

# **SOA4102M1S**









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

8017709313913



#### **Aesthetics**

**Aesthetic** Colour Design Material Type of steel Glass Type

Linea Silver Flat Glass Brushed Stopsol

Serigraphy colour Serigraphy type Door

Full glass Handle Linea **Handle Colour** Chromed Logo Silk screen

#### **Controls**



Display name

Display technology

EvoScreen

LCD

**Control setting** 

**Touch bottons** 

Grey

Symbols

## **Programs / Functions**

No. of cooking functions **Automatic programmes** 

13 20

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**Light Power** 

opened

power

Light when door is

Lower heating element

40 W

1200 W

Yes

#### Traditional cooking functions Fan assisted Static Circulaire Eco Turbo Large grill Fan assisted bottom Pizza Microwave functions Microwave Fan assisted Circulaire Microwave + grill Other functions Defrost by time Proving Stone cooking BBQ Sabbath Air-Fry Cleaning functions Vapour Clean **Options** Time-setting options Delay start and automatic Other options Keep warm, Eco light, Brightness, Tones end cooking Minute minder Yes Showroom demo option Yes Timer 1 Rapid pre-heating Yes Controls Lock / Child Yes Safety **Technical Features** 30 °C Minimum Temperature Door Temperate door Maximum temperature 250 °C Total no. of door glasses 3 No. of shelves 3 Microwave stops when Yes door is opened No. of lights 2 Soft Close hinges Yes Halogen Light type

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Soft Open

Cooling system

Cooling duct

Chimney

Yes

Fixed

Single

**Tangential** 



Grill element - power 1750 W Circular heating element 1400 W

- Power

Heating suspended when door is opened

Door opening type

Yes

Standard opening

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material Microwave screen

protection

211x462x401 mm

Electronic

Ever clean Enamel

Yes

## Performance / Energy Label



Net volume of the cavity 40 l

**Number of cavities** 

Microwave effective

power

800 W

## **Accessories Included**

Rack with back stop 1 Insert gird 1 Glass tray

1

#### **Electrical Connection**

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

Frequency (Hz) Power supply cable length

50 Hz 115 cm

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### Symbols glossary (TT)



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.



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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.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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.



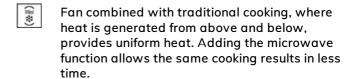
Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.

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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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

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\_72dpi

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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works

The oven cavity has 3 different cooking levels.

3.

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.

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.

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

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