

# **SO4604S4PNR**









Category 45 cm **Product Family** Oven Vitality system Yes Power supply Electric **Heat source ELECTRICITY** Cooking method Combi Steam Galileo platform Steam100 Pro Cleaning system Vapor Clean EAN code 8017709325565



### **Aesthetics**

**Aesthetic** Dolce Stil Novo Colour Black **Finishing** Glossy Design Flat Component finish Copper Material Glass

Glass Type **Eclipse** Door Full glass Dolce Stil Novo Handle **Handle Colour** Black

Applied Logo

### **Controls**



Display name Display technology Control setting

VivoScreen TFT

Advanced full touch

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 main oven

No. of cooking functions **Automatic programmes** Steam assisted levels

**SMEG SPA** 11/30/2025

20 150

3 + manual



Customisable recipes Traditional cooking functions	10	
Static	<b>&amp;</b> Fan assisted	© Circulaire
Turbo	ECO Eco	Large grill
Fan grill (large)	Base	© Circulaire + bottom
Pizza		
Cooking functions with pulsed steam		
Fan assisted	© Circolaire	Circulaire + Bottom
<b>Turbo</b>	Fan Grill	
Cooking functions with steam		
Steam	Fan assisted	(a) Circulaire
Circulaire + bottom	Warming and re-generation	Sous Vide
Other Steam functions		
Tank cleaning	Water outlet	Water input
Descaling		
Other functions		
Defrost by time	Defrost by weight	Leavening
Stone cooking	ВВО	Air-Fry
Keep warm	Plate rack/warmer	Sabbath
Cleaning functions		
<b>V</b> Vapor Clean		
Options		
Time-setting options Delay start and automatic DeltaT cooking Yes		



Time-setting options Delay start and automatic end cooking

Minute minder Yes Timer 1

DeltaT cooking Yes Showroom demo option Yes Demo-tutorial mode Yes Touch guide Yes Chronology Yes, the last 10 functions

utilized



Other options Keep warm, Eco light,

> Language setting, Digital clock display, Brightness,

Tones, Tones volume

Cooking with probe

thermometer

Multi-step cooking Yes, up to 2 steps

Yes

Smart cooking Yes SameTime Yes Rapid pre-heating Instant GO

Yes Yes

### **Technical Features**











Yes

Yes



25°C Minimum Temperature Maximum temperature 250°C No. of shelves 2 N. of fans 1 No. of lights 2 Light type **LED** 5 W

**Light Power** Light when door is opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W 2700 W Large grill - Power Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type Standard opening Door Temperate door

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3 Soft Close hinges Yes Soft Open Yes Chimney Variable Cooling system Centrifugal Cooling duct Single 20 - 100% Steam range

Usable cavity space dimensions (HxWxD)

Temperature control

Electronic Cavity material Ever clean Enamel Water loading Fill&Hide 2, automatic

214x462x397 mm

Tank capacity 2 I

# Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 41 |

Energy consumption per 0,80 kWh

cycle in conventional

mode

Energy consumption in 2,88 MJ

conventional mode

Energy consumption in 1,58 MJ forced air convection

Energy consumption per 0,44 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 61,1%

## Accessories included



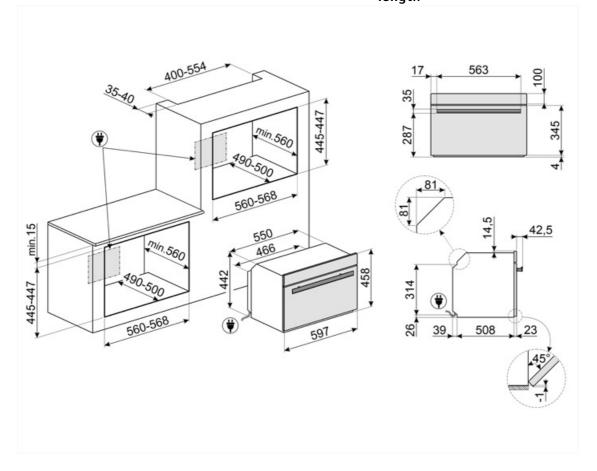




Rack with back stop St/steel perforated deep 1 1 tray (40mm) (inox, concave) Enamelled deep tray Telescopic Guide rails, 1 1 (50mm) total Extraction (inox) Insert gird 1 Temperature probe Yes, multipoint St/steel tray (20mm) 1

