

SOA4102M1G









Category

Product Family Power supply **Heat source** Cooking method

Galileo Technology Cleaning system

EAN code

45cm compact

Oven Electric

ELECTRICITY

Combi Microwave

Micro combi Vapour Clean

8017709328207



Aesthetics

Aesthetic

Colour **Finishing** Design

Material Type of steel

Glass Type

Linea

Neptune Grey

Matte Flat Glass Brushed

Clear

Serigraphy colour Serigraphy type

Door Handle

Handle Colour

Logo

Black

Symbols Full glass

Linea minimal

Satin metal and black

Silk screen

Controls





Display name Display technology EvoScreen LCD

Control setting

Full touch

Programs / Functions

No. of cooking functions

11 20

Automatic programmes

SMEG SPA 20/08/2025



Light when door is

Lower heating element

opened

power

Yes

1200 W

Traditional cooking functions Static Fan assisted Circulaire ECO Eco Large grill Base Pizza Microwave functions Microwave Fan assisted Circulaire Microwave + grill Other functions Defrost by time Proving Stone cooking BBQ Sabbath Cleaning functions Vapour Clean **Options** Delay start and automatic Other options Keep warm, Eco light, Time-setting options end cooking Brightness, Tones Minute minder Yes Showroom demo option Yes Timer 1 Rapid pre-heating Yes Controls Lock / Child Yes Safety **Technical Features** Minimum Temperature 25 °C Temperate door Door 250 °C Maximum temperature Total no. of door glasses 3 No. of shelves 3 Microwave stops when Yes No. of lights 2 door is opened Soft Close hinges Yes Light type Halogen Soft Open Yes **Light Power** 40 W

Grill element - power 1750 W dimensions (HxWxD)

SMEG SPA 20/08/2025

Chimney

Cooling system

Usable cavity space

Cooling duct

Fixed

Single

Tangential

211x462x401 mm



Circular heating element 1400 W

- Power

Heating suspended when door is opened Yes

Door opening type

Standard opening

Temperature control Cavity material Microwave screen

protection

Electronic

Ever clean Enamel

Yes

Performance / Energy Label



Net volume of the cavity 40 l

Number of cavities

Microwave effective

800 W

power

Accessories Included

Rack with back stop

Insert gird

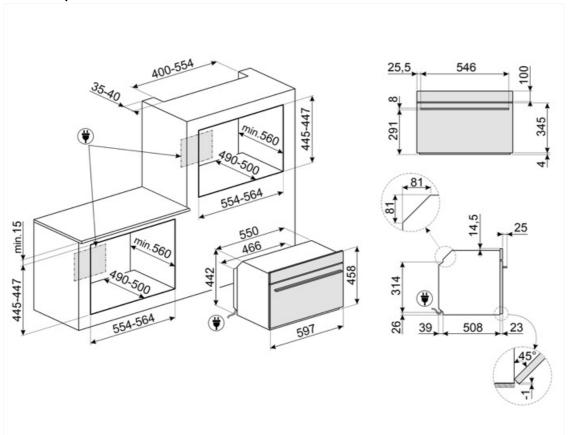
Glass tray

Electrical Connection

Plug (I) Australia 220-240 V Voltage Nominal power 3300 W

Frequency (Hz) Power supply cable length

50 Hz 150 cm

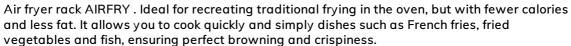


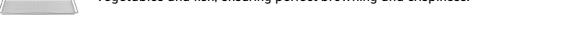
SMEG SPA 20/08/2025



Compatible Accessories

AIRFRY





SMEG SPA 20/08/2025



Symbols glossary

C		=
#3		=
H		3
ю		=

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.



Triple glazed doors: 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 pf 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.



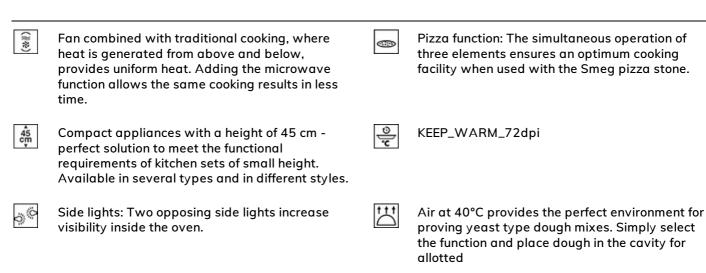
Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.

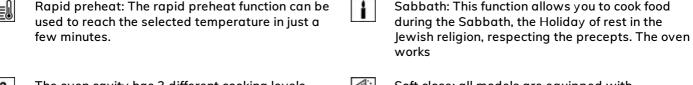


Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food

SMEG SPA 20/08/2025







- 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.
- Vapour 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.
- steam to loosen deposits in the oven cavity.

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

 EVO screen 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

SMEG SPA 20/08/2025