# SFA4104VCB

| | |
|---|---|
| **Category** | 45cm compact |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | ELECTRICITY |
| **Cooking method** | Combi Steam |
| **Cleaning system** | Vapour Clean |
| **EAN code** | 8017709255954 |



## Aesthetics

| | | | |
|---|---|---|---|
| **Aesthetic** | Linea | **Serigraphy type** | Symbols |
| **Colour** | White | **Door** | Full glass |
| **Design** | Flat | **Handle** | Linea |
| **Material** | Glass | **Handle Colour** | Chromed |
| **Glass Type** | Clear | **Logo** | Silk screen |
| **Serigraphy colour** | Grey | | |

## Controls

| | | | |
|---|---|---|---|
| **Display technology** | TFT | **No. of display languages** | 11 |
| **Control setting** | Full touch | **Display languages** | Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU) |

## Programs / Functions

| | |
|---|---|
| **No. of cooking functions** | 14 |
| **Automatic programmes** | 50 |
| **Customisable recipes** | 10 |

### Traditional cooking functions

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

### Cooking functions with steam

- Steam
- Fan assisted
- Circulaire
- Warming and re-generation

### Other Steam functions

- Tank cleaning
- Water outlet
- Water input
- Descaling programme

### Other functions

- Defrost by time
- Defrost by weight
- Proving
- Sabbath

### Cleaning functions

- Vapour Clean

## Options

| | | | |
|---|---|---|---|
| **Time-setting options** | Delay start and automatic end cooking | **Other options** | Keep warm, Eco light |
| **Minute minder** | Yes | **Smart cooking** | Yes |
| **Timer** | 1 | **Showroom demo option** | Yes |
| **Controls Lock / Child Safety** | Yes | **Rapid pre-heating** | Yes |

## Technical Features

| | | | |
|---|---|---|---|
| **Capacity (Lt)** | 41 l | **Door** | Temperate door |

| | | | |
|---|---|---|---|
| **Minimum Temperature** | 30 °C | **Removable door** | Yes |
| **Maximum temperature** | 250 °C | **Full glass inner door** | Yes |
| **No. of shelves** | 3 | **Removable inner door** | Yes |
| **No. of lights** | 1 | **Total no. of door glasses** | 3 |
| **Light type** | Halogen | **Soft Close hinges** | Yes |
| **User-replaceable light** | Yes | **Cooling system** | Tangential |
| **Light Power** | 40 W | **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** | Ever 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 opening type** | Standard opening | | |

## Performance / Energy Label




| | | | |
|---|---|---|---|
| **Net volume of the cavity** | 41 l | **Number of cavities** | 1 |

