# SOA4606WM2PNR

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|---|---|
| **Category** | 45cm compact |
| **Product Family** | Oven |
| **Power supply** | Electric |
| **Heat source** | ELECTRICITY |
| **Cooking method** | Combi Microwave |
| **Galileo Technology** | Speedwave |
| **Cleaning system** | Vapour Clean |
| **EAN code** | 8017709313869 |



## Aesthetics

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|---|---|---|---|
| **Aesthetic** | Dolce Stil Novo | **Glass Type** | Eclipse |
| **Colour** | Black | **Door** | Full glass |
| **Finishing** | Glossy | **Handle** | Dolce Stil Novo |
| **Design** | Flat | **Handle Colour** | Black |
| **Component finish** | Copper | **Logo** | Applied |
| **Material** | Glass | | |

## Controls

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|---|---|---|---|
| **Display name** | VivoScreen max | **No. of display languages** | 20 |
| **Display technology** | TFT | | |
| **Control setting** | Advanced full touch | **Display languages** | Italiano, English (UK), Français (FR), Français (CA), Nederlands, Español (ES), Español (MX), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, Norsk, Polski, English (AU), Suomi, Ukrainian, Kazakh, Afrikaans (ZA), Zulu (ZA) |

## Programs / Functions

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|---|---|
| **No. of cooking functions** | 15 |
| **Automatic programmes** | 150 |
| **Customisable recipes** | 64 |

### Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Large grill
- Fan grill (large)
- Base
- Circulaire + bottom
- Pizza

### Microwave functions

- Microwave
- Fan assisted
- Circulaire
- Microwave + grill
- Microwavews + Circulaire + bottom
- Warming and re-generation

### Other functions

- Defrost by time
- Defrost by weight
- Proving
- Stone cooking
- BBQ
- Air-Fry
- Keep warm
- Plate rack/warmer
- Sabbath

### Cleaning functions

- Vapour Clean

## Options

| | |
|---|---|
| **Time-setting options** | Delay start and automatic end cooking |
| **Minute minder** | Yes |
| **Timer** | 3 |
| **Controls Lock / Child Safety** | Yes |
| **Other options** | Keep warm, Eco light, Language setting, Digital clock display, Brightness, Tones, Tones volume |
| **Cooking with probe thermometer** | Yes |
| **Multi-step cooking** | Yes, up to 3 steps |
| **Smart cooking** | Yes |
| **SameTime** | Yes |
| **DeltaT cooking** | Yes |
| **Showroom demo option** | Yes |
| **Demo-tutorial mode** | Yes |
| **Touch guide** | Yes |
| **Chronology** | Yes, the last 10 functions utilised |
| **Rapid pre-heating** | Yes |
| **Instant GO** | Yes |

## Technical Features

| | |
|---|---|
| **Capacity (Lt)** | 40 l |
| **Cavity** | QS-Galileo |
| **Minimum Temperature** | 25 °C |
| **Maximum temperature** | 250 °C |
| **No. of shelves** | 3 |
| **No. of lights** | 2 |
| **Light type** | LED |
| **Light Power** | 40 W |
| **Light when door is opened** | Yes |
| **Lower heating element power** | 1000 W |
| **Upper heating element - Power** | 1000 W |
| **Grill element - power** | 1700 W |
| **Large grill - Power** | 2700 W |
| **Circular heating element - Power** | 1400 W |
| **Heating suspended when door is opened** | Yes |

| | |
|---|---|
| **Door opening type** | Standard opening |
| **Door** | Temperate door |
| **Total no. of door glasses** | 3 |
| **Microwave stops when door is opened** | Yes |
| **Soft Close hinges** | Yes |
| **Soft Open** | Yes |
| **Inverter** | Yes |
| **Stirrer** | Yes |
| **Chimney** | Double |
| **Cooling system** | Tangential |
| **Cooling duct** | Single |
| **Usable cavity space dimensions (HxWxD)** | 214x462x397 mm |
| **Temperature control** | Electronic |
| **Cavity material** | Ever clean Enamel |
| **Microwave screen protection** | Yes |

