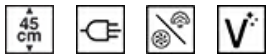


# SFA4303VCPX




Category	45cm compact
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Cooking method	Combi Steam
Cleaning system	Vapour Clean
EAN code	8017709289294



## Aesthetics

Aesthetic	Classic	Serigraphy type	Symbols
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Inox
Material	Stainless steel	Logo	Embossed
Type of steel	Brushed	Control knobs	Classic
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

## Controls

			
Display name	VivoScreen	No. of display languages	12
Display technology	TFT	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski, English (AU)
Control setting	Advanced full touch & knobs	No. of controls	2

## Programs / Functions

No. of cooking functions	16
Automatic programmes	65
Customisable recipes	64

### Traditional cooking functions

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

### Cooking functions with steam

Steam	Fan assisted	Circulaire
Circulaire + bottom	Warming and re-generation	Sous Vide

### Other Steam functions

Tank cleaning	Water outlet	Water input
Descaling programme		

### Other functions

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

### Cleaning functions

Vapour Clean
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## Options



<b>Time-setting options</b>	Delay start and automatic end cooking	<b>Showroom demo option</b>	Yes
<b>Minute minder</b>	Yes	<b>Demo-tutorial mode</b>	Yes
<b>Timer</b>	3	<b>Touch guide</b>	Yes
<b>Controls Lock / Child Safety</b>	Yes	<b>Chronology</b>	Yes, the last 10 functions utilised
<b>Other options</b>	Keep warm, Eco light, Language setting, Digital clock display, Brightness, ECO-logic, Tones, Tones volume	<b>Rapid pre-heating</b>	Yes
<b>Cooking with probe thermometer</b>	Yes	<b>Instant GO</b>	Yes
<b>Smart cooking</b>	Yes		

## Technical Features



<b>Minimum Temperature</b>	30 °C	<b>Door</b>	Temperate door
<b>Maximum temperature</b>	250 °C	<b>Removable door</b>	Yes
<b>No. of shelves</b>	3	<b>Full glass inner door</b>	Yes
<b>No. of lights</b>	1	<b>Removable inner door</b>	Yes
<b>Light type</b>	Halogen	<b>Total no. of door glasses</b>	3
<b>User-replaceable light</b>	Yes	<b>Soft Close hinges</b>	Yes
<b>Light Power</b>	40 W	<b>Cooling system</b>	Tangential
<b>Light when door is opened</b>	Yes	<b>Cooling duct</b>	Single
<b>Lower heating element power</b>	1000 W	<b>Usable cavity space dimensions (HxWxD)</b>	212x462x407 mm
<b>Grill element - power</b>	2000 W	<b>Temperature control</b>	Electronic
<b>Circular heating element - Power</b>	1400 W	<b>Cavity material</b>	Ever clean Enamel
<b>Heating suspended when door is opened</b>	Yes	<b>Water loading</b>	Fill&Hide, automatic
<b>Boiler - Power</b>	900 W	<b>Tank capacity</b>	1,2 l
<b>Door opening type</b>	Standard opening	<b>Steam stops when door is opened</b>	Yes

