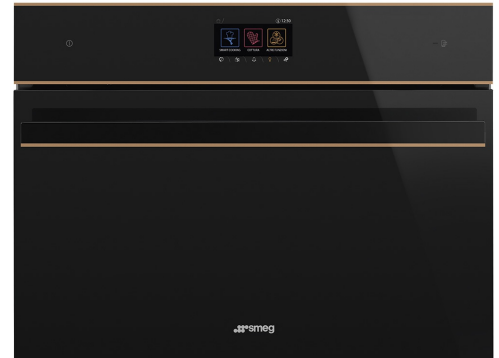


SF4604WMCNR



Produktkategorie	Kompakt 45 cm
Produktfamilie	Backofen
Energiequelle	Elektro
Energiequelle	Strom
Kochmethode	Kombi-Mikrowelle
SmegConnect	Ja
Reinigungssystem	Vapor Clean
EAN13	8017709275976



Design

Ästhetik	Dolce Stil Novo	Glasart	Eclipse-Schwarzglas
Farbe	Schwarz	Gerätetür	Vollglas
Oberfläche	Hochglanz	Türgriff	Dolce Stil Novo
Design	Flach	Farbe/Ausführung des Türgriffs	Schwarz
Verzierung der Komponenten	Kupfer	Markenlogo	Standard
Material	Glas		

Bedienelemente












Display	VivoScreen	Multilinguale Display-Sprachen	11
Display-Technologie	TFT	Display-Sprachen	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Polski
Bedienungsart	Touch-Control		






Programme / Funktionen

Garfunktionen	15
Automatikprogramme	56
Personalisierte Rezepte	64

Garfunktionen

 Ober-/Unterhitze	 Umluft	 Heißluft
 Turbo-Heißluft	 ECO	 Großflächengrill
 Großflächengrill + Umluft	 Unterhitze	 Unterhitze + Heißluft
 Pizza		


Mikrowellenfunktionen

 Mikrowelle	 Mikrowelle + Umluft + Ober-Unterhitze	 Mikrowelle + Heißluft
 Mikrowelle + Grill	 Aufwärmem und Regenerieren	

Sonderfunktionen

 Auftauen nach Zeit	 Auftauen nach Gewicht	 Hefestufe
 Warmhalten	 Tellerwärmer	 Sabbath

Reinigungsprogramm

 Vapor Clean
--

Optionen



Programmierung der Garzeit	Zeitvorwahl und Garende	Demo-Tutorial-Messeschaltung	Ja
Minutenzähler	Ja	Benutzerführung durch Berührung	Ja
Einstellbarer Timer/Minutenzähler	3	Chronologie	Die letzten 10 angewendete Funktionen
Sperrfunktion/Kindersicherung	Ja	Schnell-Vorheizung	Ja
Zusatzfunktionen	Warmhalten, ECO-Light Funktion, Quick Start, Multilinguale Spracheneinstellung, Signaltöne abschaltbar, Signaltöne regelbar, Dimmfunktion, Eco-Logic	Vorheizungs-Management	Ja
SmartCooking	Ja	Konnektivität	WI-FI
Niedrigtemperaturgaren			

Demo-Mode Showroom-
Funktion Ja

Technische Eigenschaften



Temperatur min.	30 °C	Art der Türöffnung	Standard Türöffnung
Temperatur max.	250 °C	Gerätetür	Kontrollierte Türkühlung
Anzahl der Garebenen	3	Anzahl aller Türverglasungen	3
Art der Einschubschienen	Einhängerahmen	Sicherheitsabschaltung der Mikrowellenbeheizung bei Türöffnung	Ja
Grill abklappbar	Ja	Soft-Close Komfort-Schließsystem	Ja
Anzahl der Beleuchtungen	2	Sicherheitsthermostat	Ja
Art der Beleuchtung	Halogen	Kühlsystem	Querstromlüfter
Leistung der Beleuchtung	40 W	Kanalsystem der Kühlung	Einzeln
Beleuchtung bei Türöffnung	Ja	Nutzabmessungen des Garraums (HxBxT)	212x462x407 mm
Leistung der Unterhitze	1000 W	Temperaturregelung	Elektronisch
Leistung des Kleinflächengrills	2000 W	Material des Garraumes	Ever Clean Emaillierung
Leistung der Heißluft 1	1400 W	Mikrowellen-Sichtfensterschutz	Ja
Sicherheitsabschaltung der Beheizung bei Türöffnung	Ja		

Technische Daten / Energielabel



Nutzbares Garraumvolumen	40 l	Effektive Mikrowellenleistung	1000 W
Anzahl der Garräume	1		

