

SO4401M1X



| | |
|-----------------------|--------------------|
| Category | 45cm Compact Ovens |
| 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 |
|---------------------------------|----|

Traditional cooking functions

 Static

 Fan assisted

 Ciculaire



Turbo (ciculaire + bottom + upper +

 ECO

 Large grill

fan)

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

Showroom demo option

Keep warm

Yes

Rapid pre-heating

Yes

Technical Features



Capacity (L)

<50 l

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 |
| Heating suspended when door is opened | Yes |
| Door opening type | Standard opening |

| | |
|------------------------------------|-------------------|
| Cavity material | Easy clean enamel |
| Microwave screen protection | Yes |

Performance / Energy Label



Net volume of the cavity 40 litres
Number of cavities 1

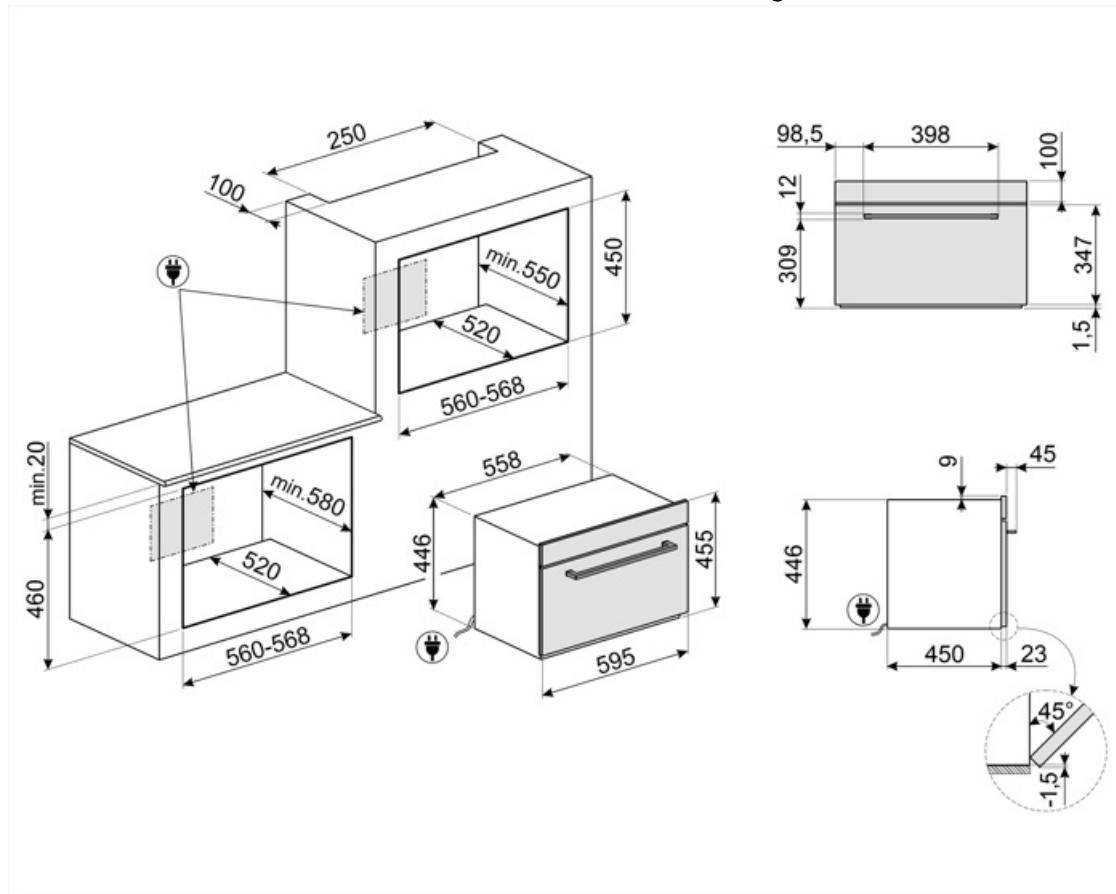
Microwave effective power 800 W

Accessories Included

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

Electrical Connection

| | | | |
|----------------|-----------|----------------------------------|--------|
| 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

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

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

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.

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 of 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. |



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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