

SO4104M2PB3









Category 45cm Compact Ovens

Product Family Oven Power supply Electric **Heat source** Electric

Cooking method Combi Microwave Galileo cavity Speedwave Cleaning system Vapor Clean EAN code 8017709344245



Aesthetics

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

Controls





Display name Display technology Control setting

VivoScreen TFT Touch control No. of display languages Display languages

20

Italiano, English (UK), Français (FR), Français (CA), Nederlands, Español (ES), Español (MX), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA),

Zulu (ZA)

Programs / Functions

No. of cooking functions	15
Automatic programmes	150
Customisable recipes	10



Cooking with probe

thermometer

Yes

Traditional cooking functions Ciculaire Static Fan assisted (8) Turbo (circulaire + bottom + upper + **ECO** Large grill fan) Fan grill (large) Circulaire + bottom Base Pizza Microwave functions Microwave Microwave + circulaire + fan Microwave + bottom + top + fan Microwave + grill Microwave + Circulaire + bottom Warming and re-generation Other functions Defrost by weight Defrost by time Proving Stone cooking BBQ Air-Fry Keep warm Plate rack/warmer Sabbath Cleaning functions Vapor Clean **Options** Time-setting options Delay start and automatic SameTime Yes end cooking DeltaT cooking Yes Minute minder Yes Showroom demo option Yes Timer 3 Demo-tutorial mode Yes Controls Lock / Child Yes Touch guide Yes Safety History Yes, the last 10 functions Other options Keep warm, Eco light, utilised Language setting, Digital Rapid pre-heating Yes clock display, Brightness, Instant GO Yes Eco-logic, Tones, Tones volume



Multi-step cooking

Yes, up to 2 steps

Smart cooking

Yes

Technical Features













1200 W

Yes

Standard opening







25°C Minimum Temperature Maximum temperature 250°C Shelf positions 2 No. of lights 1 Light type **LED** 3 W Light power Light when door is Yes

opened

Lower heating element

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W 2700 W Large grill - Power Circular heating element 1400 W

- Power

Heating suspended

when door is opened

Door opening type

Temperate door Door

Total no. of door glasses 3 Microwave stops when Yes

door is opened

Yes Soft Close hinges Soft Open Yes Inverter Yes Stirrer Yes Chimney Double Cooling system **Tangential** Cooling duct Single

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel

Microwave screen

protection

Yes

214x462x397 mm

Performance / Energy Label



Net volume of the cavity 40 litres

Number of cavities

Microwave effective

power

900 W

Accessories Included





Chrome shelf

Grill mesh 1

Glass tray 1 Telescopic Guide rails,

total Extraction

Temperature probe

Yes, multipoint

Electrical Connection

Voltage 220-240 V Current 13 A

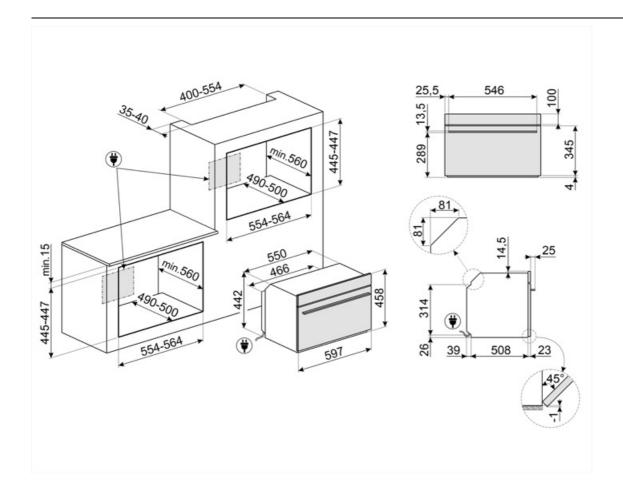
3000 W Nominal power (W)

Frequency (Hz) Power supply cable

length

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.

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

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.

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

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.

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

Symbols glossary			
S	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	%	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.
:::	Air cooling system: to ensure a safe surface temperatures.	***	Defrost by time: with this function the time of thawing of foods are determined automatically.
*	Defrost by weight: With this function the defrosting time is determined	3	Triple glazed doors: Number of glazed doors.
88	Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.	TECO logic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
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.		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.
\bigcup	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.	<u>®</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
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	ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.

for all types of food.

Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.

SMEG SPA 26/11/2025

3





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.



Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.



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.



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.



This function can reheat precooked dishes, without becoming dry or hard.



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



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.



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



Warming up: An option for dish warming and keeping the prepared meals hot.



Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops



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.



Touch guide: By holding down any symbol for 3 seconds you can get information on its function



The oven cavity has 2 different cooking levels.



Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.



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



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



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.



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.



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



The 4.3" VIVOscreen display offers an advanced colour touch interface, for automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.



...



Instant go: activating this option allows cooking to start immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature. Particularly suitable for frozen foods.



Stirrer Active and controlled microwave distribution. The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable.



...



Sametime: The perfect way to have a complete menu in a few simple steps. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time.



The inverter technology allows to generate microwaves continuously and at the desired power The constant flow, without on and off cycles, allows you to precisely control the temperature, reduce times, avoids wasting energy and allows you to obtain excellent cooking, defrosting and re-heating results, thanks to the smaller difference between core and surface temperature in food



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



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



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



Chimney: The double chimney technology creates a special airflow inside the cavity that reduce the condensation inside the cavity during microwave cooking.



DeltaT cooking: The oven automatically sets the cavity temperature to a predefined temperature (named deltaT) higher than the core temperature detected by the probe. When the probe detects an extra degree at the core, the oven automatically increases also its internal temperature by one degree.