

SO4102M1B3









Category 45cm compact

Product Family Oven Power supply Electric **Heat source** Electric

Cooking method Combi Microwave Galileo cavity Micro combi Cleaning system Vapor Clean 8017709327712 EAN code



Aesthetics

Serigraphy colour **Aesthetics** Linea Grey Colour Symbols Black Serigraphy type **Finishing** Gloss Full glass Door Design Flat Handle Linea minimal **Handle Colour** Material Glass Black Glass Type Clear1 Logo Silk screen

Controls





Display name EvoScreen **Control setting**

Display technology LCD Touch control

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted

11

Ciculaire

ECO

Static

Large grill

Base

Pizza

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Microwave functions



Microwave



Microwave + bottom + top + fan



Microwave + circulaire + fan



Microwave + grill

Other functions



Defrost by time



Proving



Stone cooking



BBQ





Sabbath

Cleaning functions



Vapor Clean

Options









Time-setting options

Delay start and automatic

end cooking

Minute minder

Timer Controls Lock / Child

Safety

Yes

Yes

Other options

Keep warm, Eco light,

Brightness, Tones

Showroom demo option

Rapid pre-heating

Yes Yes

Technical Features















Minimum Temperature 30°C 250 °C Maximum temperature Shelf positions

Shelves type Metal racks

No. of lights

Light type Halogen 40 W Light power Light when door is Yes

opened

1000 W Lower heating element

power

2000 W Grill element - power Circular heating element 1400 W

- Power

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Heating suspended when door is opened

Yes

Door opening type Standard opening Door Temperate door

Total no. of door glasses 3 Microwave stops when Yes

door is opened

Soft Close hinges Yes Soft Open Yes Safety Thermostat Yes Chimney Fixed Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel

Microwave screen

protection

Cooling duct

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Single

Yes

211x462x401 mm



Performance / Energy Label



Net volume of the cavity 40 litres Microwave effective 800 W

Number of cavities 1 power

Accessories Included

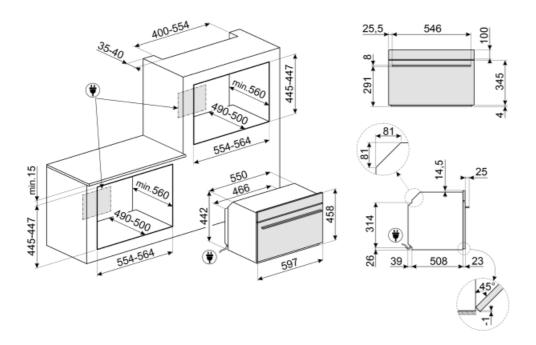
Chrome shelf 1 Glass tray 1

Grill mesh 1

Electrical Connection

Voltage220-240 VFrequency (Hz)50 HzNominal power (W)3300 WPower supply cable150 cm

length



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Not included accessories

AIRFRY

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



Rectangular refractory stone. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



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Symbols glossary



Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g



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



Combination microwave: This oven allows to combine two different ways of cooking (Traditional with microwaves). Combined ovens increase cooking opportunities, while providing maximum flexibility of household appliances.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Triple glazed doors: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



Electric



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



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.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



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.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



Microwave: Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.



Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.



Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food

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	technology with style		
(#*)	Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.	◎	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
45 cm	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.	©)°¢	Keep warm: This function allows you to keep precooked foods warm.
Ö	Side lights: Two opposing side lights increase visibility inside the oven.		Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted
	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.	i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.
<u>:2</u>	The oven cavity has 2 different cooking levels.		Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
0.	Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.	9	Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.
V *	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.	40 it	The capacity indicates the amount of usable space in the oven cavity in litres.
EVO screen			Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in

the oven, but with fewer calories and less fat.

Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire

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