

# SOA4302S3X



<b>Category</b>	45cm compact
<b>Product Family</b>	Oven
<b>Vitality system</b>	Yes
<b>Power supply</b>	Electric
<b>Heat source</b>	ELECTRICITY
<b>Cooking method</b>	Combi Steam
<b>Galileo Technology</b>	Steam100
<b>Cleaning system</b>	Vapour Clean
<b>EAN code</b>	8017709313999



## Aesthetics

<b>Aesthetic</b>	Classic	<b>Serigraphy type</b>	Symbols
<b>Colour</b>	Stainless steel	<b>Door</b>	With 2 horizontal strips
<b>Finishing</b>	Fingerproof	<b>Handle</b>	Classic
<b>Design</b>	Flat	<b>Handle Colour</b>	Steel effect
<b>Material</b>	Stainless steel	<b>Logo</b>	Embossed
<b>Glass Type</b>	Eclipse	<b>Control knobs</b>	Classic
<b>Serigraphy colour</b>	Black		

## Controls

<b>Display name</b>	EvoScreen	<b>Control setting</b>	Knobs & touch buttons
<b>Display technology</b>	LCD	<b>No. of controls</b>	2

## Programs / Functions

**No. of cooking functions** 12

**Traditional cooking functions**

Static	Fan assisted	Circulaire
Turbo	Eco	Large grill
Base	Pizza	

### Cooking functions with steam

- Steam
- Fan assisted
- Circulaire
- Sous Vide

### Other Steam functions

- Tank cleaning
- Water outlet
- Water input
- Descaling

### Other functions

- Defrost by time
- Proving
- Stone cooking
- BBQ
- Air-Fry
- Sabbath

### Cleaning functions

- Vapour Clean

## Options



<b>Time-setting options</b>	Delay start and automatic end cooking
<b>Minute minder</b>	Yes
<b>Timer</b>	1

<b>Other options</b>	Keep warm, Eco light, Brightness, Tones
<b>Showroom demo option</b>	Yes
<b>Rapid pre-heating</b>	Yes

## Technical Features



<b>Capacity (Lt)</b>	40 l	<b>Removable door</b>	Yes
<b>Cavity</b>	QS-Galileo	<b>Full glass inner door</b>	Yes
<b>Minimum Temperature</b>	25 °C	<b>Removable inner door</b>	Yes
<b>Maximum temperature</b>	250 °C	<b>Total no. of door glasses</b>	3
<b>No. of shelves</b>	2	<b>Soft Close hinges</b>	Yes
<b>N. of fans</b>	1	<b>Soft Open</b>	Yes
<b>No. of lights</b>	1	<b>Chimney</b>	Variable
<b>Light type</b>	Halogen	<b>Cooling system</b>	Tangential
<b>User-replaceable light</b>	Yes	<b>Cooling duct</b>	Single
<b>Light Power</b>	40 W	<b>Speed Reduction</b>	Yes
<b>Light when door is opened</b>	Yes	<b>Cooling System</b>	
<b>Lower heating element power</b>	1200 W	<b>Steam range</b>	20 - 100%
<b>Grill element - power</b>	1750 W	<b>Usable cavity space dimensions (HxWxD)</b>	211x462x401 mm
		<b>Temperature control</b>	Electronic

Circular heating element - Power	1400 W
Heating suspended when door is opened	Yes
Door opening type	Standard opening
Door	Temperate door

Cavity material	Ever clean Enamel
Water loading	Drawer, manual
Tank capacity	0,8 l

