# SO4102S3B3

| | |
|---|---|
| **Category** | 45cm compact |
| **Product Family** | Oven |
| **Vitality system** | Yes |
| **Power supply** | Electric |
| **Heat source** | ELECTRICITY |
| **Cooking method** | Combi Steam |
| **Galileo Technology** | Steam100 |
| **Cleaning system** | Vapour Clean |
| **EAN code** | 8017709325619 |



## Aesthetics

| | | | |
|---|---|---|---|
| **Aesthetic** | Linea | **Serigraphy type** | Symbols |
| **Colour** | Black | **Door** | Full glass |
| **Finishing** | Glossy | **Handle** | Linea minimal |
| **Design** | Flat | **Handle Colour** | Black |
| **Material** | Glass | **Logo** | Silk screen |
| **Glass Type** | Clear | **Controls colour** | Matte black |
| **Serigraphy colour** | Grey | | |

## Controls

| | | | |
|---|---|---|---|
| **Display name** | EvoScreen | **Control setting** | Full touch |
| **Display technology** | LCD | | |

## Programs / Functions

**No. of cooking functions** 12

**Traditional cooking functions**

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Base
- Pizza

**Cooking functions with steam**

Steam | Fan assisted | Circulaire | Sous Vide

**Other Steam functions**

Tank cleaning | Water outlet | Water input | Descaling

**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, Brightness, Tones |
| **Minute minder** | Yes | **Showroom demo option** | Yes |
| **Timer** | 1 | **Rapid pre-heating** | Yes |

## Technical Features

| | | | |
|---|---|---|---|
| **Capacity (Lt)** | 41 l | **Door** | Temperate door |
| **Cavity** | QS-Galileo | **Removable door** | Yes |
| **Minimum Temperature** | 25 °C | **Full glass inner door** | Yes |
| **Maximum temperature** | 250 °C | **Removable inner door** | Yes |
| **No. of shelves** | 2 | **Total no. of door glasses** | 3 |
| **N. of fans** | 1 | **Soft Close hinges** | Yes |
| **No. of lights** | 1 | **Soft Open** | Yes |
| **Light type** | Halogen | **Chimney** | Variable |
| **User-replaceable light** | Yes | **Cooling system** | Tangential |
| **Light Power** | 40 W | **Cooling duct** | Single |
| **Light when door is opened** | Yes | **Steam range** | 20 - 100% |
| **Lower heating element power** | 1200 W | **Usable cavity space dimensions (HxWxD)** | 211x462x401 mm |
| **Grill element - power** | 1800 W | **Temperature control** | Electronic |

| | | | |
|---|---|---|---|
| **Circular heating element - Power** | 2000 W | **Cavity material** | Ever clean Enamel |
| **Heating suspended when door is opened** | Yes | **Water loading** | Drawer, manual |
| **Door opening type** | Standard opening | **Tank capacity** | 0,8 l |