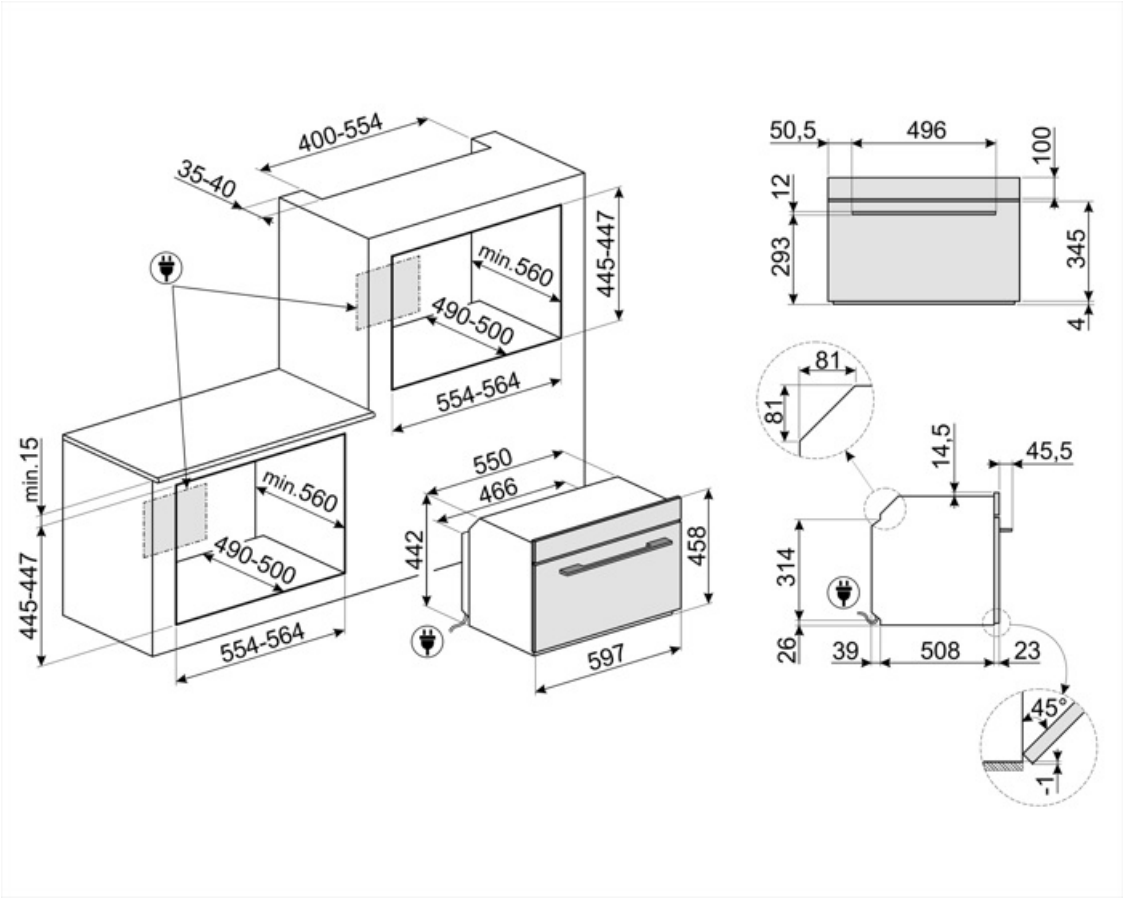
## Accessories Included



| | | | |
|---|---|---|---|
| **Rack with back stop** | 1 | **St/steel perforated deep tray (40mm)** | 1 |
| **Enamelled deep tray (40mm)** | 1 | **Telescopic Guide rails, total Extraction** | 1 |
| **Insert gird** | 1 | **Other** | Sponge/ Boiler cover/ Beaker |
| **St/steel tray (20mm)** | 1 | | |

## Electrical Connection

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


400-554
35-40
445-447
min.560
490-500
554-564
min.15
445-447
min.560
490-500
554-564
550
466
442
458
597
50,5
496
100
12
293
345
4
81
81
14,5
45,5
314
26
39
508
23
45°
1

## Compatible Accessories



**BN620-1**

Enamelled tray, 20mm deep



**BN640**

Enamelled tray, 40mm deep



**PALPZ**

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



**PR3845X**

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



**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

## 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




Triple glazed doors: Number of glazed doors.



Electric




A FULL STEAM oven has 3 steam COMBINATION cooking functions available, and it is also possible to use it to cook with PURE steam only. The steam is adjustable between 30% and 70% and there is the option of 100% pure steam if required. The water is loaded into the oven before cooking via an automatic loading tube. The oven calculates the exact amount of water required for the desired cooking function, up to 1.2lt. Water is introduced into the cavity, and becomes steam during cooking. Continuous steam is generated based on the setting at the start of cooking.



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.



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: 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.



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



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.



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 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.



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.




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.

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.

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.

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.

Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.

FUN_STEAM_OTHER_WATER_IN_OUT_72dpi

Reheat: 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.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

The inner door glass: can be removed with a few quick movements for cleaning.

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.

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.

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

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.

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.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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




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