

SBC4304X





Product Family Blast chiller
Category 45cm compact

Vitality system

Power supply

Heat source

Cooling type

Yes

Electric

Electric

Fan assisted



Aesthetics

Aesthetics Classic
Colour Stainless steel
Finishing Fingerproof
Design Flat

Component finishStainless steelMaterialStainless steelType of steelBrushed

Alternative colours
available
Glass Type
Door
Stainless steel, Pure Black,
Neptune Grey, Nero Lucido
Eclipse
With 2 horizontal strips

Handle Classic
Handle Colour Steel effect
Logo Embossed

Program / Functions

Automatic programmes 8

No. of warming functions 6

N. cold functions 5

Automatic cleaning

Customisable recipes 100

Cold functions

Bottles Cooling Cooling Deep Freezing

Pre-cooling Preservation

Warming functions

Low Temperature Cooking Proving Ready to eat

Defrosting Heating Yoghurt



Multi-step

Yes, up to 2 functions

Controls





Display / Clock

TFT graphic, colour touch

screen

Control setting

Touch control

Options



Door open alarm Minute minder Timer 2

Controls Lock / Child

Safety

Cooking with probe

thermometer

Yes Yes

Yes

Yes

Cooling with probe Yes Showroom demo option

Tones

History

Yes

Polyphonic Yes, the last 10 functions

utilised

Touch guide Yes, with a long press on

the display

Technical Features



Type of compressor Standard R290 Refrigerant gas type **Refrigerant Quantity** 58 g Climatic class Temperature control Electronic Minimum Temperature -28 °C Maximum temperature

Cavity material

Shelf positions

Shelves type

SN. N. ST. T

75 °C

Stainless steel

3

Metal racks

No. of lights

Light type Light power Light when door is

opened

Upper heating element - 250 W

Power

Door opening type Safety Thermostat

Heating suspended when door is opened

Gross volume

Halogen

1 W

Yes

Standard opening

Yes Yes

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Accessories Included

Grid with back stop Bottle rack grid

1 Yes Temperature probe

Other

Yes

Microfiber cloth

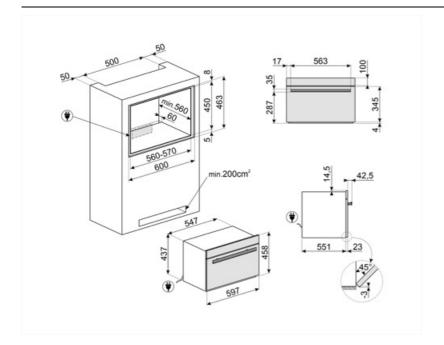
Electrical Connection

Plug (F;E) Schuko Voltage 220-240 V Nominal power (W) 270 W

Current Frequency (Hz) Power supply cable length

2,5 A 50 Hz 200 cm







Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Cooling: It allows to quickly cool the food, from the temperature of 80/90°C to 3°C in less than 90 minutes, to prevent bacterial growth, prolong the average life of food and maintain unaltered the quality of food.



Cold storage: allows to keep the food at the desired temperature between -35°C and +75°C and serve it at its best to enhance flavours and aromas.



Pre-cooling: allows the cavity to cool to -30 °C before inserting food into the blast chiller, to ensure the best cooling and freezing results. It is recommended to run a 15-minute pre-cooling cycle.



Bottles cooling: is possible to quickly cool wine and beverage bottles, reducing the need for storage in the refrigerator, with considerable space savings. Cooling of beverages takes place at about 1°C per minute.



Deep freezing of the food is a very quick process (From 0/90°C temperature to -18°C in less than 270 min) that allows to extend the average life of food (by up to 70% more) and keep the same organoleptic and nutritional characteristics of fresh food, because it avoid the formation of macro-crystals, that ruin the fibers of the food.



Electric



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



Automatic cleaning: a drying cycle of the cavity to be run with the door open, to eliminate any condensation formed during use.



Compact appliances with a height of 45 cm - perfect solution to meet the functional requirements of kitchen sets of small height.

Available in several types and in different styles.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



The capacity indicates the amount of usable space in the oven cavity in litres.



Ready to eat: This function allows to keep food safely at the refrigerator temperature throughout the day, and heat it just before your return to make it warm, ready to be consumed.



Low temperature cooking: This function consists in cooking food at a constant temperature, lower than the traditional cooking temperature. Meat results more tender and juicy, maintaining a softness that only this cooking technique allows to obtain.



Dough leavening/ Yogurt: this function allows you to create the perfect conditions for correct leavening, keeping the mixture at controlled temperatures for the desired time, avoiding sudden changes in humidity levels. This feature also allows the creation of genuine homemade yogurt.



Benefit

TFT touch display

Full touch colour display for an easy and intuitive user interface

With its intuitive, full-colour interface, it offers an immediate and simple user experience, allowing programmes and functions to be selected quickly. Touch controls provide smooth and precise navigation, while the clear display of temperatures, times and settings ensures optimal control during each step of the process.

Removable temperature probe

High precision and exceptional results with the removable temperature probe, enabling perfect and controlled cooking

Insert the temperature probe to monitor the food's internal temperature for perfect results. The slow cooking function enhances flavors and tenderness while preserving essential nutrients.

Touch Guide

Enhanced ease of use, functionality and assistance thanks to the touch guide for a better display navigation

The Touch Guide provides pop-up explanations and tips when you press an icon.

Vitality System

The combined use of Smeg blast chiller, Galileo oven and vacuum drawer preserves organoleptic and nutritional qualities of food

Oven-interchangeable multifunctional grids

Maximum flexibility thanks to the oven-interchangeable grids, supporting containers and food or, when rotated, serving as a bottle holder.