

SOA4102M1N

Category Product Family Power supply Heat source Cooking method Galileo Technology Cleaning system EAN code

45cm compact Oven Electric ELECTRICITY Combi Microwave Micro combi Vapour Clean 8017709325299



Aesthetics

Aesthetic	Linea	Serigraphy type	Symbols
Colour	Black	Door	Full glass
Design	Flat	Handle	Linea
Material	Glass	Handle Colour	Chromed
Glass Type	Clear	Logo	Silk screen
Serigraphy colour	Grey		

Controls

EVO			
Display name	EvoScreen	Control setting	Touch bottons
Display technology	LCD		
Programs / Fund	ctions		

No. of cooking functions	13
Automatic programmes	20



Traditional cooking functions		
Static	Ean assisted	Circulaire
🛞 Turbo	ECO Eco	Large grill
😢 Fan assisted bottom	Bizza	
Microwave functions		
≈ Microwave	Fan assisted	Circulaire
📄 Microwave + grill		
Other functions		
Defrost by time	Proving	Stone cooking
BBQ	Air-Fry	Sabbath
Cleaning functions		

Vapour Clean

Options

Time-setting options	Delay start and automatic end cooking	Other options	Keep warm, Eco light, Tones, Brightness
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Controls Lock / Child Safety	Yes		

Technical Features

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Minimum Temperature	30 °C	Door	Temperate door
Maximum temperature	250 °C	Total no. of door glasses	3
No. of shelves	3	Microwave stops when	Yes
Shelves type	Metal racks	door is opened	
No. of lights	2	Soft Close hinges	Yes
Light type	Halogen	Soft Open	Yes
Light Power	40 W	Safety Thermostat	Yes
Light when door is opened	Yes	Chimney	Fixed
00000		Cooling system	Tangential
		Cooling duct	Single



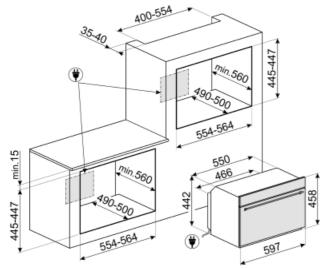
Lower heating element power	1200 W	Usable cavity space dimensions (HxWxD)	211x462x401 mm
Grill element - power	1750 W	Temperature control	Electronic
Circular heating element	1400 W	Cavity material	Ever clean Enamel
- Power		Microwave screen	Yes
Heating suspended when door is opened	Yes	protection	
Door opening type	Standard opening		

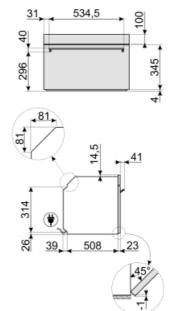
Performance / Energy Label

40 IL			
Net volume of the cavi	ty 401	Microwave effective	800 W
Number of cavities	1	power	
Accessories Incl	udad		
Accessories inci	uueu		
Rack with back stop	1	Glass tray	1

Electrical Connection

Plug	(I) Australia	Frequency (Hz)	50 Hz
Voltage	220-240 V	Power supply cable	115 cm
Nominal power	3300 W	length	







Symbols glossary (TT)

S	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.
<u> </u>	Air cooling system: to ensure a safe surface temperatures.	*	Defrost by time: with this function the time of thawing of foods are determined automatically.
3	Triple glazed doors: Number of glazed doors.	223 (A	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.
Œ	Electric	<u> </u>	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.
*)	Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.	(%)	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.
\square	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.	8	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	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.
<i>"</i>	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.	(⊪※)	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.



٩	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.		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.
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.	ୢୄ୳ୄ	KEEP_WARM_72dpi
Q. Q	Side lights: Two opposing side lights increase visibility inside the oven.	Ë	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
<u>-</u>	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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works
<u>.3</u>	The oven cavity has 3 different cooking levels.	D	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
	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.	V	Vapour 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 double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g		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		