# SO4301M1X

| | |
|---|---|
| **Category** | 45cm Compact Ovens |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | Electric |
| **Cooking method** | Combi Microwave |
| **Galileo cavity** | Micro combi |
| **Cleaning system** | Ever Clean enamel |
| **EAN code** | 8017709297282 |



## Aesthetics

| | | | |
|---|---|---|---|
| **Aesthetics** | Classic | **Serigraphy colour** | Black |
| **Colour** | Stainless steel | **Serigraphy type** | Symbols |
| **Finishing** | Fingerproof | **Door** | With 2 horizontal strips |
| **Design** | Flat | **Handle** | Classic |
| **Material** | Stainless steel | **Handle Colour** | Stainless steel |
| **Type of steel** | Brushed | **Logo** | Embossed |
| **Glass Type** | Eclipse | **Control knobs** | Classic |

## Controls

| | | | |
|---|---|---|---|
| **Display name** | CompactScreen | **Control setting** | Control knobs |
| **Display technology** | LCD | **No. of controls** | 2 |

## Programs / Functions

| | |
|---|---|
| **No. of cooking functions** | 10 |

**Traditional cooking functions**

Static

Fan assisted

Ciculaire

Turbo (circulaire + bottom + upper + fan)

ECO

Large grill

**Microwave functions**

Microwave

Microwave + bottom + top + fan

Microwave + circulaire + fan

Microwave + grill

**Other functions**

Defrost by time

## Options

| | | | |
|---|---|---|---|
| **Time-setting options** | Delay start and automatic end cooking | **Other options** | Keep warm |
| **Minute minder** | Yes | **Showroom demo option** | Yes |
| **Timer** | 1 | **Rapid pre-heating** | Yes |
| **Controls Lock / Child Safety** | Yes | | |

## Technical Features

| | | | |
|---|---|---|---|
| **Capacity (Lt)** | 40 l | **Door opening type** | Standard opening |
| **Cavity** | QS-Galileo | **Door** | Temperate door |
| **Minimum Temperature** | 30 °C | **Total no. of door glasses** | 3 |
| **Maximum temperature** | 250 °C | **Microwave stops when door is opened** | Yes |
| **Shelf positions** | 2 | **Chimney** | Fixed |
| **No. of lights** | 1 | **Cooling system** | Tangential |
| **Light type** | Halogen | **Cooling duct** | Single |
| **Light power** | 40 W | **Usable cavity space dimensions (HxWxD)** | 211x462x401 mm |

| | | | |
|---|---|---|---|
| **Light when door is opened** | Yes | **Temperature control** | Electronic |
| **Grill element - power** | 1500 W | **Cavity material** | Easy clean enamel |
| **Heating suspended when door is opened** | Yes | **Microwave screen protection** | Yes |

## Performance / Energy Label

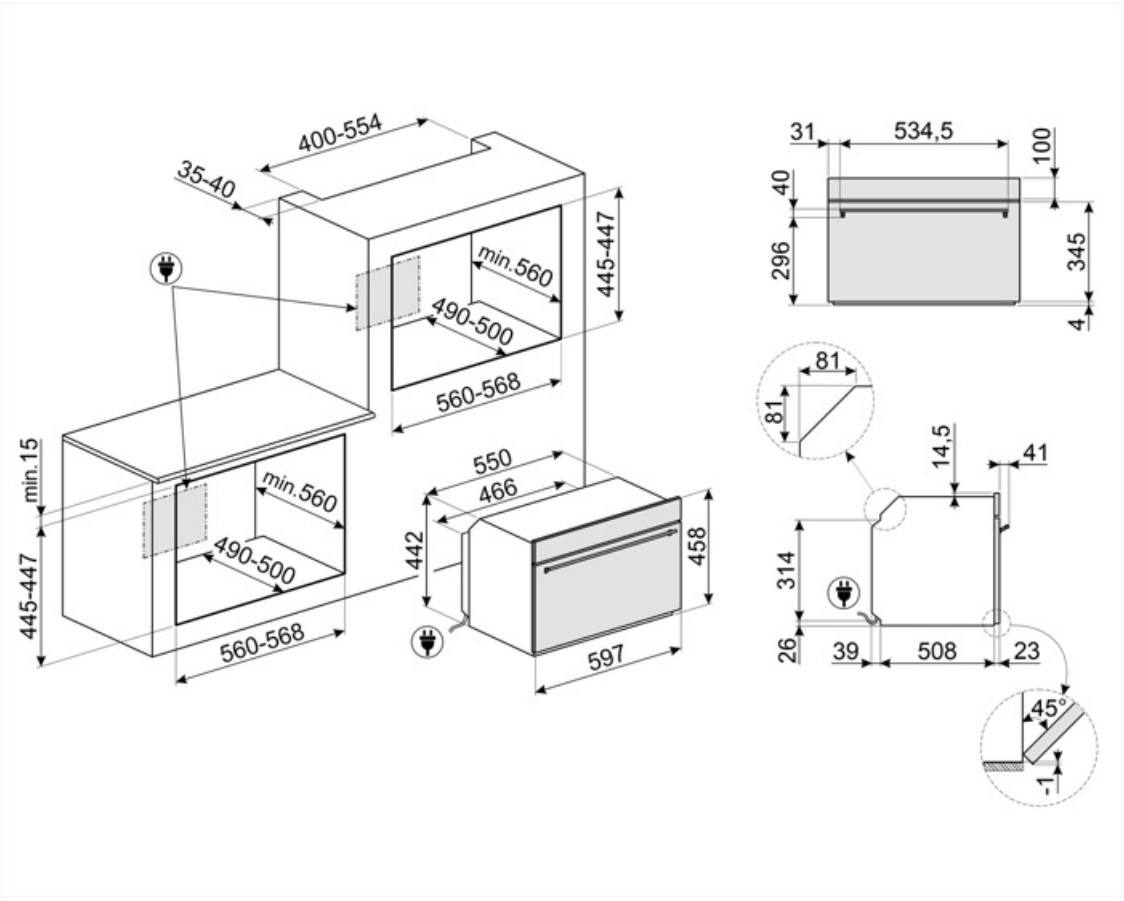
| | | | |
|---|---|---|---|
| **Net volume of the cavity** | 40 litres | **Microwave effective power** | 800 W |
| **Number of cavities** | 1 | | |

## Accessories Included

| | | | |
|---|---|---|---|
| **Chrome shelf** | 1 | **Glass tray** | 1 |
| **Grill mesh** | 1 | | |

## Electrical Connection

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|---|---|---|---|
| **Voltage** | 220-240 V | **Nominal power (W)** | 3100 W |
| **Plug** | No | **Frequency (Hz)** | 50 Hz |
| **Current** | 14 A | **Power supply cable length** | 150 cm |



## 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.



**ET20**

Enamelled tray, 20mm 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.



**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



**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



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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.



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.




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



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.



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.



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.



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.



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



Electric



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.



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.



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



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.




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.

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

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.




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

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

The oven cavity has 2 different cooking levels.




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




With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.