

SF4106WVCPS New product

Available soon

linea

45cm H "Linea" Compact Combination Steam WIFI Oven,
Silver Glass
Energy rating: A+

EAN13: 8017709261993

Special promotion on this model* 5 year guarantee on parts and labour if purchased by 31st December 2020. Models included are all Linea ovens & Combi appliances.

Terms and conditions apply. Offer available from selected displaying retailers only. [For full terms and conditions please click here](#)

Please ensure that you have:

Minimum router capability of 2.4 GHz

IOS 10 or higher for iPhone users or Android 5.3 or Higher

This WIFI appliance will be unable to connect without either of these capabilities

[FREE steam cookbook on qualifying steam oven purchases. Click here for more information](#)

- 15 Functions (including 5 steam) + 1 cleaning function



- VIVOscreen MAX display
- 65 Automatic programmes
- 64 customisable recipes
- Other functions: Defrost by time, defrost by weight, Rising, Sabbath
- Other options: Keep warm, Eco light
- Multi-step cooking
- Soft close door
- Air cooling system
- Closed door grilling
- Vapor cleaning**
- Easy clean enamel interior
- Rapid pre-heating
- Water tank capacity: 1.2 litres
- Metal side supports, 3 cooking levels
- 1 x halogen light
- Wi-fi connectivity via SmegConnect App**

STANDARD ACCESSORIES:

- 1 x Extra deep tray (40mm deep)
- 1 x St/Steel Perforated deep tray (40mm deep)
- 1 x St/Steel tray (20mm deep)
- 1 x Chrome shelf
- 1 x Grill mesh
- 1 x Telescopic guides (partial extraction)
- 1 x Temperature probe

- Oven capacity: gross – 50 litres, net – 41 litres
- Usable cavity space dimensions (HxWxD): 212x462x407mm

Nominal power: 3.10 kW

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement

Functions



Options

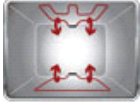


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- **PRTX** - Pizza stone with handles
 - **PALPZ** - Folding Pizza Shovel
 - **GT1PV** - Pair of partially extractable telescopic guides

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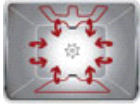


Main oven



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.



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.



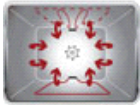
Circulaire:

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.



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.



ECO:

The combination of the grill, fan (if present) and lower element is particularly suitable for cooking small quantities of food.



Grill element:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



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.



Lower heating element only:

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 with lower element :

The addition of the lower element adds extra heat at the base for food which requires extra cooking..



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.

**Steam:**

The steam oven system cooks any type of food very gently. Also ideal for quick thawing, for heating foods without making them tough or dry, and for naturally removing the salt from salted foods. Combined with conventional cooking modes, this function gives outstanding versatility with considerable savings in electricity and cooking time, preserving the foods nutritional qualities, taste and aroma. Ideal for all types of food.

**Circulaire element with steam:**

The combination of Circulaire element with steam allows food to be effectively cooked in the most natural way, leaving all the foods properties, flavour and aroma intact.

**Upper and lower element + microwave + fan:**

Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same results in less time.

**Regenerating reheat:**

This function allows to reheat food that has already been cooked and conserved in the fridge.

**Vapor clean**

Vapor clean

combination & compact oven
60 cm
silver glass
compact combi-steam oven