## Performance / Energy Label



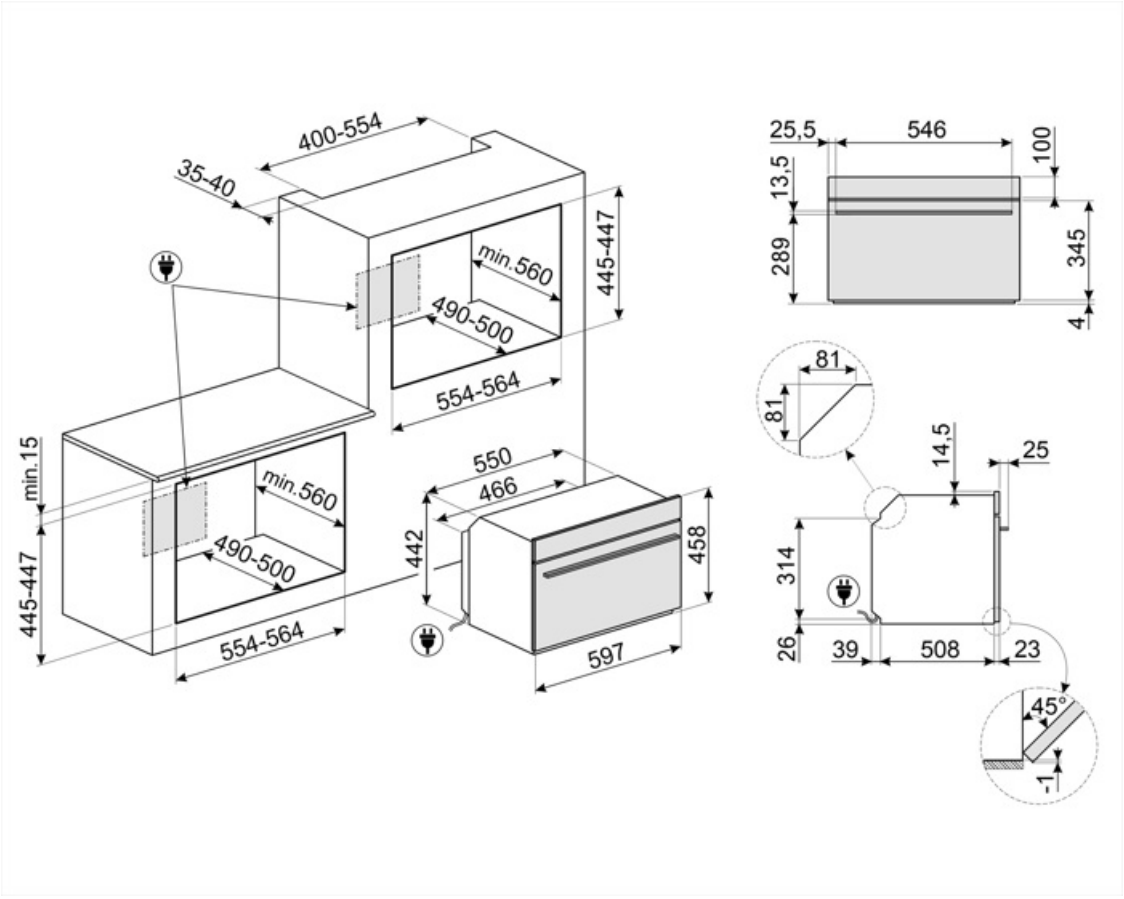

| | | | |
|---|---|---|---|
| **Energy efficiency class** | A++ | **Energy consumption in forced air convection** | 1.58 MJ |
| **Net volume of the cavity** | 41 l | **Energy consumption per cycle in fan-forced convection** | 0.44 kWh |
| **Energy consumption per cycle in conventional mode** | 0.80 kWh | **Number of cavities** | 1 |
| **Energy consumption in conventional mode** | 2.88 MJ | **Energy efficiency index** | 61.1 % |

## Accessories Included

| | | | |
|---|---|---|---|
| **Rack with back stop** | 1 | **St/steel tray (20mm)** | 1 |
| **Enamelled deep tray (50mm)** | 1 | **St/steel perforated deep tray (40mm)** | 1 |
| **Insert gird** | 1 | **Other** | water loading kit |

## Electrical Connection

| | | | |
|---|---|---|---|
| **Voltage** | 220-240 V | **Nominal power** | 3000 W |
| **Plug** | No | **Frequency (Hz)** | 50/60 Hz |
| **Current** | 13 A | **Power supply cable length** | 150 cm |


400-554
35-40
445-447
min.560
490-500
554-564
min.15
445-447
min.560
490-500
554-564
550
466
442
458
597
25,5
546
100
13,5
289
345
4
81
81
14,5
25
314
26
39
508
23
45°
1

## Compatible Accessories



**AIRFRY2**

Air fryer tray. 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.



**BN620-1**

Enamelled tray, 20mm deep



**BX640PL**

Stainless steel perforated tray. To cook many types of vegetables, fish, white meats, ravioli or other varieties of stuffed pasta, preserving all the vitamins and mineral salts for a richer, fuller and natural flavour



**ET50**

Enamelled tray, 50mm deep



**GTTV2**

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



**PR3845X**

Antifingerprint stainless steel.  Cover for furniture in column installation of more ovens



**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.



**BN640**

Enamelled tray, 40mm deep



**ET20**

Enamelled tray, 20mm deep



**GTP2**

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



**PALPZ**

Pizza shovel with fold away handle width: 315mm  length : 325mm



**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

# 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



A++: Energy efficiency class A++ helps to save up to 20% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Air cooling system: to ensure a safe surface temperatures.



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



Triple glazed doors: Number of glazed doors.



Electric



Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.



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.



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.



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.



Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



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




The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.



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



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.



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.




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



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



FUN_SOUS_VIDE_72dpi



Steam cooking: it`s a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.



FUN_STEAM_OTHER_WATER_IN_OUT_72dpi




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.



The inner door glass: can be removed with a few quick movements for cleaning.



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



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




The oven cavity has 2 different cooking levels.



To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.




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



Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.



Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



KEEP_WARM_72dpi



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



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



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.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.




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



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