

# SBC4104G



#### BLAST CHILLER FEATURES

EAN 8017709328849

**Dimensions**  $597 \text{mmW} \times 458 \text{mmH} \times 551 \text{mmD}$ 

(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  $-35^{\circ}\text{C}$  to  $+75^{\circ}\text{C}$ 

Temperature control Electronic

Cooking with probe Yes

Multi-step cooking Yes (2 step)

Installation Built-in
Automatic cleaning Yes

 $\begin{array}{ccc} \textbf{Lighting} & & 1 \times 1 \text{W Halogen} \end{array}$ 

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

 $1 \times Chrome shelf/bottle rack grid$ 

1 x Microfibre cloth

# MADE IN ITALY Since 1948

# -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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# SBC4104G COMPACT LINEA BLAST CHILLER

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# **CREATE SMEG'S VITALITY SYSTEM:**

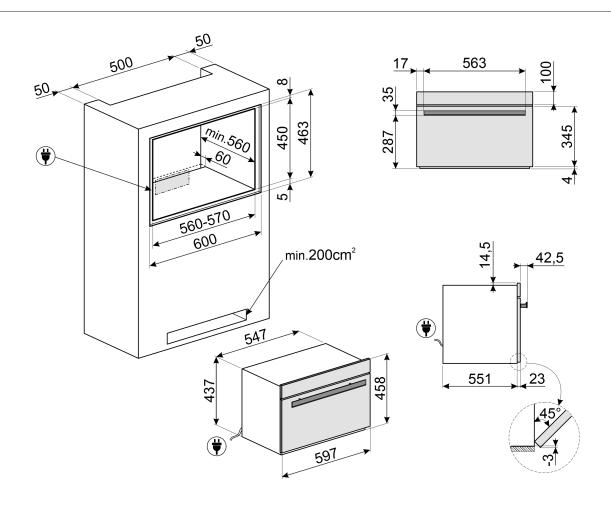
The triple formula for a healthier life, Smeg's Vitality System is the association of a built-in combi-steam oven, blast chiller and vaccum drawer. The combination brings professional products into the domestic environment. This is the Smeg recipe for healthy nutrition.



CPV115G LINEA VACUUM DRAWER



SOA6104S4PG - LINEA STEAM100 PRO OVEN SO6104APG - LINEA OMNICHEF OVEN



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