Serienzubehör



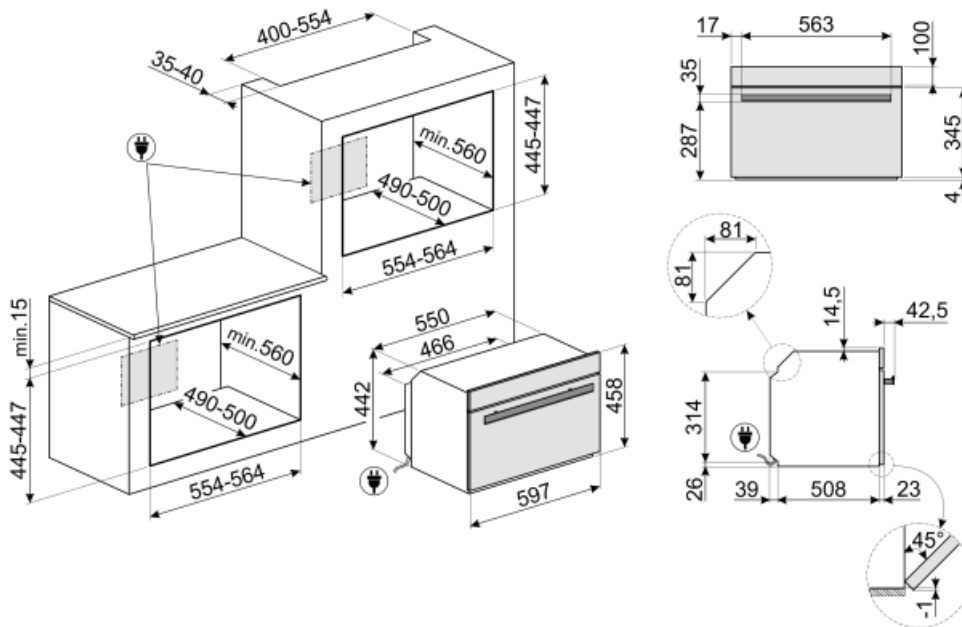
Auflagerost für Fettpfanne	1	Teleskop-Teilauszug, 1 Ebene	1
Glaspfanne mit Auflagerost (H: 40 mm)	1	Grillrost mit Tiefensperre und Auszugsstopp	1

Elektrischer Anschluss

Spannung	220-240 V	Frequenz	50 Hz
Absicherung	14 A	Länge des Netzkabels	115 cm

Elektrischer
Gesamtanschlusswert

3100 W



Sonderzubehör

GT1T-2



Teleskop-Vollauszug, 1 Ebene, Edelstahl, kompatibel für alle 45-90 cm Backöfen ohne Dampffunktion und 120 cm Kochzentren mit Doppelbacköfen

GTP



PPR2



Pizzastein aus Schamottstein, glasiert, LxBxH: 420 x 375 x 18 mm, kompatibel für: emaillierte 60 cm Elektro-Backöfen mit und ohne Rundprägung des Backraumbodens.

GT1P-2



GTT



Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



PR3845N

Abdeckleiste Möbelkante in Schwarz, L x B: 59,4 x 5,5cm, einsetzbar für Montage im Hocheinbau, kombinierbar für alle 45 cm Kompakt-Geräte bei übereinander angeordneter Montage.

PR3845X



Abdeckleiste Möbelkante aus Edelstahl, L x B: 59,4 x 5,5 cm, einsetzbar für Montage im Hocheinbau, kombinierbar für alle 45 cm Kompakt-Geräte bei übereinander angeordneter Montage.



BN620-1

Backblech emailliert (H: 20 mm), kompatibel für alle 45-60 cm Backöfen und 120 cm Kochzentren mit Doppelbacköfen



PALPZ















Pizzaschieber aus Edelstahl, klappbarer Griff, kompatibel für: 60 cm ElektroBacköfen und Pizzasteine PPR2, PRTX.




































BN640

Backblech emailliert (H: 40 mm), kompatibel für alle 45-60 cm Backöfen und 120cm Kochzentren mit Doppelbacköfen

Symbols glossary (TT)

 <p>Kindersicherung: Einige Modelle sind mit einer Tastensperre ausgestattet, die eine versehentliche Änderung des Programms sperrt.</p>	 <p>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.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>
 <p>Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on for the entire duration 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>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.</p>
 <p>Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p>	 <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>
 <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.</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: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p> |  <p>ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.</p> |
|  <p>Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.</p> |  <p>Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.</p> |
|  <p>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.</p> |  <p>Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>This function can reheat precooked dishes, without becoming dry or hard.</p> |  <p>Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.</p> |
|  <p>Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.</p> |  <p>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.</p> |
|  <p>KEEP_WARM_72dpi</p> |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |
|  <p>Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.</p> |  <p>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.</p> |
|  <p>Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.</p> |  <p>SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.</p> |

-
- | | | | |
|--|---|---|---|
|  | Option designed to solve any doubts More than 100 pop-ups, which can be triggered with a long touch on any icon, provide information on the use of the display and cooking. |  | The oven cavity has 3 different cooking levels. |
|  | Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc . up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest. |  | Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android). |
|  | 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. |
|  | 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. |
|  | Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button. |  | 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. |  | Wi-Fi connectivity |
|  | DISPLAY-TYP VIVOscreen |  | Keep warm: the function allows to keep cooked food warm. |
|  | 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. | | |