

## SC485X-8

Cucina product

60cm Multifunction Oven, Finger-friendly Stainless Steel  
Energy Efficiency Class A

EAN13: 8017709131906

- 8 functions including Circulaire element with fan
- Full width grill
- Electronic clock/timer
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 4 cooking levels
- Metal side supports
- Removable inner door glass
- Energy saving option - Ecologic
- **Vapor clean programme**
  - Electronic display with child lock
  - Nominal Power: 3.0kW
  - Conventional: 0.91kW/h
  - Forced Air Convection: 0.79kW/h
- **Maxi oven GROSS capacity: 70 litres**
- **Maxi oven NET capacity: 63 litres**
- **13 Amp Power Supply Required**

Standard Accessories:  
Roasting/Grill Pan  
Chrome Shelf  
Grill Mesh  
Roof Liner

**NB: This model will replace the SC378MFX once stock has been exhausted.**



### Functions



### Options

- **PRTX** - Pizza stone with handles
- **GT1T-1** - Pair fully extractable telescopic shelves

- **GT1P-1** - Pair partially extractable telescopic shelves

Smeg (UK) Limited  
3 Milton Park, Abingdon  
Oxon OX14 4RN  
Tel. +44 (0)844 557 9907  
Fax +44 (0)844 557 9337



**Upper and lower element only:**

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



**Grill element:**

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



**Fan with grill element:**

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



**Fan with upper and lower elements:**

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



**Circulaire with upper and lower elements:**

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



**Circulaire:**

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



**ECO:**

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



**Vapor clean**  
Vapor clean

