

# SF4390MCX



Category	45cm compact
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Combi Microwave
Cleaning system	Vapor Clean
EAN code	8017709191443



## Aesthetics

Aesthetics	Classic	Serigraphy colour	Black
Colour	Stainless steel	Serigraphy type	Symbols
Finishing	Fingerproof	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Stainless steel
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse		

## Controls

Display technology	LCD	Control knobs	Classic
Control setting	Control knobs	Controls colour	Steel effect
No. of controls	2		

## Programs / Functions

No. of cooking functions	13
Automatic programmes	20

### Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Fan assisted base

### Microwave functions



Microwave



Microwave + bottom + top + fan



Microwave + circulaire + fan



Microwave + grill



Warming and re-generation

### Other functions



Defrost by time



Defrost by weight



Proving



Sabbath

### Cleaning functions



Vapor Clean

## Options



<b>Time-setting options</b>	Delay start and automatic end cooking
<b>Minute minder</b>	Yes
<b>Limited Power Consumption Mode</b>	Yes
<b>Controls Lock / Child Safety</b>	Yes

<b>Other options</b>	Keep warm, Eco light, Quick start
<b>Showroom demo option</b>	Yes
<b>Rapid pre-heating</b>	Yes

## Technical Features



**Minimum Temperature** 30 °C

**Heating suspended when door is opened** Yes

<b>Maximum temperature</b>	250 °C	<b>Door</b>	Temperate door
<b>Shelf positions</b>	3	<b>Total no. of door glasses</b>	3
<b>Shelves type</b>	Metal racks	<b>Microwave stops when door is opened</b>	Yes
<b>Tilting grill</b>	Yes	<b>Soft Close hinges</b>	Yes
<b>No. of lights</b>	2	<b>Safety Thermostat</b>	Yes
<b>Light type</b>	Halogen	<b>Cooling system</b>	Tangential
<b>Light power</b>	40 W	<b>Cooling duct</b>	Single
<b>Light when door is opened</b>	Yes	<b>Usable cavity space dimensions (HxWxD)</b>	212x462x407 mm
<b>Lower heating element power</b>	1000 W	<b>Temperature control</b>	Electronic
<b>Grill element - power</b>	2000 W	<b>Cavity material</b>	Easy clean enamel
<b>Circular heating element - Power</b>	1400 W	<b>Microwave screen protection</b>	Yes

## Performance / Energy Label



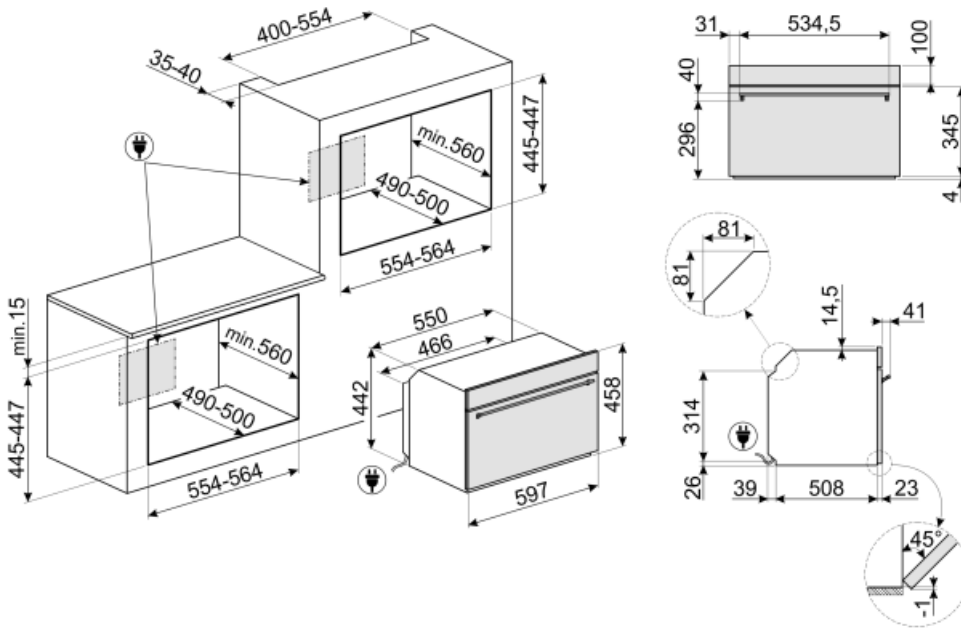
<b>Net volume of the cavity</b>	40 litres	<b>Microwave effective power</b>	1000 W
<b>Number of cavities</b>	1		

## Accessories Included

<b>Chrome shelf</b>	1	<b>Glass tray</b>	1
<b>Grill mesh</b>	1		

## Electrical Connection

<b>Voltage</b>	220-240 V	<b>Frequency (Hz)</b>	50 Hz
<b>Current</b>	14 A	<b>Power supply cable length</b>	150 cm
<b>Nominal power (W)</b>	3100 W		



## Not included accessories



### PR3845X

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



### GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



### PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



### BN620-1

Enamelled tray, 20mm deep



### KIT330X

Trim kit for 45 cm Classica ovens



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



### GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



### KP43M

Suitable for microwave ovens and combination microwave ovens. To install KP43M a technical intervention is required. As the kit is intended for MWO ovens, for safety reasons the substitution of the door can be performed just by a qualified personell



### PALPZ

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



### BN640

















Enamelled tray, 40mm deep






















### GTT

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

## Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</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: with this function the time of thawing of foods are determined automatically.</p>
 <p>Defrost by weight: With this function the defrosting time is determined</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>

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|--|---|
|  <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>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.</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>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</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 preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>   |
|  <p>Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works</p>   |  <p>The oven cavity has 3 different cooking levels.</p>  |
|  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>   |  <p>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.</p>   |
|  <p>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.</p>  |  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>   |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |   |