

### SFU4104VCS

Category Product family Power supply Power supply Cooking method Cleaning system EAN code

Compact 24" Oven Electrical Electricity Combi Steam VaporClean 8017709268442



#### 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

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

#### **Programs / Functions**

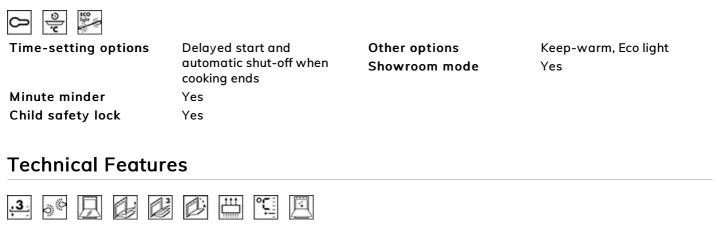
No. of cooking functions	14
Automatic programmes	50
Customisable recipes	10



Traditional cooking functions		
Static	Fan-assisted	True European convection
🛞 Turbo	ECO Eco	Large grill
😨 Fan grill (large)	Circulaire + grill	Bottom
Convection bottom		
Cooking functions with steam		
Steam	Fan-assisted	irculaire
warming and re-generation		
Other steam functions		
Tank cleaning	Water outlet	Water input
Descaling program		
Other functions		
Defrost by time	Defrost by weight	Proof
Sabbath		
Cleaning functions		

Vapor Clean

#### Options



Minimum Temperature
Maximum temperature
No. of shelves

86 °F 482 °F 3 Door Removable door Full-glass inner door

Cool-touch door Yes Yes



No. of lights Lighting Replaceable light Light power Light on when door is open Lower heating element power Grill element - power Circular heating element - Power	1 Halogen Yes 40 W Yes 1000 W 2000 W 1400 W	Removable inner door Total no. of door glasses Soft Close Cooling system Cooling duct Temperature control Cavity material Water loading Tank capacity Steam off when door is opened	Yes 3 Yes Tangential Single Electronic EverClean enamel Automatic Fill&Hide 40.5 oz Yes
Heating elements stop when door is opened	Yes	•	
Boiler - Power	900 W		
Door opening	Standard opening		

### Performance / Energy Label



Volume of the cavity 1.41 cu. ft.

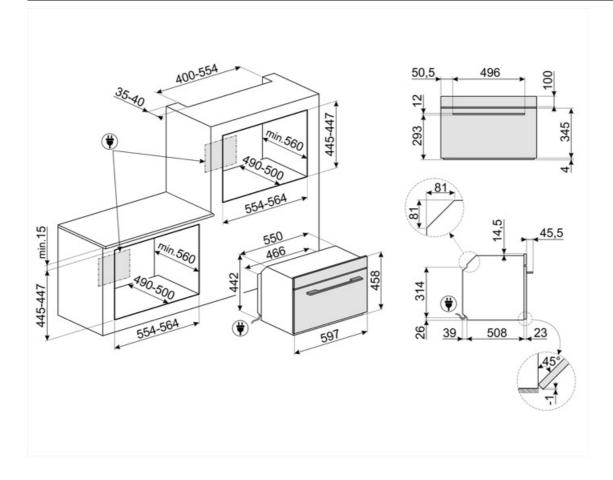
#### **Accessories Included**

Rack with back stop	1	Stainless steel mesh	1
Enameled 1.6"-deep	1	tray (1.6" deep)	
tray		Telescopic Guide rails,	1
Insert grid	1	total Extraction	
Stainless steel tray (0.8" deep)	1	Other	Sponge/ Boiler cover/ Carafe

#### **Electrical Connection**

Voltage	230 V	Current	13 A
Nominal power	3400 W	Frequency	60 Hz
Voltage	120/208 V	Power cord length	45 1/4 "







### **Compatible Accessories**

#### BN620-1



Enamelled tray, 20mm deep

#### PALPZ



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



BN640

Enamelled tray, 40mm deep

#### PR3845X



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

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### Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Air cooling system: to ensure a safe surface temperatures.



Defrost by weight: With this function the defrosting time is determined



Triple glazed doors: Number of glazed doors.



FULL

Electric

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.



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.

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.

Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined. Defrost by time: with this function the time of \* thawing of foods are determined automatically. Descaling function: Is essential to remove excess Гоĵ 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. Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking. 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. 3 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

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.

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.

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	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	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.
	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.	(45%)	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.
8	Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.	4	FUN_STEAM_OTHER_WATER_IN_OUT_72dpi
() M	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.
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.	Ð	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.	ୢୢୢୗୄୄଡ଼	KEEP_WARM_72dpi
o O	Side lights: Two opposing side lights increase visibility inside the oven.	Ico Iogic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
D	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	ł	Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.

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.3	The oven cavity has 3 different cooking levels.	D	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
氚	To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.		Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
٥ <u>٢</u>	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.	Ŷ	Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.
V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.	40 It	The capacity indicates the amount of usable space in the oven cavity in litres.
50 H	The capacity indicates the amount of usable space in the oven cavity in litres.	B	