

SO4101M1B3



Category	45cm Compact Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Combi Microwave
Galileo cavity	Micro combi
EAN code	8017709337292



Aesthetics

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

Controls

			
Display name	CompactScreen	Control setting	Control knobs
Display technology	LCD	No. of controls	2

Programs / Functions

No. of cooking functions	10
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Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill

Microwave functions



Microwave



Microwave + bottom + top + fan



Microwave + circulaire + fan



Microwave + grill

Other functions



Defrost by time

Options



Time-setting options Delay start and automatic end cooking

Minute minder Yes

Timer 1

Controls Lock / Child Safety Yes

Other options Keep warm, Eco light

Showroom demo option Yes

Rapid pre-heating Yes

Technical Features



Capacity (Lt) <50 l

Cavity QS-Galileo

Minimum Temperature 30 °C

Maximum temperature 280 °C

Shelf positions 2

No. of lights 1

Light type Halogen

Light power 40 W

Heating suspended when door is opened Yes

Door opening type Standard opening

Door Temperate door

Total no. of door glasses 3

Microwave stops when door is opened Yes

Chimney Fixed

Cooling system Tangential

Cooling duct Single

Light when door is opened	Yes	Usable cavity space dimensions (HxWxD)	211x462x401 mm
Lower heating element power	1000 W	Temperature control	Electronic
Grill element - power	1750 W	Cavity material	Easy clean enamel
Circular heating element - Power	1400 W	Microwave screen protection	Yes

Performance / Energy Label



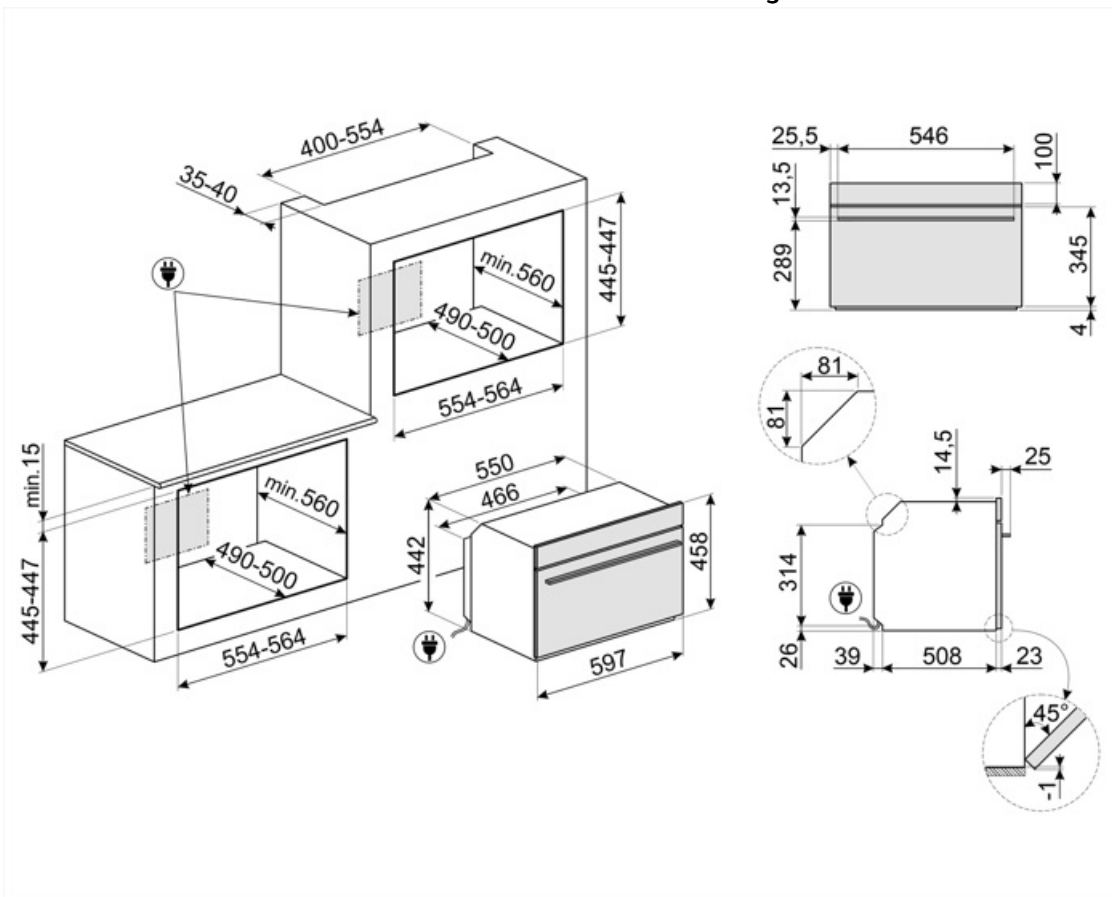
Net volume of the cavity	40 litres	Microwave effective power	850 W
Number of cavities	1		

Accessories Included

Chrome shelf	1	Glass tray	1
Grill mesh	1		

Electrical Connection

Voltage	220-240 V	Nominal power (W)	3100 W
Plug	No	Frequency (Hz)	50 Hz
Current	14 A	Power supply cable length	150 cm



Compatible Accessories

BBQ

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.



ET50

Enamelled tray, 50mm deep



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. 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



ET20

Enamelled tray, 20mm deep





















GTT2

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



Symbols glossary

 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>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.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.</p>
 <p>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.</p>	 <p>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.</p>



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.



Keep warm: This function allows you to keep precooked foods warm.



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



The oven cavity has 2 different cooking levels.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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



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.



Illuminated controls: are a safety device to alert the user that the appliance is on as well as being a stunning design feature.



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



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.



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