

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	Matt 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
Minute minder	Yes
Timer	1

Other options	Keep warm, Eco light, Brightness, Tones
Showroom demo option	Yes
Rapid pre-heating	Yes

Technical Features



Minimum Temperature	25 °C	Removable door	Yes
Maximum temperature	250 °C	Full glass inner door	Yes
No. of shelves	2	Removable inner door	Yes
N. of fans	1	Total no. of door glasses	3
No. of lights	1	Soft Close hinges	Yes
Light type	Halogen	Soft Open	Yes
User-replaceable light	Yes	Chimney	Variable
Light Power	40 W	Cooling system	Tangential
Light when door is opened	Yes	Cooling duct	Single
Lower heating element power	1200 W	Steam range	20 - 100%
Grill element - power	1800 W	Usable cavity space dimensions (HxWxD)	211x462x401 mm
Circular heating element - Power	2000 W	Temperature control	Electronic
		Cavity material	Ever clean Enamel
		Water loading	Drawer, manual

Heating suspended when door is opened	Yes	Tank capacity	0,8 l
Door opening type	Standard opening		
Door	Temperate door		

Performance / Energy Label



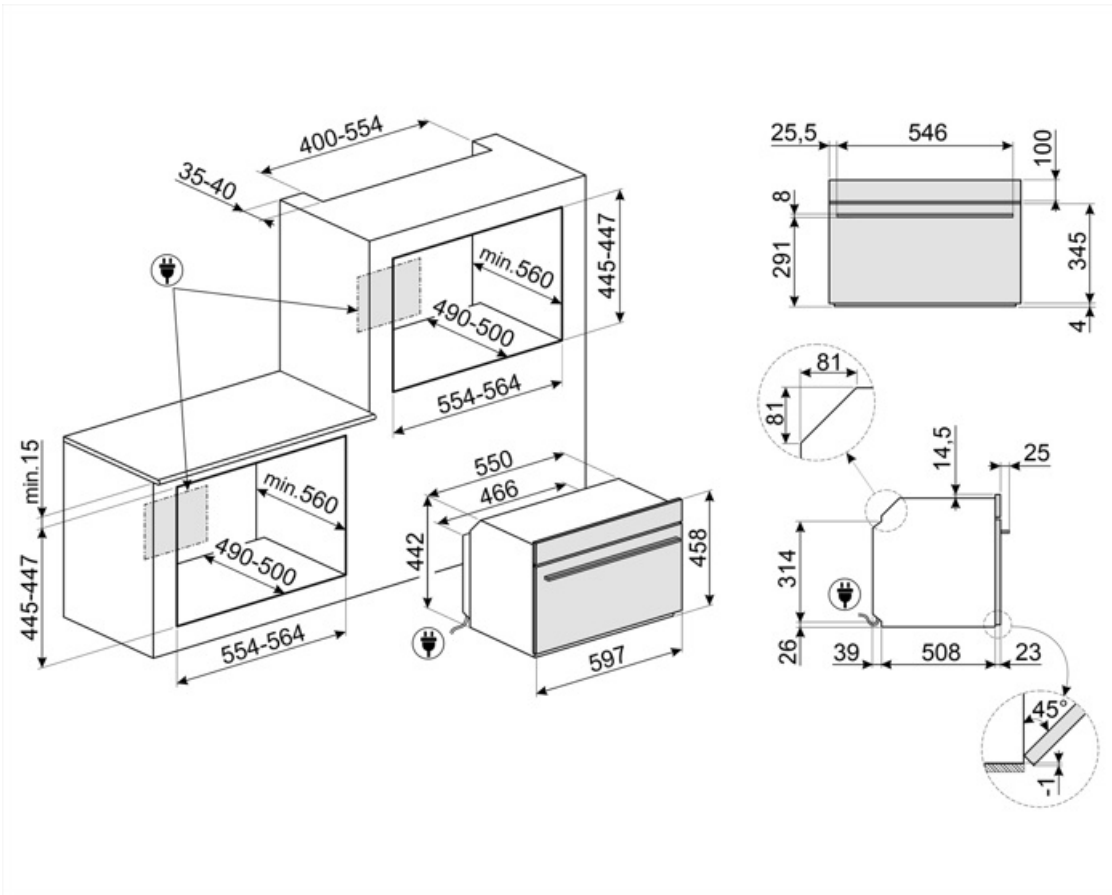
Energy efficiency class	A++	Energy consumption in forced air convection	1.58 MJ
Net volume of the cavity	41 l	Energy consumption per cycle in fan-forced convection	0.44 kWh
Energy consumption per cycle in conventional mode	0.80 kWh	Number of cavities	1
Energy consumption in conventional mode	2.88 MJ	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	Frequency (Hz)	50/60 Hz
Current	13 A	Power supply cable length	150 cm
Nominal power	3000 W		



Compatible 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.



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



Symbols glossary

 <p>A++: Energy efficiency class A++ helps to save up to 20% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>	 <p>Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.</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>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.</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>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.</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>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>
 <p>FUN_SOUS_VIDE_72dpi</p>	 <p>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.</p>

 <p>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.</p>	 <p>Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.</p>
 <p>FUN_STEAM_OTHER_WATER_IN_OUT_72dpi</p>	 <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.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>KEEP_WARM_72dpi</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>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</p>
 <p>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>	 <p>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</p>
 <p>The oven cavity has 2 different cooking levels.</p>	 <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>
 <p>To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.</p>	 <p>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.</p>
 <p>Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.</p>	 <p>Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>
 <p>...</p>	 <p>...</p>
 <p>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</p>	 <p>Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.</p>



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