

## SBC4104G

### COMPACT LINEA BLAST CHILLER

**MADE IN ITALY**  
Since 1948



#### BLAST CHILLER FEATURES

EAN	8017709328849
Dimensions	597mmW x 458mmH x 551mmD (excludes door and handle)
Finish	Neptune Grey
Hot programs	4 (Slow cooking, defrost by weight, proving, yoghurt)
Cold programs	4 (Blast chilling, deep freezing, drinks cooling, preservation/conservation)
Other functions	Reheating, defrost by time, ready to eat, automatic cleaning
Customisable programs	10
Automatic programs	100
Display	VivoScreen
Gross volume	34L
Shelf positions	3
Temperature range	-35°C to +75°C
Temperature control	Electronic
Cooking with probe	Yes
Multi-step cooking	Yes (2 step)
Installation	Built-in
Automatic cleaning	Yes
Lighting	1 x 1W Halogen
Safety	Thermal protection system, control lock, door open alarm
Cooling type	Fan assisted
Refrigerant gas type	R290
Timer	2 x Minute minders
Power	220-240V, 50/60Hz 270W 2.5A Connection
Warranty	Five years parts and labour

#### INCLUDED ACCESSORIES

- 1 x Temperature probe
- 1 x Chrome shelf/bottle rack grid
- 1 x Microfibre cloth

### -35 TO 75°C TEMPERATURE RANGE

A wide temperature range allows a multitude of uses, including freezing, chilling, defrosting, proving, reheating and cooking. A programmable temperature probe ensures accuracy and safety for perfect results.

### RAPID CHILLING AND FREEZING

For safety and speed, food can be rapidly chilled or frozen. This function operates by weight or use of the temperature probe to prevent the formation of ice crystals and maintain food integrity.



### DEFROST, CHILL AND REHEAT

Quickly and efficiently defrost, chill and reheat by weight or temperature. These intuitive functions allow for effortless and optimal storage, preservation and serving of food.



### DELAY START - READY TO EAT

Offering increased versatility and safety, this function allows you to bring ready cooked food to serving temperature when you need it. Enter the required serving time and the blast chiller will conserve your cooked dish at 3°C, then will automatically start the multi-stage program parameters to ensure food is ready at the required time.

### COLOUR TOUCH CONTROLS

Intuitive, easy-to-read touchscreen that allows direct access to set function, temperature and time.

### LINEA DESIGN

Distinctive products that incorporate modern minimalist design trends, the Linea aesthetic is characterised by symmetrical lines, balance and light. Any combination of premium Linea appliances will make a real style statement in the kitchen.

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**CREATE SMEG'S VITALITY SYSTEM:**

The triple formula for a healthier life, Smeg's Vitality System is the association of a built-in combi-steam oven, blast chiller and vacuum drawer. The combination brings professional products into the domestic environment. This is the Smeg recipe for healthy nutrition.



CPV115G  
LINEA VACUUM DRAWER



SOA6104S4PG - LINEA STEAM100 PRO OVEN  
SO6104APG - LINEA OMNICHEF OVEN