## Performance / Energy Label

| | |
|---|---|
| **Net volume of the cavity** | 40 l |
| **Number of cavities** | 1 |

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|---|---|
| **Microwave effective power** | 900 W |

## Accessories Included

| | |
|---|---|
| **Rack with back stop** | 1 |
| **Premium rack** | 1 |
| **Insert gird** | 1 |

| | |
|---|---|
| **Glass tray** | 1 |
| **Telescopic Guide rails, total Extraction** | 1 |
| **Temperature probe** | Yes, multipoint |

## Electrical Connection

| | |
|---|---|
| **Voltage** | 220-240 V |
| **Plug** | (I) Australia |
| **Current** | 14 A |

| | |
|---|---|
| **Nominal power** | 3100 W |
| **Frequency (Hz)** | 50/60 Hz |
| **Power supply cable length** | 150 cm |

# Compatible Accessories



**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.



**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

## Symbols glossary



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Air cooling system: to ensure a safe surface temperatures.



Defrost by weight: With this function the defrosting time is determined



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



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.



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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.




ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



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.



Defrost by time: with this function the time of thawing of foods are determined automatically.




Triple glazed doors: Number of glazed doors.



Electric



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.



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.



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.

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.

Warming up: An option for dish warming and keeping the prepared meals hot.

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

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.

Appliances with Wi-Fi connectivity. Via SmegConnect App is possible to monitor and remotely control appliances through smartphone and tablet (iOS and Android).

Step cooking: It is possible to set up to 3 cooking phases in the same recipe by varying function, time and / or temperature. At the end of a phase the next one will start automatically

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.

This function can reheat precooked dishes, without becoming dry or hard.

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.

KEEP_WARM_72dpi

Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops

Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.

Touch guide: By holding down any symbol for 3 seconds you can get information on its function

Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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 6.3" VIVOscreen Max display is the most complete and advanced colour touch interface available for the automatic management of firing programmes such as Delta T, Multi-step and SameTime firing.

INSTANT GO: activating this option allow to start cooking immediately. Preheating is included in the cooking time and the oven will gradually reach the desired temperature Particularly suitable for frozen foods.

The multi-point temperature probe has three detection points. This means that not only the core temperature is detected, but also the temperature in other areas. The oven will process all these data to avoid cooking unevenness. In this way each product can be cooked in a professional, restaurant style.

The inverter technology allows to generate microwaves continuously and at the desired power. The constant flow, without on and off cycles, allows you to precisely control the temperature, reduce times, avoids wasting energy and allows you to obtain excellent cooking, defrosting and re-heating results, thanks to the smaller difference between core and surface temperature in food.

Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.

Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.

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

Wi-Fi connectivity

Keep warm: the function allows to keep cooked food warm.

Active and controlled microwave distribution. The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable.

The perfect way to have a complete menu in a few simple steps with a considerable saving of time. The large cavity can accommodate multiple types of food at the same time, which can be cooked without any exchange of odors. The carefully studied thermodynamic flows ensure uniform cooking at every level. The SameTime algorithm calculates the times, the cooking functions and all the parameters so that 3 foods can be ready at the same time.

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

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



The double chimney technology create a special airflow inside the cavity that reduce the condensation inside the cavity during microwave cooking, whe



DeltaT cooking The oven automatically sets the cavity temperature to a predefined temperature (named deltaT) higher than the core temperature detected by the probe. When the probe detects an extra degree at the core, the oven automatically increases also its internal temperature by one degree. The oven offers the possibility to choose between three different deltaT cooking modes (slow, medium and fast) and to set any desired core temperature. A concentration of technology that makes it possible to obtain tender, juicy, healthy products of the highest quality.