## Performance / Energy Label



Net volume of the cavity 40 l

Number of cavities 1

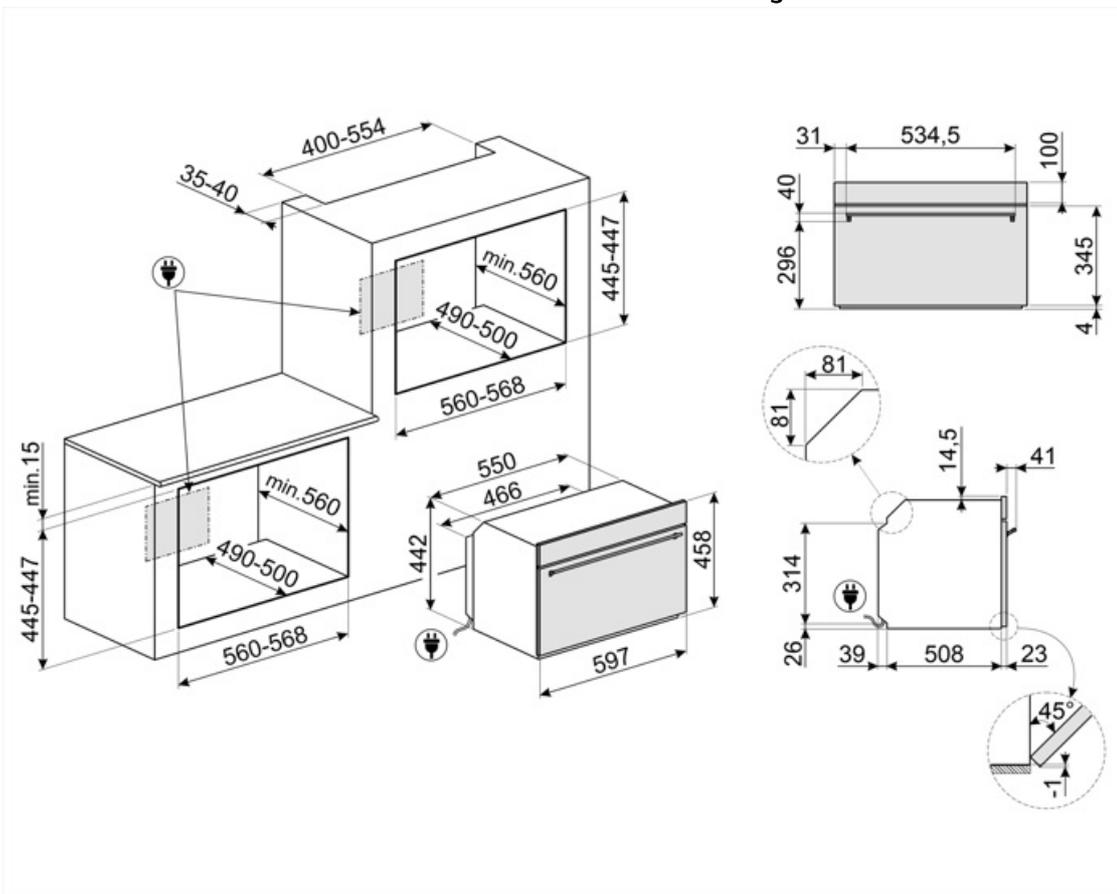
## Accessories Included

Rack with back stop	1	St/steel tray (20mm)	1
Enamelled deep tray (50mm)	1	St/steel perforated deep tray (40mm)	1
Insert gird	1	Other	water loading kit

## Electrical Connection

Voltage	220-240 V
Plug	(I) Australia
Current	13 A

Nominal power	3000 W
Frequency (Hz)	50/60 Hz
Power supply cable length	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.



### BN640

Enamelled tray, 40mm deep



### 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



### ET50

Enamelled tray, 50mm deep



### GTTV2

Totally extractable telescopic guides (1 level), suitable for steam ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### PR3845X

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



### 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, 20mm deep



### BX640

Stainless steel tray for steam oven, H40xW455xD176 mm



### ET20

Enamelled tray, 20mm deep



### GTP2

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



### PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



### 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



---

## Alternative products

---



**SOA4302S3N**

Matte black

## Symbols glossary

 <p>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</p>	 <p>Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.</p>
 <p>Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>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.</p>
 <p>The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.</p>	 <p>Electric</p>
 <p>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.</p>	 <p>Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>	 <p>FUN_SOUS_VIDE_72dpi</p>

- 

Steam cooking: it's a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.



Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.
- 

Circular element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.



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

Circular element 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.
- 

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



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.



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

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.



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

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