## Performance / Energy Label



<b>Net volume of the cavity</b>	41 l	<b>Number of cavities</b>	1
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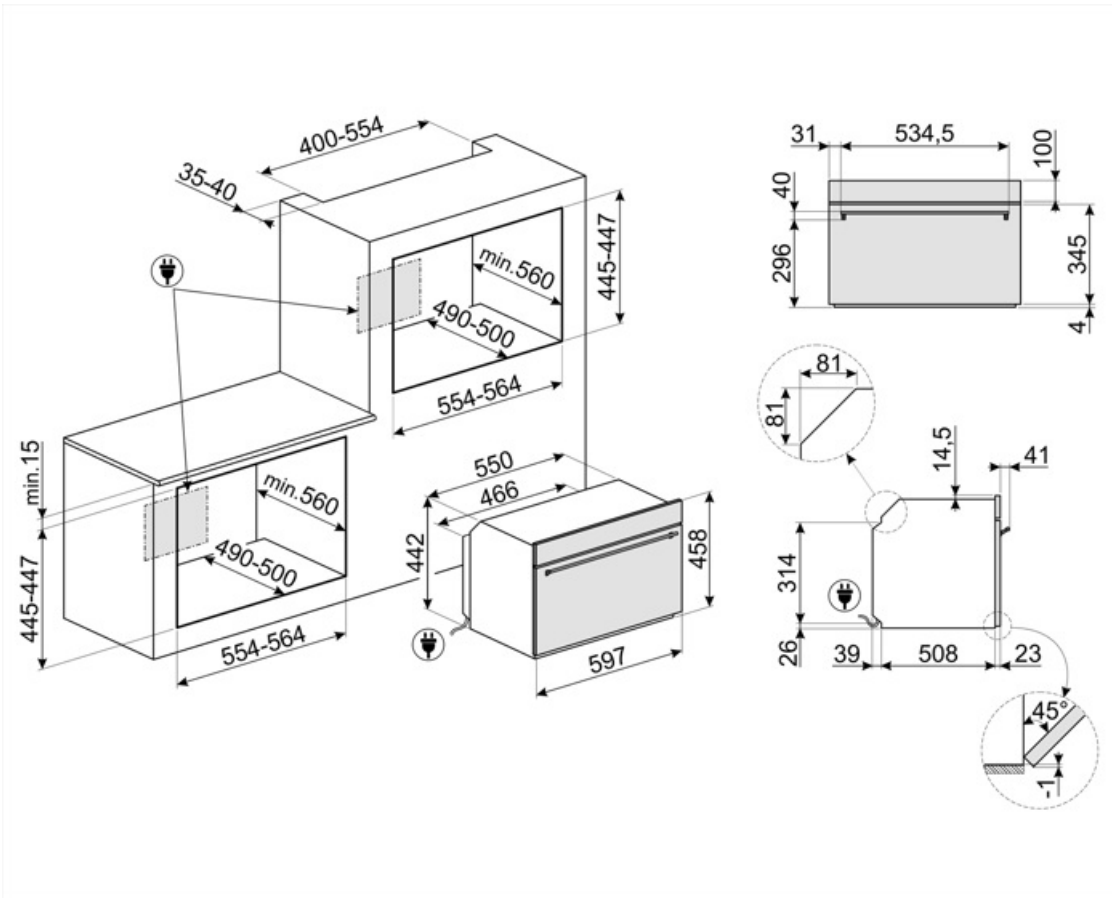
## Accessories Included



<b>Rack with back stop</b>	1	<b>St/steel perforated deep tray (40mm)</b>	1
<b>Enamelled deep tray (40mm)</b>	1	<b>Telescopic Guide rails, total Extraction</b>	1
<b>Insert gird</b>	1	<b>Temperature probe</b>	Yes, single point
<b>St/steel tray (20mm)</b>	1	<b>Other</b>	Sponge/ Boiler cover/ Beaker

## Electrical Connection

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



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## Not included accessories

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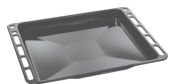
### PR3845X

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



### BN620-1

Enamelled tray, 20mm deep



### BN640

Enamelled tray, 40mm deep



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### PALPZ



















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


































### KIT330X

Trim kit for 45 cm Classica ovens

## Symbols glossary (TT)

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Defrost by weight: With this function the defrosting time is determined</p>	 <p>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.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>
 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.
-  FUN\_SOUS\_VIDE\_72dpi
-  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.
-  FUN\_STEAM\_OTHER\_WATER\_IN\_OUT\_72dpi
-  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.
-  All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
-  KEEP\_WARM\_72dpi
-  Warming up: An option for dish warming and keeping the prepared meals hot.
-  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: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works
-  Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
-  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.
-  Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.
-  Reheat: This function can reheat precooked dishes, without becoming dry or hard.
-  45 cm  
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.
-  The inner door glass: can be removed with a few quick movements for cleaning.
-  Side lights: Two opposing side lights increase visibility inside the oven.
-  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
-  Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
-  Touch guide: By holding down any symbol for 3 seconds you can get information on its function

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-  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.
  -  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
  -  Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
  -  ...
  -  ...
  -  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.
  -  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.
  -  The capacity indicates the amount of usable space in the oven cavity in litres.
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