

# MOE34CXI2

Usable volume

34 I

**Product Family** Category Power supply

Microwave Countertop Electric

**Cooking Method** Combi Microwave

Control Electronic



#### **Controls**

Display / Clock

Type of control setting

Control knobs / buttons

1 a LED

Handle

Opening

No. of controls 1 Control knobs Controls colour **Bottons Colour** 

Standard with knurlings

Chromed Cromato

## **Options**



Timer

Electronic

Start and stop

End of cooking acoustic

alarm

Controls Lock / Child

Safety

Yes

Side-opening

Yes

Yes

#### **Technical Features**

Time-setting options





Cavity material Stainless steel

No. of lights Light type Led **Turntable** Yes Turntable dimensions 31,5 cm

Yes

Light when door is

opened

Grill type

Heating element Grill - power 1100 W

Door opening

Total no. of door glasses 2 Safety Thermostat Yes

**Tangential** Cooling system Yes

Microwave screen

protection

Microwave stops when

door is opened

Inverter Yes

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Circulaire heating element - Power

2500 W

Usable cavity space dimensions (HxWxD)

Microwave effective

power

249x351x361 mm

1100 W

Accessories included

Grid 1

Pizza dish

1

**Electrical Connection** 

Plug Nominal power Current (F;E) Schuko 1800 W 7,83 A Voltage (V) Frequency (Hz) Power supply cable length 230 V 50 Hz 100 cm

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## Symbols glossary



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.



Microwave energy shortens cooking times dramatically and produces energy savings.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting.



Double glazed doors: Number of glazed doors.



Circulaire + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



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.



Pizza microwave: This function cooks pizza quicker thanks to the microwaves. To optimize the final result, use the function combined with the Chef plate.



Side lights: Two opposing side lights increase visibility inside the oven.



The capacity indicates the amount of usable space in the oven cavity in litres.

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