

SF4920VCX

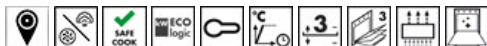
Victoria

60cm "Victoria" Traditional Compact Combination
Steam Oven, Stainless Steel

EAN13: 8017709211073



Special promotion on this model* 3 year guarantee on parts and labour if purchased by 31st December 2016. The offer is applicable to Victoria built-in ovens and combi appliances including the DOSF6290, SFP6925, SF6922, SF4920MC and SF4920VC. Terms and conditions apply. At selected displaying retailers only. [For full terms and conditions please click here](#)



- 12 functions:
- Automatic programs: 20
- Other functions: Defrost by time, Defrost by weight, Rising, Sabbath
- Other Steam functions: Tank cleaning, Water outlet, Water input, Descaling.
- Large LCD display
- Other Option: Keep warm, Eco light
- Soft close hinges
- End of cooking acoustic alarm
- Minute minder
- Air cooling system
- Energy saving option – Ecologic
- Rapid pre-heating
- Closed door grilling
- Water reservoir (1.2 litres)
- 3 cooking levels
- Metal side supports
- Child safety lock
- Easy clean enamel interior
- Vapour clean function
- Oven capacity: gross 50 litres, net 41 litres

Accessories included:

- 1 x St/steel perforated deep tray (40mm deep)
- 1 x St/steel tray (20mm deep)
- 1 x Extra deep tray (40mm deep)
- 2 x Chrome shelves
- 1 x Grill mesh

Nominal power: 3.1kW

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



Functions

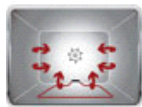


Versions

- **SF4920VCP** - 45cm H "Victoria" Compact Combi Steam Oven, Cream
- **SF4920VCN** - 45cm H "Victoria" Compact Combi Steam Oven, Black
- **SF4920VCX** - 45cm H "Victoria" Compact Combi Steam Oven, Stainless Steel
- **SF4920VCB** - 45cm H "Victoria" Compact Combi Steam Oven, White

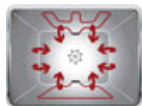


Main oven



FAN WITH LOWER ELEMENT/ CIRCOGAS:

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. 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.



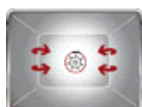
Fan with upper and lower elements:

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 of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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 and lower element is particularly suitable for cooking small quantities of food.



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.



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.



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.



Regenerating reheat:

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



Vapor clean
Vapor clean

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