

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

Options



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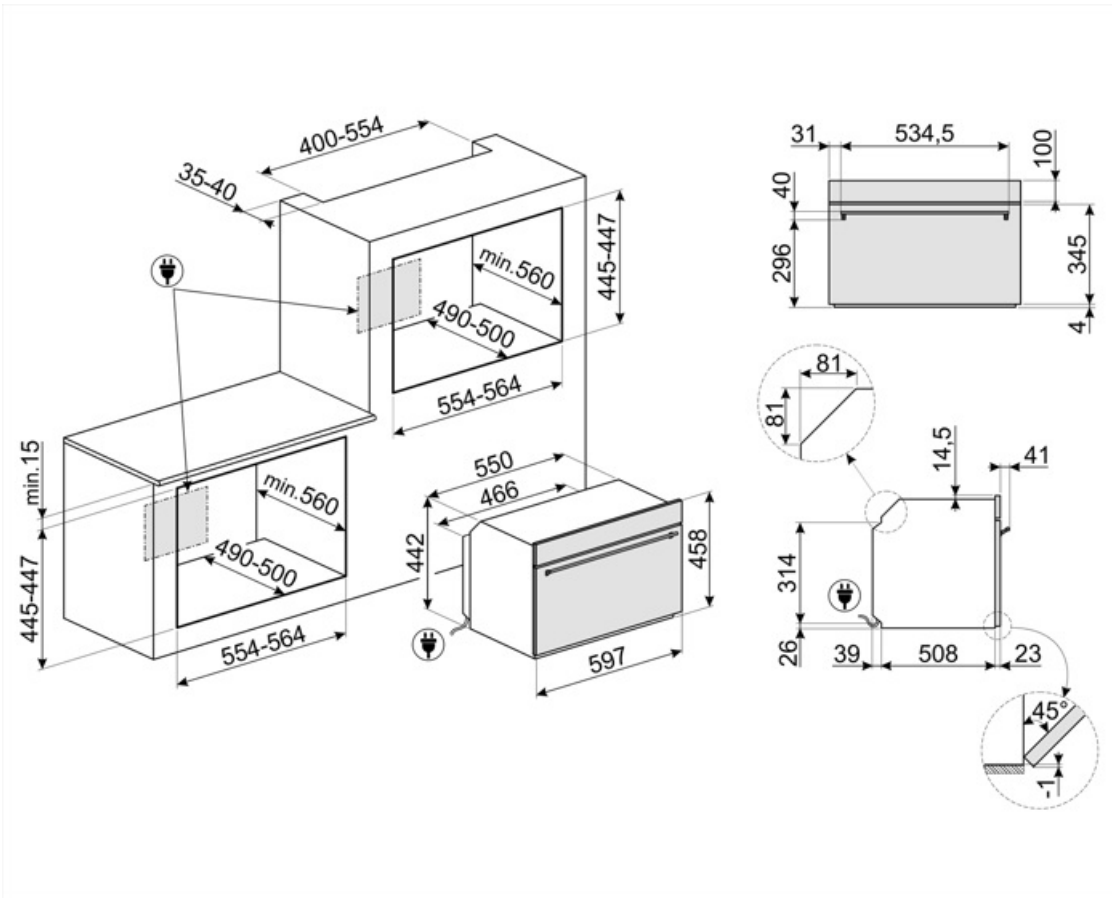
Accessories Included



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	Temperature probe	Yes, single point
St/steel tray (20mm)	1	Other	Sponge/ Boiler cover/ Beaker

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



Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



KIT330X

Trim kit for 45 cm Classica ovens



PR3845X

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



BN640

Enamelled tray, 40mm 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





Symbols glossary

 <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>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>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.</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>


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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.
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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.




Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
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FUN_SOUS_VIDE_72dpi




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.
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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.
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FUN_STEAM_OTHER_WATER_IN_OUT_72dpi




Reheat: This function can reheat precooked dishes, without becoming dry or hard.
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
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.
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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.
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KEEP_WARM_72dpi




Side lights: Two opposing side lights increase visibility inside the oven.
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Warming up: An option for dish warming and keeping the prepared meals hot.

















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
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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.

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-  **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.
-  **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.
-  The capacity indicates the amount of usable space in the oven cavity in litres.
-  **Keep warm:** the function allows to keep cooked food warm.
-  **Touch guide:** By holding down any symbol for 3 seconds you can get information on its function
-  **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.
-  The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.
-  **INSTANT GO:** activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature Particularly suitable for frozen foods.