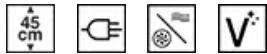


SFU4104MCS



Category	Compact 24"
Product family	Oven
Power supply	Electrical
Power supply	Electricity
Cooking method	Combi Microwave
Cleaning system	VaporClean
EAN code	8017709265823



Aesthetic

Aesthetics	Linea	Silkscreen type	Symbols
Color	Silver	Door	Full-glass
Design	Flat	Handle	Linea-design
Material	Glass	Handle color	Chromed
Glass type	Stopsol	Logo	Silkscreened
Silkscreen color	White		

Controls

			
Display technology	TFT	No. of display languages	11
Controls setting	Full-touch	Display languages	Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT

Programs / Functions

No. of cooking functions	13
Automatic programmes	50
Customisable recipes	10

Traditional cooking functions



Bake



Convection bake



True European convection



Convection roast



Eco



Broil



Convection broil



Circulaire + grill



Warm



Convection bottom (European bake+)

Microwave functions



Microwave



Fan-assisted



True European convection



Microwave + Grill



Warming and re-generation

Other functions



Defrost by time



Defrost by weight



Proof



Sabbath

Cleaning functions



Vapor Clean

Sabbath Mode

Yes

Options



Time-setting options

Delayed start and automatic shut-off when cooking ends

Minute minder

Yes

Child safety lock

Yes

Other options

Keep-warm, Eco light, Quick start

Yes

Showroom mode

Technical Features



Capacity (Lt)

<50 l

Heating elements stop when door is opened

Yes

Minimum Temperature

32 °F

Door opening

Standard opening

Maximum temperature

251.5 °F

Door

Cool-touch door

No. of shelves

3

Total no. of door glasses

3

No. of lights

2

Microwave stops when door is opened

Yes

Lighting

Halogen

Soft Close

Yes

Light on when door is open	Yes	Cooling system	Tangential
Lower heating element power	1000 W	Cooling duct	Single
Grill element - power	2000 W	Temperature control	Electronic
Circular heating element - Power	1400 W	Cavity material	EverClean enamel
		Microwave screen protection	Yes

Performance / Energy Label



Volume of the cavity	1.41 cu. ft.	Microwave effective power	1000 W
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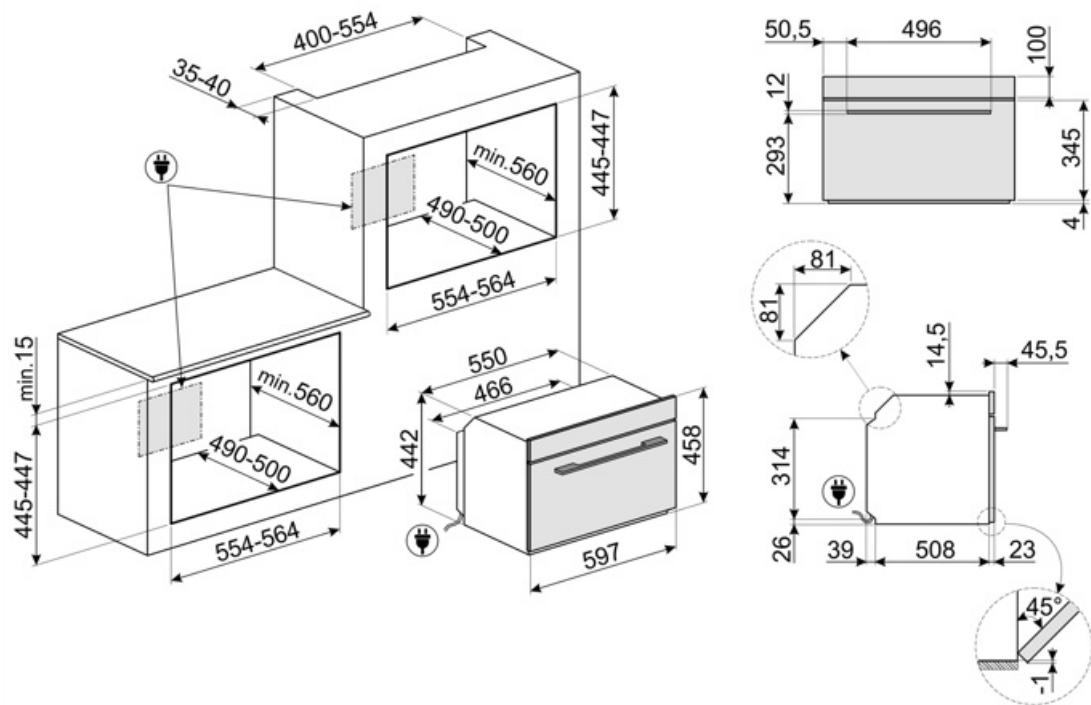
Accessories Included



Rack with back and side stop	1	Glass tray	1
Insert grid	1	Telescopic Guide rails, partial Extraction	1

Electrical Connection

Voltage	230 V	Current	13 A
Plug	No	Frequency	60 Hz
Nominal power	3400 W	Power cord length	45 1/4 "
Voltage	120/208 V		



Compatible Accessories

BN620-1



Enamelled tray, 20mm deep

BN640



Enamelled tray, 40mm deep

GTP



Partial-extension telescopic guides
Length: 14" Extraction: 11 1/4" Material:
Stainless steel AISI 430 polished

GTT



Total-extension telescopic guides
Length: 14" Extraction: 16.5" Material:
Stainless steel AISI 430 polished

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.	
	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.	
	Defrost by time: with this function the time of thawing of foods are determined automatically.	
	Triple glazed doors: Number of glazed doors.	
	Electric	
	Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.	
	Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top of 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.	



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.



Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.



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.



KEEP_WARM_72dpi



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.



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.



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



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.



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.



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



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.



Side lights: Two opposing side lights increase visibility inside the oven.



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



The oven cavity has 3 different cooking levels.



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



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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