

SO4102S3B3









Category 45cm Compact Ovens

Product Family Oven Yes Vitality system Power supply Electric **Heat source** Electric Cooking method Combi Steam Galileo cavity Steam100 Cleaning system Vapor Clean **EAN** code 8017709325619



Aesthetics

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

Controls





Display name EvoScreen Display technology LCD

Control setting

Touch control

Programs / Functions

No. of cooking functions

12



Traditional cooking funct	ions		
Static	Fan assisted	© Cicu	laire
®			
Turbo (circulaire + bottom +	upper + ECO ECO	Larg	ge grill
fan)			
Base	Pizza		
Cooking functions with st	eam		
Manual steam	Steam + bott	tom + upper + fan 🛭 🔞 Sted	ım + circulaire + fan
Sous Vide			
Other Steam functions			
Tank cleaning	Water outlet	₩ar	ter input
Descaling			
Other functions			
Defrost by time	Proving	Stor	ne cooking
вво	Air-Fry	i Sab	bath
Cleaning functions			
V [→] Vapor Clean			
Ontions			
Options			
○ ※ ■			
Time-setting options	Delay start and automatic end cooking	Other options	Keep warm, Eco light, Brightness, Tones
Minute minder Timer	Yes 1	Showroom demo option Rapid pre-heating	Yes Yes

Technical Features





















Minimum Temperature 25 °C
Maximum temperature 250 °C
Shelf positions 2
No. of lights 1

Light type Halogen
User-replaceable light Yes
Light power 40 W
Light when door is Yes

opened

Lower heating element 1200 W

power

Grill element - power 1800 W Circular heating element 2000 W

- Power

Heating suspended when door is opened

Yes

Door opening typeStandard openingDoorTemperate door

Removable door Yes

Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3 Soft Close hinges Yes Soft Open Yes Chimney Variable Cooling system **Tangential** Cooling duct Single Steam range 20 - 100%

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity materialEasy clean enamelWater loadingDrawer, manual

211x462x401 mm

Tank capacity 0,8 l

Performance / Energy Label





Energy efficiency class A++
Net volume of the cavity 41 litres
Energy consumption per 0,80 kWh

cycle in conventional

mode

Energy consumption in conventional mode

2,88 MJ

Energy consumption in 1,58 MJ

forced air convection

Energy consumption per 0,44 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 61,1 %

Accessories Included

Chrome shelf 1
Enamelled deep tray 1

(50mm) Grill mesh

1

St/steel tray (20mm) 1 St/steel perforated deep 1

tray (40mm)

Other water loading kit

Electrical Connection

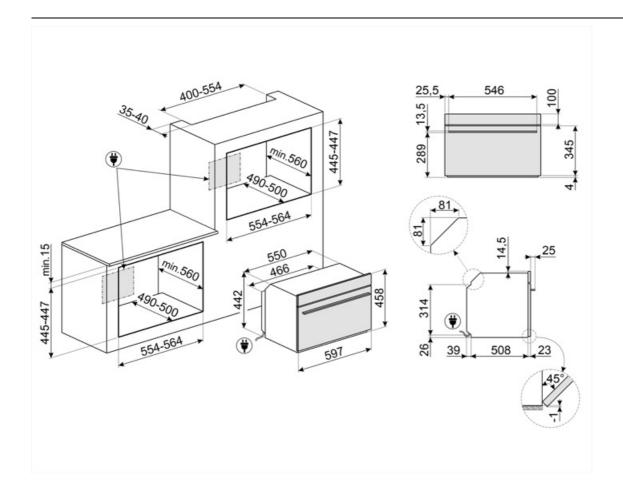
Voltage 220-240 V Current 13 A Nominal power (W) 3000 W

Frequency (Hz)
Power supply cable

50/60 Hz 150 cm

length







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.

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.

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



BN640

Enamelled tray, 40mm deep



ET20

Enamelled tray, 20mm deep

ET50

Enamelled tray, 50mm 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.



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.



PALPZ

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



PR3845X

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





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

Sym	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	8	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.		
A F	A++: Energy efficiency class A++ helps to save up to 20% energy compared to class A. Maximum performance with minimum consumption is guaranteed.	*	Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.		
	Air cooling system: to ensure a safe surface temperatures.	**	Defrost by time: with this function the time of thawing of foods are determined automatically.		
[០]	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.	3	Triple glazed doors: Number of glazed doors.		
\$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$0 \$	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	Œ	Electric		
	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.	8	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.		
\bigcirc	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.		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.		
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.		

SMEG SPA 10/12/2025

Pizza function: The simultaneous operation of

facility when used with the Smeg pizza stone.

three elements ensures an optimum cooking

Grill element: Using of grill gives excellent results

rotisserie (where possible). Also ideal for cooking

when cooking meat of medium and small

sausages and bacon.

portions, especially when combined with a





Sous Vide Cooking: Steam function for perfect cooking of sous vide dishes. Enhances the taste of dishes and keeps their appearance and nutrients unaltered. Vacuum cooking (Sous Vide) made with the help of a steam oven is also an incredibly healthy and genuine type of cooking. The Sous Vide cooking technique allows heat to be efficiently transferred from the steam to the food, avoiding the loss of flavour due to oxidation and the evaporation of nutrients and moisture during cooking. Sous Vide cooking also allows better control over the cooking of food compared to traditional methods, ensuring uniform cooking results. It also allows cooking at a lower temperature than traditional cooking.



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.



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.



FUN_STEAM_OTHER_WATER_IN_OUT_72dpi



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.



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.



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



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



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



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



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



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



Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.



The oven cavity has 2 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



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



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.





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



Vapor 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.



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