

SFU4302VCX Available soon

classic

24" Classic Steam Oven

EAN13: 8017709252076

AESTHETIC

Classic Design

Fingerprint-proof stainless steel and "Smart-black" glass

Compact LCD display

TECHNICAL SPECIFICATIONS

Steam oven with 14 cooking modes

20 automatic cooking programs

Electronic temperature control, with ergonomic knobs

Soft-closing door

True European convection

Rapid pre-heating

"Vapor-Clean" system

"Ever-Clean" enamel cavity for quick and easy cleaning

Air-cooled, triple-glazed removable door ("Safe touch")

3 rack positions

Halogen internal light

Steam-assisted cooking functions stop when door is open

Sabbath mode

Child lock

Bake element: 1,000 W

Grill element: 2,000 W

Circular heating element: 1,400 W

GENERAL SPECIFICATIONS

Dimensions (HxWxD): 18 1/16" x 23 9/16" x 22 1/2" (handle excluded)

Oven capacity: 1.77 cu. ft.

Water tank capacity: 0.32 gal

ELECTRICAL SPECIFICATIONS

Voltage rating: 240/120V - 60 Hz

Nominal power: 3.5 kW

Current: 15 A

INCLUDED ACCESSORIES

1 x partial-extraction telescopic guide rails

1 x grid with back-stop

1 x grid for trays

1 x stainless steel tray (0.8")

1 x stainless steel perforated deep tray (1.6")

1 x enameled deep tray (1.6")

1 x beaker

1 x sponge



Functions



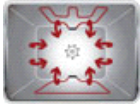
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Main Oven

Full steam ovens:

A FULL STEAM oven has 3 steam COMBINATION cooking functions available, and it is also possible to use it to cook with PURE steam only. The steam is adjustable between 30% and 70% and there is the option of 100% pure steam if required. The water is loaded into the oven before cooking via an automatic loading tube. The oven calculates the exact amount of water required for the desired cooking function, up to 1.2lt. Water is introduced into the cavity, and becomes steam during cooking. Continuous steam is generated based on the setting at the start of cooking.



Convection Bake:



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.



Bake:



Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



European convection:



Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Turbo:



Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



Broil + European Convection:

Broil + European Convection



Broiler:



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.



Convection broil:



The fan reduces the fierce heat from the broiler, 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.



Upper + lower elements + fan + steam:

Upper + lower elements + fan + steam



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.



Reheat:

This function can reheat precooked dishes, without becoming dry or hard.



Defrost:



The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.

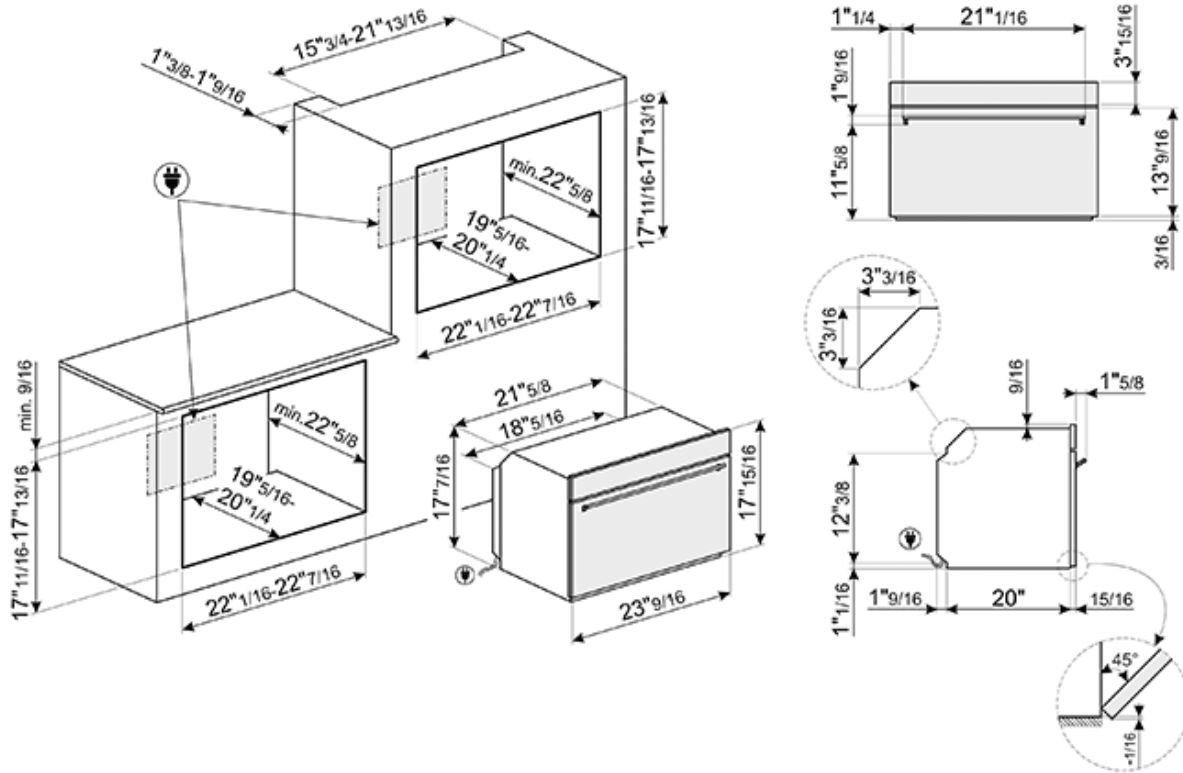
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steam combination
24"
stainless steel



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