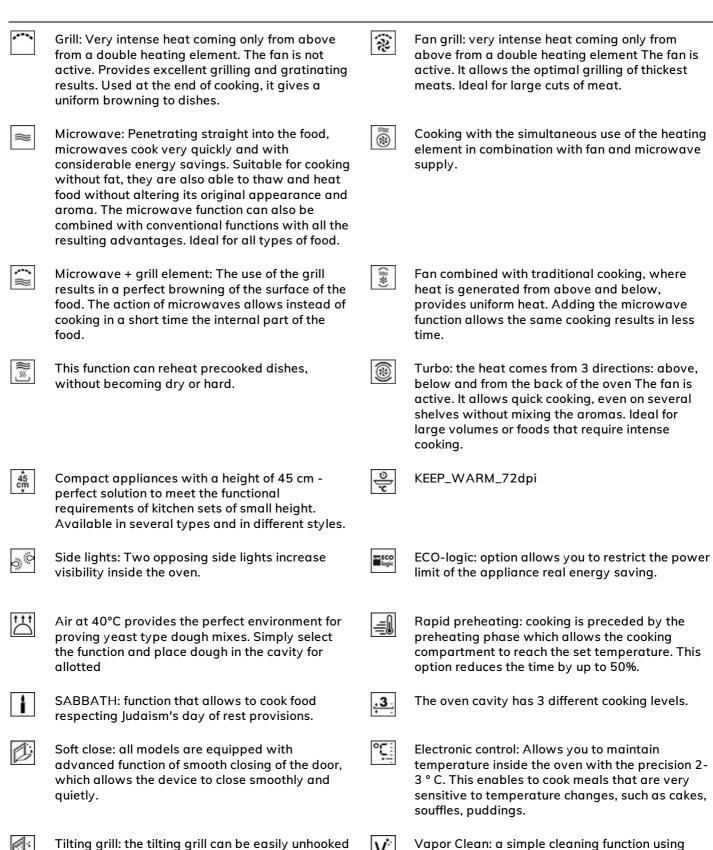
Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



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

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steam to loosen deposits in the oven cavity.

The capacity indicates the amount of usable

space in the oven cavity in litres.

to move the heating element and clean the roof of

The capacity indicates the amount of usable

the appliance in one simple step.

space in the oven cavity in litres.