

SCA45VCB2

Smeg compact combi steam oven, Linear design

MULTIFUNCTION



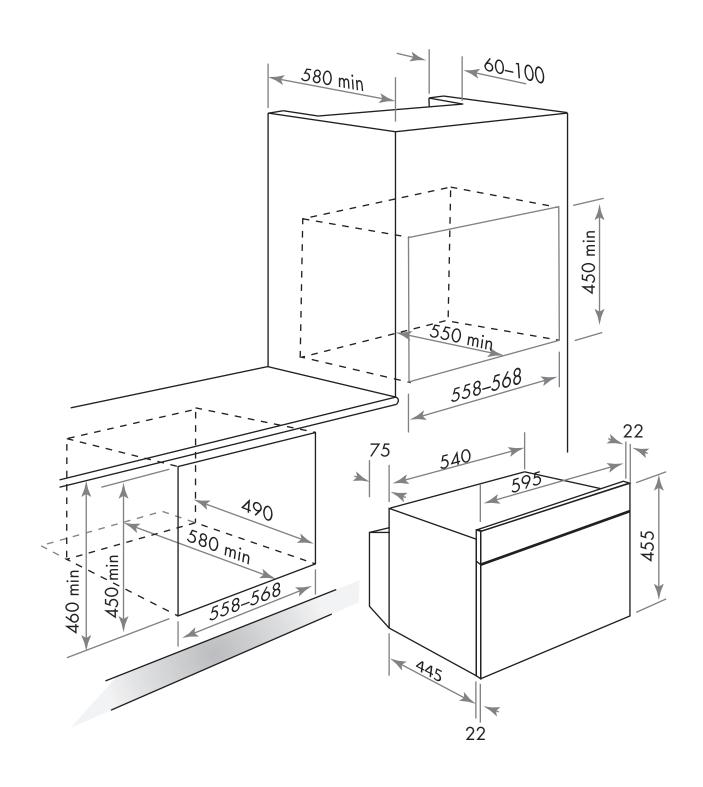


EAN	8017709183851
finish	white glass and satin stainless steel, stainless steel interior
size	$455 \text{mmH} \times 595 \text{mmW} \times 562 \text{mmD}$
capacity	38 litres
water tank	1.2 litres
installation	flush, underbench or wallmount
cooking levels	three shelf heights
multifunction	nine cooking functions reheating and/or sterilising function descaling function
programmability	LED display, electronic timer with end-cooking alarm
lighting	automatic, 25W incandescent
grill element fan element	1200W 1600W
total power	3200VV 15 amp plug and lead
furniture	1 x 40mm perforated steam tray 1 x 20mm non-perforated tray 1 x wire rack
safety	child safety lock steam stop when door is opened
warranty	two years parts and labour

A combi steamer is a professional cooking appliance that combines the functionality of a convection oven and a steam cooker. That is, it can produce dry heat, moist heat or a combination of the two at various temperatures. The appliance is therefore suitable for many culinary applications, including baking, roasting, grilling, steaming, braising, blanching and poaching. The advantages of this technology are short cooking times and a gentle preparation method, both of which lead to enhanced vitamin and nutritional preservation when compared to traditional cooking methods.

Smeg SCA45VCB2 compact combi steam oven, with a large cavity (38 litres) and compact size (just 45cm in height) is an ideal appliance to complete a kitchen in which there is already a traditional oven, or where space is limited as a stand-alone appliance.

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PLEASE NOTE: drawings are not to scale. They are to assist only.