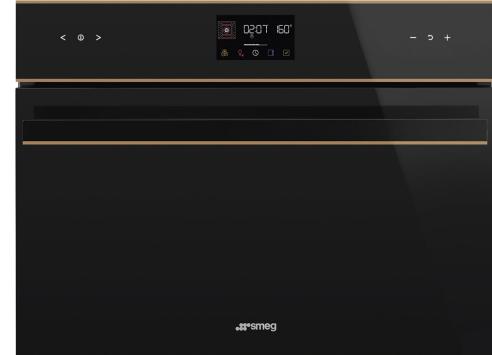


SO4602M1NR



Category	45cm Compact Ovens
Product Family	Oven
Power supply	Electric
Heat source	Electric
Cooking method	Combi Microwave
Galileo cavity	Micro combi
Cleaning system	Vapor Clean
EAN code	8017709331955



Aesthetics

Aesthetics	Dolce Stil Novo	Glass Type	Eclipse
Colour	Black	Door	Full glass
Finishing	Gloss	Handle	Linea
Design	Flat	Handle Colour	Black
Component finish	Copper	Logo	Applied
Material	Glass		

Controls

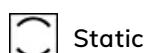


Display name	EvoScreen	Control setting	Touch control
Display technology	LCD		

Programs / Functions

No. of cooking functions 11

Traditional cooking functions



Static



Fan assisted



Ciculaire



ECO



Large grill



Base



Pizza

Microwave functions



Other functions



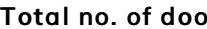
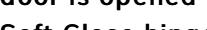
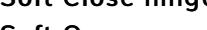
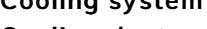
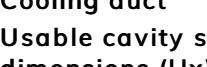
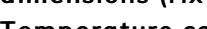
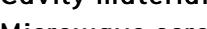
Cleaning functions



Options

	Delay start and automatic end cooking	Other options	Keep warm, Eco light, Brightness, Tones
Minute minder	Yes	Showroom demo option	Yes
Timer	1	Rapid pre-heating	Yes
Controls Lock / Child Safety	Yes		

Technical Features

 Capacity (Lt)	<50 l	 Door	Temperate door
 Minimum Temperature	25 °C	 Total no. of door glasses	4
 Maximum temperature	250 °C	 Microwave stops when door is opened	Yes
 Shelf positions	3	 Soft Close hinges	Yes
 No. of lights	2	 Soft Open	Yes
 Light type	Halogen	 Chimney	Fixed
 Light power	40 W	 Cooling system	Tangential
 Light when door is opened	Yes	 Cooling duct	Single
 Lower heating element power	1200 W	 Usable cavity space dimensions (HxWxD)	211x462x401 mm
 Grill element - power	1750 W	 Temperature control	Electronic
 Circular heating element - Power	1400 W	 Cavity material	Easy clean enamel
 Heating suspended when door is opened	Yes	 Microwave screen protection	Yes
 Door opening type	Standard opening		

Performance / Energy Label



Net volume of the cavity 40 litres
Number of cavities 1

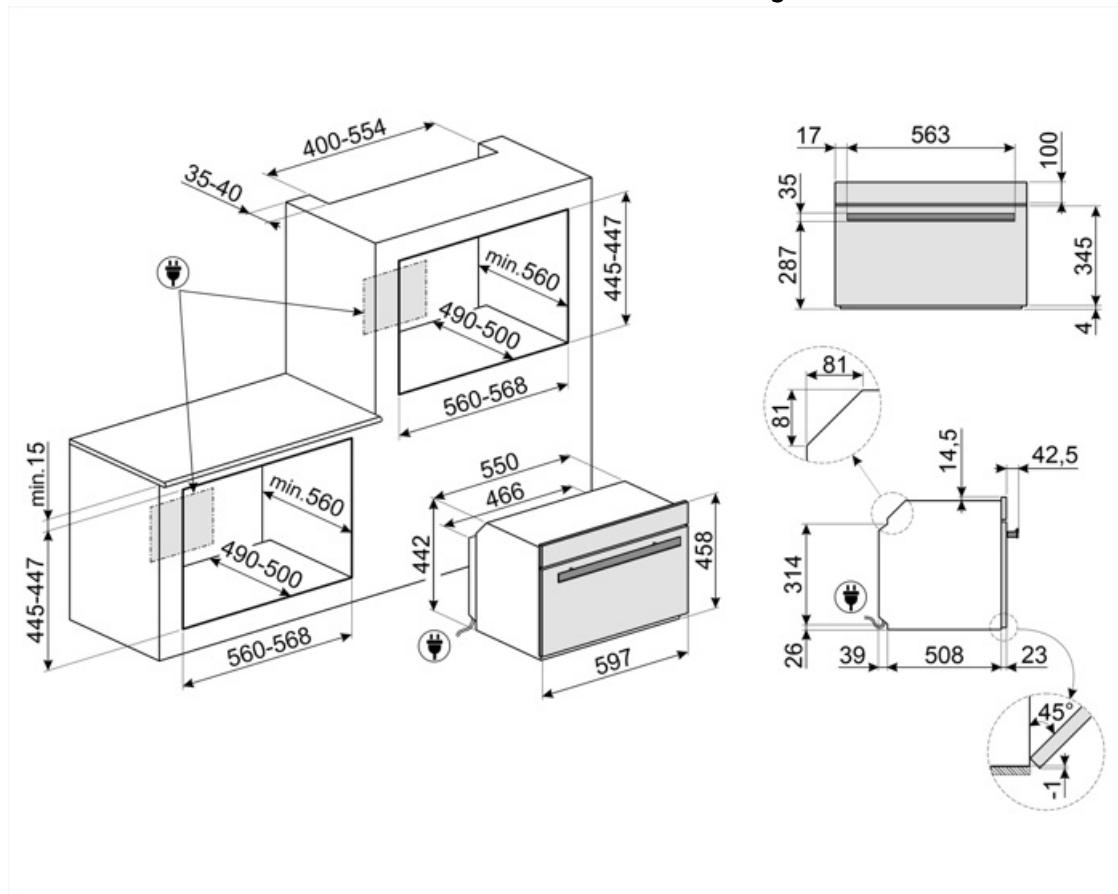
Microwave effective power 800 W

Accessories Included

Chrome shelf	1	Glass tray	1
Grill mesh	1		

Electrical Connection

Voltage	220-240 V	Nominal power (W)	3300 W
Plug	No	Frequency (Hz)	50 Hz
Current	15 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.



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



ET50



Enamelled tray, 50mm 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.

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.



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm

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

	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		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.		The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.
	Quadruple glazed: Number of glazed doors.		Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.
	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.
	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.		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.
	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.		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.
	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.		The oven cavity has 3 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.		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.		The capacity indicates the amount of usable space in the oven cavity in litres.
	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