

SO4102S3G









Category 45 cm **Product Family** Oven Vitality system Yes Power supply Electric **Heat source ELECTRICITY** Combi Steam Cooking method Galileo platform Steam100 Cleaning system Vapor Clean **EAN** code 8017709326876



Aesthetics

Aesthetic Linea Serigraphy colour Black Neptune Grey Colour Serigraphy type Symbols **Finishing** Matt Door Full glass Design Flat Handle Linea minimal **Handle Colour** Material Glass Satin metal and black Glass Type Clear Logo Silk screen

Controls





Display name EvoScreen **Control setting** Full touch

Display technology LCD

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire



Turbo

Eco

Pizza

Large grill

Base

SMEG SPA 11/30/2025

12



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



Leavening



Stone cooking



BBQ



Air-Fry



Sabbath

Cleaning functions



Vapor Clean

Options



Timer



Minute minder



Time-setting options

Delay start and automatic

end cooking

Other options

Keep warm, Eco light, Brightness, Tones

Yes

1

Showroom demo option Rapid pre-heating

Yes Yes

Technical Features













25°C













Removable door Full glass inner door Removable inner door Total no. of door glasses 3 Soft Close hinges Soft Open

Yes Yes Yes Yes Variable **Tangential** Single

Yes

Steam range Usable cavity space

Cooling duct

Cooling system

Chimney

211x462x401 mm

20 - 100%

Electronic

dimensions (HxWxD)

Temperature control Cavity material

Ever clean Enamel Drawer, manual

Tank capacity

Water loading

18,0

Minimum Temperature 250 °C Maximum temperature No. of shelves 2 N. of fans 1 No. of lights 1 Light type Halogen User-replaceable light Yes **Light Power** 40 W Light when door is Yes opened 1200 W Lower heating element power 1750 W Grill element - power Circular heating element 1400 W - Power Heating suspended Yes when door is opened



Door opening type Door

Standard opening Temperate door

2,88 MJ

1

1

Performance / Energy Label





Energy efficiency class Net volume of the cavity 41 l Energy consumption per 0,80 kWh

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in 1,58 MJ

forced air convection

Energy consumption per 0,44 kWh

cycle in fan-forced

convection

Number of cavities Energy efficiency index 61,1 %

Accessories included

Rack with back stop (inox, concave)

Enamelled deep tray

(50mm)

Insert gird

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

tray (40mm)

Other water loading kit

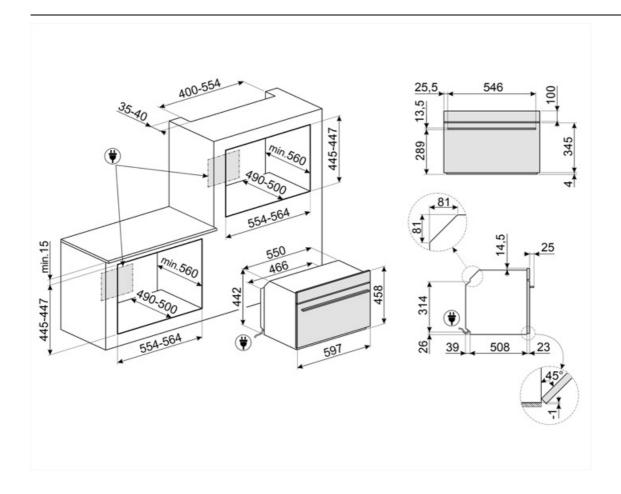
Electrical Connection

Voltage 220-240 V Plug Not present Current 13 A

Nominal power Frequency (Hz) Power supply cable length

3000 W 50/60 Hz 150 cm







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.



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.

ET20

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

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 folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

STONE

Rectangular refractory stone 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 Dimensions:L42 x H1,8 x P37,5 cm.

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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.

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 suitable for 45 cm and 60 cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

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

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 woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits





Symbols glossary





Combi steam ovens: The steam cooking system allows to cook any type of food more gently and quickly. Variations in temperature and steam level allow you to achieve the desired gastronomic result. Steam cooking decrease the use of fat in favor of a healthier and more genuine cuisine, and also minimizes the loss of weight and volume of food during cooking. Steam cooking is perfect for cooking meats: in addition to making them very soft, it maintains their shine and makes them more succulent. Also recommended for cooking leavened doughs and bread-making: humidity in fact allows the dough to grow and develop during cooking before creating the external crust. The result is a lighter and more digestible dough, recognizable by the larger alveolation. It is also suitable for defrosting quickly, for heating foods without hardening or drying them and for naturally desalting salted foods.



Air cooling system: to ensure a safe surface temperatures.



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



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.



Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on for the entire duration of cooking.



Electric



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the Base: the heat comes only from the bottom of the preparation of one dish at a time. The fan is not cavity. The fan is not active. Ideal for sweet and active and the heat comes from below and from savory pies, cobblers and pizzas. Designed to above at the same time. Static cooking is slower complete cooking and make food more crunchy. and more delicate, ideal in order to get well This symbol in gas ovens indicates the gas cooked and dry dishes even inside. Ideal for burner. cooking all types of roasts, fatty meats, bread, filled cakes. Circulaire: it is the perfect function for cooking all ECO: low energy consumption cooking: this ECO types of dishes in a more delicate way. The heat function is particularly suitable for cooking on a single shelf with low energy consumption. It is comes from the back of the oven and is distributed quickly and evenly. The fan is active. recommended for all types of food except those It is also ideal for cooking on multiple levels that can generate a lot of moisture (for example without mixing smells and flavors. vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment. Grill: Very intense heat coming only from above Pizza function: Specific function for cooking pizza from a double heating element. The fan is not in a pan. It allows to obtain a pizza that is soft active. Provides excellent grilling and gratinating inside and crispy outside with the topping results. Used at the end of cooking, it gives a perfectly cooked, not dry and not burnt. uniform browning to dishes. Sous Vide Cooking: Steam function for perfect Steam cooking: it's a natural way of cooking for (A) cooking of sous vide dishes. Enhances the taste of any kind of products, from vegetables to dishes and keeps their appearance and nutrients desserts, to preserve the nutritional and unaltered. Vacuum cooking (Sous Vide) made organoleptic properties of ingredients. Ideal for with the help of a steam oven is also an incredible cooking without fat, to heat up food without healthy and genuine type of cooking. The Sous drying. Steam is ideal for simultaneous cooking of Vide cooking technique allows heat to be meals that require different cooking times. efficiently transferred from the steam to the food, avoiding the loss of flavor 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. Circulaire + Steam: The addition of steam to Fun assisted + Steam: intense and homogeneous

Fun assisted + Steam: intense and homogeneous cooking. The fan is active and the heat comes from below and from above at the same time. The addition of steam allows better preservation of the organoleptic properties of food and improves the internal cooking of foods, which are more crunchy and digestible. Ideal for roast veal, roast duck and for cooking whole fish.

Circulaire + Steam: The addition of steam to thermoventilated cooking allows better preservation of the organoleptic properties of food. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is the perfect function for cooking all types of dishes in a more delicate way. It is also ideal for cooking on multiple levels without mixing smells and flavors. Ideal for preparing roasts, chicken and baked goods such as leavened cakes and bread.

FUN_STEAM_OTHER_WATER_IN_OUT_72dpi



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.





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.



45 cm

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



KEEP_WARM_72dpi



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 preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



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



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.



Dedicated cooking function for the 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.



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Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions 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