# **Electrical Connection**

Voltage220-240 VNominal power3000 WPlugNot presentFrequency (Hz)50/60 HzCurrent13 APower supply cable length150 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.



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.

#### **BN640**

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

#### BX640PL

Stainless steel perforated tray. To cook many types of vegetables, fish, white meats, ravioli or other varieties of stuffed pasta, preserving all the vitamins and mineral salts for a richer. fuller and natural flavour

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting

#### 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.

#### BN620-1

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

#### BX640

Non-perforated bowl for steam oven. Capacity 2.7lt. Suitable for cooking dishes such as rice, pasta or other cereals in water or sauce. Stainless steel, H40xW455xD176 mm

#### **ET20**

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

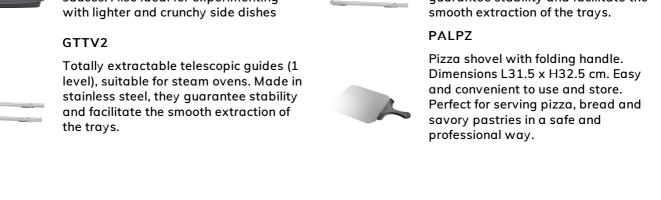
#### GTP2

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the











### PR3845X



Antifingerprint stainless steel. Cover for furniture in column installation of more ovens



#### 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 woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



# Symbols glossary





Combi steam ovens: The steam cooking system allows to cook any type of food more gently and quickly. Variations in temperature and steam level allow you to achieve the desired gastronomic result. Steam cooking decrease the use of fat in favor of a healthier and more genuine cuisine, and also minimizes the loss of weight and volume of food during cooking. Steam cooking is perfect for cooking meats: in addition to making them very soft, it maintains their shine and makes them more succulent. Also recommended for cooking leavened doughs and bread-making: humidity in fact allows the dough to grow and develop during cooking before creating the external crust. The result is a lighter and more digestible dough, recognizable by the larger alveolation. It is also suitable for defrosting quickly, for heating foods without hardening or drying them and for naturally desalting salted foods.

- Defrost by time: Manual defrost function. At the end of the set duration, the function stops.
- Defrost by weight: Automatic defrost function.
  You choose the type of food to defrost from the
  available categories (MEAT FISH BREAD DESSERTS). After entering the weight of the food,
  the oven automatically defines the time required
  for proper defrosting.
- Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.
- Triple glazed doors: Number of glazed doors.
- Automatic lighting deactivation: For greater energy savings, the lighting turns off automatically after one minute from the start of cooking. The option can be disabled via the settings menu. In this case the light will remain on

for the entire duration of cooking.

