

# **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 No. of controls

Knobs & touch buttons

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** Minimum Temperature 25 °C Door Temperate 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 21/05/2025

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

211x462x401 mm

Electronic

Ever clean Enamel

Yes

## Performance / Energy Label



Net volume of the cavity  $40 \, \text{l}$ 

Number of cavities

Microwave effective

power

800 W

#### **Accessories Included**

Rack with back stop

Insert gird

1 1 Glass tray

1

#### **Electrical Connection**

Plug Voltage Nominal power (I) Australia 220-240 V 3300 W Frequency (Hz)
Power supply cable

50 Hz 150 cm

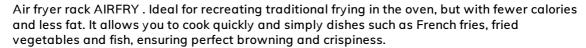
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35 40 36 500 560 568 560 56



# **Compatible Accessories**

#### **AIRFRY**





### 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.



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.



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\_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 2 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.



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.



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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