

SYD4110

110cm "Symphony" Dual fuel 4 cavity Cooker
with 2 side opening oven doors & Gas hob, St/steel
Energy rating AA

ONLY AVAILABLE FROM SELECTED DEALERS

EAN13: 8017709199227

MAIN OVEN - TOP RIGHT



- 7 functions Inc. Circulaire element with fan
- Oven capacity: gross - 68 litres, net - 61 litres
- Side opening oven door
- "Easy clean" enamel interior
- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- Triple glazed oven door
- Roof liner
- Vapor Clean function

AUXILARY OVEN – LOWER LEFT



- 6 functions Inc. upper and lower element with fan
- Oven capacity: gross - 68 litres, net - 61 litres
- Side opening oven door
- "Easy clean" enamel interior
- Air cooling system
- Closed door grilling
- Roof liner
- Vapor clean function

GRILL COMPARTMENT – TOP LEFT



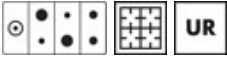
- Oven capacity: gross - 41 litres, net - 36 litres
- "Easy clean" enamel interior
- Air cooling system
- Closed door grilling



- Fully variable grill – max grill power: 2.7kW
- Triple glazed removable door
- Roof liner

STORAGE DRAWER- LOWER RIGHT:

GAS HOB



- 7 gas burners
- Front right: 1.80 kW
- Rear Right: 1.80 kW
- Front Centre : 2.90 kW
- Rear Centre : 1.00 kW
- Front Left: 1.00 kW
- Rear Left: 2.9 0kW
- Left: Ultra rapid burner 4.20 kW
- Heavy duty cast iron pan stands & black burner caps
- Automatic electronic ignition
- Safety valves
- Adapable for LPG
- Nominal power: 8.4 kW
- Power supply required: dedicated cooker circuit fused at 30 Amp

STANDARD ACCESSORIES:

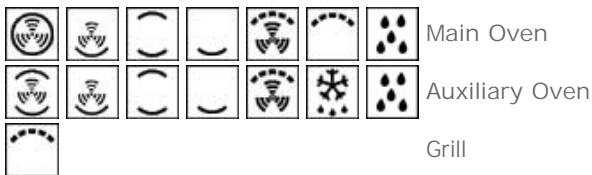
Main oven & Auxiliary oven:
 2 x Sets of partial extractable telescopic guides
 2 x Extra deep tray (40mm deep)
 2 x Grill mesh
 4 x Chrome shelves

Grill compartment :
 1 x Extra deep tray (40mm deep)
 1 x Chrome shelf

Hob:
 1 x Wok support

NB: This model supersedes the SY4110-8

Functions



Versions

- **SYD4110** - 110cm Symphony 4 cavity range cooker with side opening doors, St Steel
- **SYD4110BL** - 110cm Symphony 4 cavity range cooker with side opening doors, Gloss Black

Smeg (UK) Limited
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Main Oven



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.



CIRCOGAS / FAN WITH LOWER ELEMENT:

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 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.



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.



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.



Vapor clean

Vapor clean

Auxiliary Oven



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.



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**Snowflake:**

With the switch on this symbol, no heating is possible even if the thermostat is turned.



Vapor clean
Vapor clean

Grill

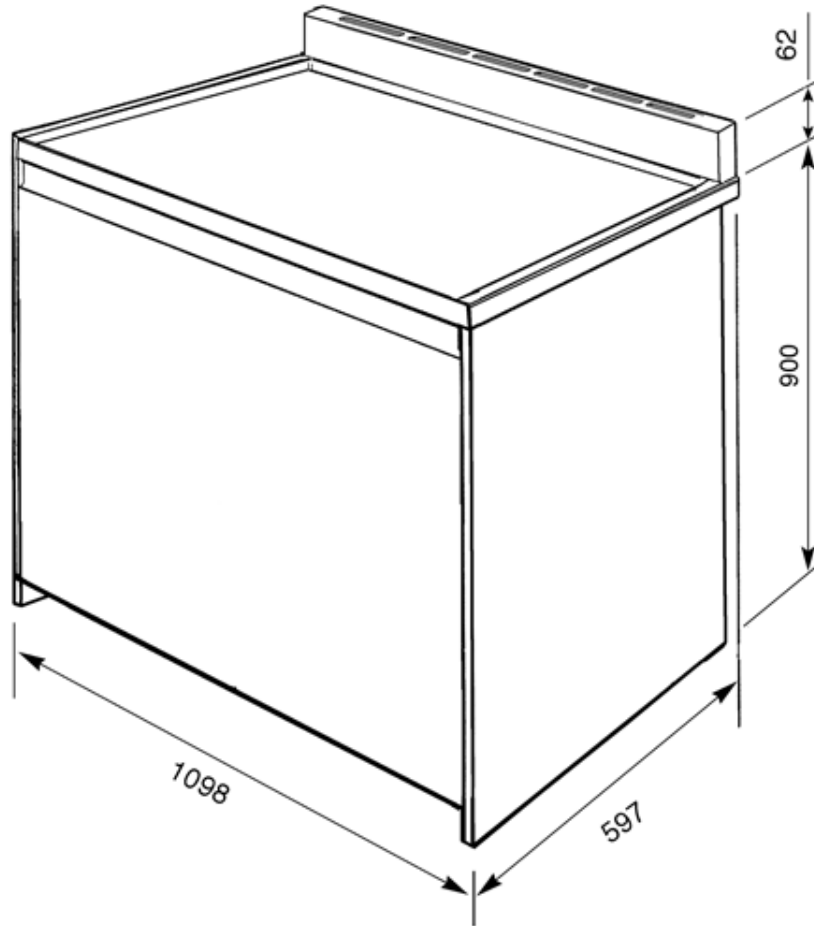
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Symphony
110 cm
stainless steel
hob type: gas+electric
oven type: 2 electric + separate grill compartment
energy rating A+A



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