Electric



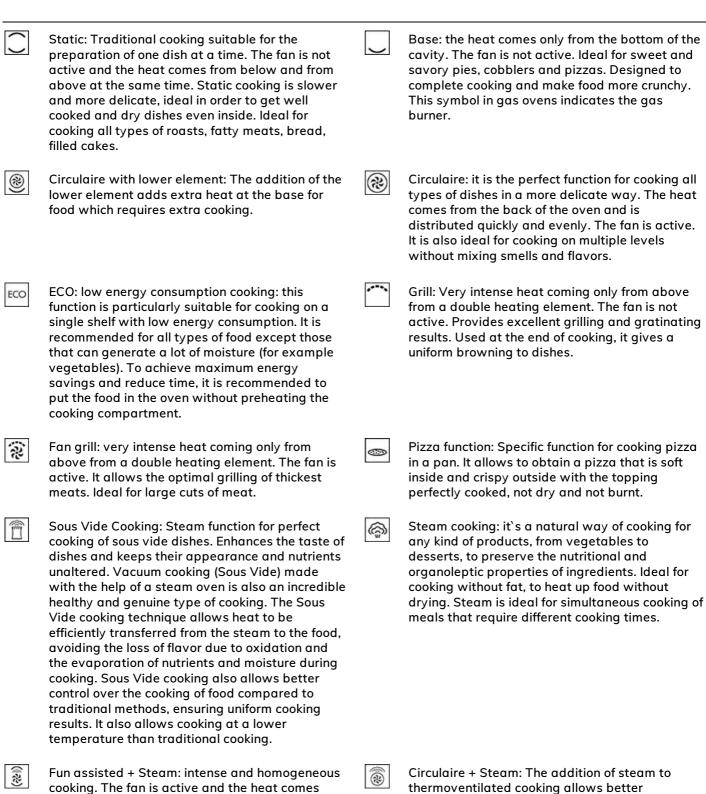
ΓD

Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.





more crunchy and digestible. Ideal for roast veal, roast duck and for cooking whole fish.

types of dishes in a more delicate way. It is also ideal for cooking on multiple levels without mixing smells and flavors. Ideal for preparing roasts, chicken and baked goods such as leavened cakes and bread.

preservation of the organoleptic properties of

food. The heat comes from the back of the oven

and is distributed quickly and evenly. The fan is

active. It is the perfect function for cooking all

from below and from above at the same time.

of the organoleptic properties of food and

The addition of steam allows better preservation

improves the internal cooking of foods, which are





FUN\_STEAM\_OTHER\_WATER\_IN\_OUT\_72dpi



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



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



Fan with grill pulsed steam: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat fro



Circulaire pulsed steam: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.



Circulaire + lower element pulsed steam: Ideal for reheating flans and quiches. This function will recrisp the base, whilst filling will not dry out due to the additional moisture in the cooking cavity.



Circulaire pulsed steam: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.



Turbo pulsed steam: For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



KEEP\_WARM\_72dpi



Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



Temperature probe: with the temperature probe it is possible to perfectly cooking roasts, loins, meat of various cuts and sizes. In fact, the probe improve food cooking, thanks to the precise control of the temperature at the heart of the dish. The core temperature of the food is measured by a special sensor located inside the tip. When the instant temperature reaches the target temperature set by the user, cooking is finished



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 preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



Option designed to solve any doubts More than 100 pop-ups, which can be triggered with a long touch on any icon, provide information on the use of the display and cooking.





The oven cavity has 2 different cooking levels.



Smart Cooking is the perfect recipe for every occasion. Meat, fish, pasta, desserts, etc. up to 150 automatic recipes that allow to make any preparation in a single click. Decide your menu and then the oven takes care of the rest.



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



To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.



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.



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.



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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.



Keep warm: the function allows to keep cooked food warm.



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



The multi-point temperature probe has three detection points. This means that not only the core temperature is detected, but also the temperature in other areas. The oven will process all these data to avoid cooking unevenness. In this way each product can be cooked in a professional, restaurant style.



The water load system is designed to enhance the aesthetics of the oven. The loading and unloading tube can be easily removed from the oven and the water refilled at any time during the cooking cycle, without opening the door, guaranteeing an infinite duration of steam.



The perfect way to have a complete menu in a few simple steps with a considerable saving of time. The large cavity can accommodate multiple types of food at the same time, which can be cooked without any exchange of odors. The carefully studied thermodynamic flows ensure uniform cooking at every level. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time



Dedicated cooking function for the 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.



Dedicated cooking function for the 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.



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions 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





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. The oven offers the possibility to choose between three different deltaT cooking modes (slow, medium and fast) and to set any desired core temperature. A concentration of technology that makes it possible to obtain tender, juicy, healthy products of the highest quality.