

SF4604VCNR1

Dolce Stil Novo

60CM "Dolce Stil Novo" Compact Combi steam Oven,
vapor clean , Black glass.
Energy Rating: A+

EAN13: 8017709236175

Aesthetics

Component finish: Copper

Glass Type: Nerovista

Programs / Functions

Automatic programmes: 50

Customisable recipes: 10

No. of cooking functions: 12

Steam functions: Manual steam/ Steam + bottom + upper + fan/ Steam + circulaire + fan/ Warming and re-generation

Other Steam functions: Tank cleaning, Water outlet, Water input, Descaling programme

Other functions: Defrost by time, Defrost by weight, Proving, Sabbath

Cleaning functions: Vapor Clean

Controls

Display / Clock: TFT graphic , colour touch screen

Easyguide display

Options

Timer: Electronic

Time-setting options: Delay start and automatic end cooking

Minute minder

End of cooking acoustic alarm

Limited Power Consumption Mode

Controls Lock / Child Safety

Other options: Keep warm, Eco light

Showroom demo option

Rapid pre-heating: Yes

Technical Features

Oven control: Electronic

Cooking method: Combi Steam

Minimum Temperature: 30 °C

Maximum temperature: 250 °C

Cavity material: Ever clean Enamel

No. of shelves: 3

Shelves type: Metal racks

No. of lights: 1

Light type: Halogen

Light Power: 40 W

Water tank capacity: 1.2 litres

Light when door is opened

Door: Temperate door

Removable door

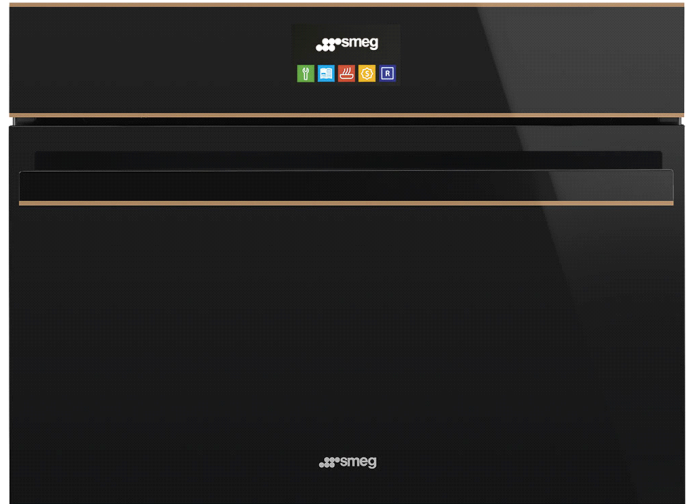
Full glass inner door

Removable inner door

Total no. of door glasses: 3

Soft Close hinges

Safety Thermostat



Heating suspended when door is opened

Cooling system: Tangential

Cooling duct: Single

Steam stops when door is opened

Performance / Energy Label

Net volume of the cavity: 41 litres

Accessories Included

Grid with back stop: 1

Insert grid: 1

Enamelled deep tray (40mm): 1

St/steel tray (20mm): 1

St/steel perforated deep tray (40mm): 1

Telescopic Guide rails, partial Extraction : 1

Other: Sponge/ Boiler cover/ Beaker

Electrical Connection

Voltage: 220-240 V

Electrical connection rating (W): 3100 W

Current: 14 Amp

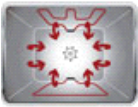
Frequency (Hz): 50/60 Hz

FUNCTIONS





Main Oven



Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.



Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



ECO:

The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.



Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.



Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Upper and lower element + steam + fan:

Upper and lower element + steam + fan



Circulaire element with steam:

Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.



Manual Steam function:

Manual function. Adjustable cooking temperature and duration depending on user's wish.

**Regenerating reheat:**

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

**Tank cleaning:**

Tank cleaning

**Descaling function:**

is essential to remove excess deposits of limestone in the tank and allow the proper operation of the steam oven. The need to perform this operation is signaled by the oven itself.

**Vapor Clean**

Vapor Clean

