

SO4401M1X



Category	45cm compact
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Combi Microwave
Galileo cavity	Micro combi
EAN code	8017709325732



Aesthetics

Aesthetics	Cucina	Serigraphy colour	Black
Colour	Stainless steel	Serigraphy type	Symbols
Finishing	Fingerproof	Door	With panel
Design	Flat	Handle	Squared Selection
Material	Stainless steel	Handle Colour	Stainless steel
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse	Control knobs	Selection

Controls



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

Programs / Functions

No. of cooking functions	10
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Traditional cooking functions



Static



Fan assisted



Circulaire



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

Minute minder

Yes

Timer

1

Controls Lock / Child Safety

Yes

Other options

Keep warm

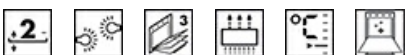
Showroom demo option

Yes

Rapid pre-heating

Yes

Technical Features



Minimum Temperature

30 °C

Maximum temperature

250 °C

Shelf positions

2

No. of lights

1

Light type

Halogen

Light power

40 W

Light when door is opened

Yes

Grill element - power

1500 W

Door

Temperate door

Total no. of door glasses

3

Microwave stops when door is opened

Yes

Chimney

Fixed

Cooling system

Tangential

Cooling duct

Single

Usable cavity space dimensions (HxWxD)

211x462x401 mm

Temperature control

Electronic

Heating suspended when door is opened	Yes	Cavity material	Easy clean enamel
Door opening type	Standard opening	Microwave screen protection	Yes

Performance / Energy Label



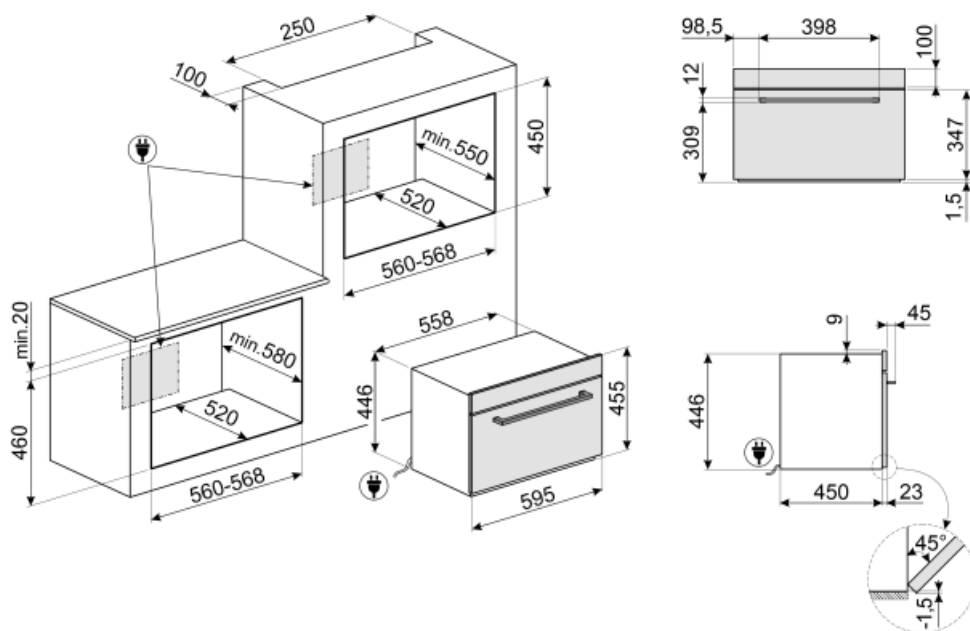
Net volume of the cavity	40 litres	Microwave effective power	800 W
Number of cavities	1		

Accessories Included

Chrome shelf	1	Glass tray	1
Grill mesh	1		

Electrical Connection

Voltage	220-240 V	Frequency (Hz)	50 Hz
Current	14 A	Power supply cable	150 cm
Nominal power (W)	3100 W	length	





















Not included 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.



Symbols glossary

	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.
	Triple glazed doors: Number of glazed doors.		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.		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.		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: 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.
	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.
	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.

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|  | Keep warm: This function allows you to keep precooked foods warm. |  | Side lights: Two opposing side lights increase visibility inside the oven. |
|  | Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes. |  | The oven cavity has 2 different cooking levels. |
|  | 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. |
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