

SOA4302M1X









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

8017709314019



Aesthetics

Aesthetic

Colour

Finishing

Design

Material

Type of steel

Glass Type

Serigraphy colour

Classic

Stainless steel

Fingerproof

Flat

Stainless steel

Brushed

Eclipse

Black

Serigraphy type

Door

Handle

Handle Colour

Logo

Control knobs Controls colour Symbols

With 2 horizontal strips

Classic

Inox

Embossed

Classic

Steel effect

Controls



Display name

Display technology

EvoScreen

LCD

Control setting

Knobs & touch buttons

No. of controls

2

Programs / Functions

No. of cooking functions

11



opened

power

Lower heating element

Grill element - power

1000 W

2000 W

Traditional cooking functions Circulaire Static Fan assisted Eco Large grill Base Pizza Microwave functions Fan assisted Circulaire Microwave 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, end cooking Brightness, Tones Minute minder Yes Showroom demo option Yes Timer 1 Rapid pre-heating Yes Controls Lock / Child Yes Safety **Technical Features** 25 °C Temperate door Minimum Temperature Door 250 °C Maximum temperature Total no. of door glasses 4 No. of shelves 2 Microwave stops when Yes door is opened No. of lights 2 Soft Close hinges Yes Light type Halogen Soft Open Yes **Light Power** 40 W Chimney Fixed Light when door is Yes

SMEG SPA 10/11/2025

Cooling system

Cooling duct

Tangential

Single



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

Electronic

211x462x401 mm

Ever clean Enamel

Yes

Performance / Energy Label



Net volume of the cavity $\ 40\ I$

Number of cavities 1

Microwave effective

power

800 W

Accessories Included

Rack with back stop

Insert gird 1

Glass tray

1

Electrical Connection

Voltage Plug 220-240 V

1

Nominal power

(I) Australia 3300 W

Powe

Power supply cable length

Frequency (Hz)

50 Hz 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

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	=	=	=	=1
	=			=1

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.



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 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.

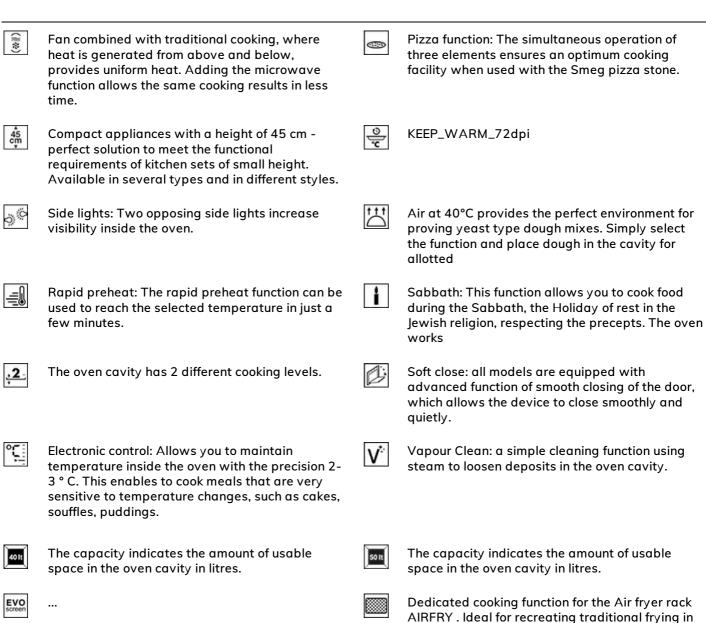


Microwave + grill element: The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food



Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical

wood-fire



the oven, but with fewer calories and less fat.