# SFU4104VCS

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|---|---|
| **Category** | Compact 24" |
| **Product family** | Oven |
| **Power supply** | Electrical |
| **Power supply** | Electricity |
| **Cooking method** | Combi Steam |
| **Cleaning system** | VaporClean |
| **EAN code** | 8017709268442 |



## Aesthetic

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|---|---|---|---|
| **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

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|---|---|---|---|
| **Display technology** | Full color TFT touch screen | **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

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|---|---|
| **No. of cooking functions** | 14 |
| **Automatic programs** | 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+)

### Cooking functions with steam

- Steam
- Steam convection roast
- Steam convection bake
- Warming and re-generation

### Other steam functions

- Tank clean
- Water drain
- Water load
- Descaling program

### 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 | **Other options** | Keep-warm, Eco light |
| | | **Showroom mode** | Yes |
| **Minute minder** | Yes | | |
| **Child safety lock** | Yes | | |

## Technical Features

| | | | |
|---|---|---|---|
| **Capacity (Lt)** | 40 l | **Door opening** | Standard opening |

| | |
|---|---|
| **Minimum Temperature** | 86 °F |
| **Maximum temperature** | 251,5 °F |
| **No. of shelf positions** | 3 |
| **No. of lights** | 1 |
| **Lighting** | Halogen |
| **Replaceable light** | Yes |
| **Light power** | 40 W |
| **Light on when door is open** | Yes |
| **Lower heating element power** | 1000 W |
| **Grill element - power** | 2000 W |
| **Circular heating element - Power** | 1400 W |
| **Heating elements stop when door is opened** | Yes |
| **Boiler - Power** | 900 W |

| | |
|---|---|
| **Door** | Cool-touch door |
| **Removable door** | Yes |
| **Full-glass inner door** | Yes |
| **Removable inner door** | Yes |
| **Total no. of door glasses** | 3 |
| **Soft Close** | Yes |
| **Cooling system** | Tangential |
| **Cooling duct** | Single |
| **Temperature control** | Electronic |
| **Cavity material** | EverClean enamel |
| **Water loading** | Automatic Fill&Hide |
| **Tank capacity** | 40.5 oz |
| **Steam off when door is opened** | Yes |

## Performance / Energy Label




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|---|---|
| **Volume of the cavity** | 1.41 cu. ft. |

## Accessories Included



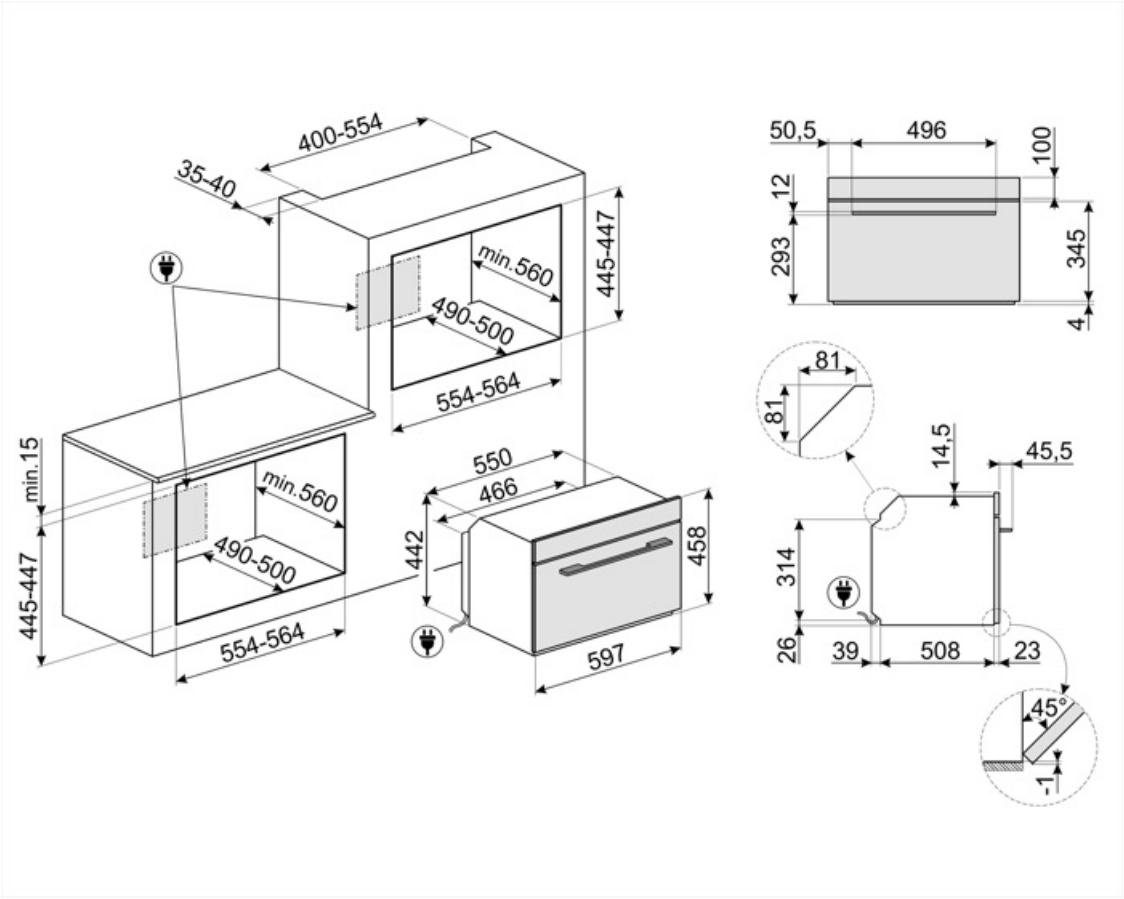
| | |
|---|---|
| **Rack with back stop** | 1 |
| **Enameled 1.6"-deep tray** | 1 |
| **Insert grid** | 1 |
| **Stainless steel tray (0.8" deep)** | 1 |

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|---|---|
| **Stainless steel mesh tray (1.6" deep)** | 1 |
| **Telescopic Guide rails, total Extraction** | 1 |
| **Other** | Sponge/ Boiler cover/ Carafe |

## Electrical Connection

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|---|---|
| **Voltage** | 230 V |
| **Plug** | No |
| **Nominal power** | 3400 W |
| **Voltage** | 120/208 V |

| | |
|---|---|
| **Circuit breaker** | 13 A |
| **Frequency** | 60 Hz |
| **Power cord length** | 45 1/4 " |


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.





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



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



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.



Triple glazed doors: 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.



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.



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.



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.



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.

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.

True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.

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.

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.

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.

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

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

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.



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.



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.



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.