

SFA4920MCX









Category **Product Family** Power supply

Heat source Cooking method Cleaning system

EAN code

45cm Compact Ovens

Oven Electric Electric

Combi Microwave

Vapor Clean 8017709224561



Aesthetics

Aesthetics Colour Design Material Glass Type

Serigraphy colour Serigraphy type

Victoria Stainless steel Rounded

Stainless steel Clear1

Black **Symbols** Door Handle **Handle Colour**

Logo

Control knobs Controls colour With panel

Victoria Steel effect **Applied**

Victoria Steel effect

Controls

Display technology **Control setting**

LCD

Control knobs

No. of controls

2

Programs / Functions

No. of cooking functions **Automatic programmes**

13 20

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Minimum Temperature

Maximum temperature

Shelf positions

30 °C

3

250 °C

Traditional cooking functions Fan assisted Ciculaire Static 8 Turbo (circulaire + bottom + upper + Large grill ECO fan) Fan grill (large) Fan assisted base Base Microwave functions Microwave Microwave + circulaire + fan Microwave + bottom + top + fan Microwave + grill Other functions Defrost by time Defrost by weight Proving Sabbath Cleaning functions Vapor Clean **Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light, Quick end cooking start Minute minder Yes Showroom demo option Yes Controls Lock / Child Yes Rapid pre-heating Yes Safety **Technical Features**

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Door

Total no. of door glasses 4

Temperate door



No. of lights 2

Light typeHalogenLight power40 WLight when door isYes

opened

Lower heating element 1000 W

power

Grill element - power 2000 W Circular heating element 1400 W

- Power

Heating suspended

when door is opened

Microwave stops when

door is opened

Soft Close hinges

Cooling system
Cooling duct

Usable cavity space

dimensions (HxWxD)
Temperature control

. Cavity material

Microwave screen

protection

Yes

Yes

Tangential Single

212x462x407 mm

Electronic

Easy clean enamel

Yes

Performance / Energy Label

Yes



Net volume of the cavity 40 litres

Number of cavities 1

Microwave effective

power

1000 W

Accessories Included



Chrome shelf 1

Grill mesh 1

Glass tray

Temperature probe

Yes, single point

Electrical Connection

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

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Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



PR3845X

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



Enamelled tray, 40mm deep



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Symbols alossary

Symbols glossary			
S	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	8	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: with this function the time of thawing of foods are determined automatically.
*	Defrost by weight: With this function the defrosting time is determined	4	Quadruple glazed: Number of glazed doors.
**************************************	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	Œ	Electric
	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.	8	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
₹)	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 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.
	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.		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.
8	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.	ECO	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	R	Fan with grill element: The fan reduces the fierce

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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.

when cooking meat of medium and small

sausages and bacon.

portions, especially when combined with a

rotisserie (where possible). Also ideal for cooking





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.



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: This function allows you to keep precooked foods warm.



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.



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



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 whilst respecting the provisions of the Jewish day of rest.



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.



Vapor 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.



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