

SOA4606WM2PNR









Category

Product Family Power supply **Heat source** Cooking method

Galileo Technology Cleaning system

EAN code

45cm compact

Oven Electric

ELECTRICITY

Combi Microwave

Speedwave Vapour Clean 8017709313869

Aesthetics

Aesthetic Colour **Finishing** Design Component finish Material

Dolce Stil Novo Black

Glossy Flat Copper Glass

Glass Type Door Handle

Handle Colour Logo

Eclipse Full glass Dolce Stil Novo

Black Applied

Controls



Display name Display technology Control setting

VivoScreen max

TFT

Advanced full touch

No. of display languages

Display languages

20

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

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



Traditional cooking functions Static Fan assisted Circulaire Eco Turbo Large grill Fan grill (large) Base Circulaire + bottom Pizza Microwave functions Microwave Fan assisted Circulaire Microwave + grill Warming and re-generation Microwavews + Circulaire + bottom 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 SameTime Yes end cooking DeltaT cooking Yes Minute minder Yes Showroom demo option Yes Timer 3 Demo-tutorial mode Yes Controls Lock / Child Yes Touch guide Yes Safety Yes, the last 10 functions Chronology Other options Keep warm, Eco light, utilised Language setting, Digital Rapid pre-heating Yes clock display, Brightness,

Technical Features

Cooking with probe

thermometer Multi-step cooking

Smart cooking

SMEG SPA 26/11/2025

Tones, Tones volume

Yes, up to 3 steps

Yes

Yes

Instant GO

Yes





















Minimum Temperature 25 °C Maximum temperature 250°C No. of shelves 3 No. of lights 2 LED Light type **Light Power** 40 W Light when door is Yes

opened

Lower heating element 1000 W power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 1400 W

- Power

Heating suspended

Yes when door is opened

Door opening type

Standard opening

Door Temperate door

Total no. of door glasses 3 Microwave stops when Yes

door is opened

Soft Close hinges Yes Soft Open Yes Inverter Yes Stirrer Yes Chimney Double Cooling system **Tangential** Cooling duct Single

Usable cavity space dimensions (HxWxD)

Temperature control

Cavity material Ever clean Enamel

Microwave screen

protection

Electronic

Yes

214x462x397 mm

Performance / Energy Label



Net volume of the cavity 40 l Number of cavities 1

Microwave effective

power

900 W

Accessories Included





Rack with back stop Premium rack

Insert gird

Glass tray Telescopic Guide rails,

total Extraction

Temperature probe Yes, multipoint

Electrical Connection

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

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

length



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



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.



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



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.



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



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.



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.





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



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



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



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



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



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



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



The oven cavity has 3 different cooking levels.



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.



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



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



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





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.



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.



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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Wi-Fi connectivity



VO



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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



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.