

SO4301M1N







Category

45cm Compact Ovens **Product Family** Oven Power supply Electric **Heat source** Electric

Cooking method Combi Microwave Galileo cavity Micro combi EAN code 8017709352523



Aesthetics

Classic **Aesthetics** Colour Matte Black **Finishing** Matte Design Flat

Material Stainless steel Type of steel Brushed Glass Type **Eclipse** Serigraphy colour Silver

Serigraphy type

With 2 horizontal strips Door

Symbols

Handle Classic **Handle Colour** Black Logo Silk screen Control knobs Classic Controls colour Black

Controls



Display name CompactScreen Control setting Control knobs

Display technology No. of controls LCD 2

Programs / Functions

No. of cooking functions

10

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Traditional cooking functions

Static

Fan assisted

Ciculaire



Turbo (circulaire + bottom + upper +

ECO

Large grill

fan)

Microwave functions



Microwave



Microwave + bottom + top + fan



Microwave + circulaire + fan

Keep warm

Yes

Yes

Yes

211x462x401 mm



Microwave + grill

Other functions



Defrost by time

Options







Time-setting options

Delay start and automatic

end cooking

Minute minder

Yes 1

Timer Controls Lock / Child

Yes

Safety

Technical Features













Minimum Temperature Maximum temperature 30°C

250 °C

Shelf positions No. of lights

2 1 Halogen 40 W

opened

Light type

Light power

Grill element - power Heating suspended when door is opened

Light when door is

Yes

1500 W Yes

Door Temperate door

Total no. of door glasses 3 Microwave stops when

door is opened

Other options

Showroom demo option

Rapid pre-heating

Chimney Fixed Cooling system **Tangential** Cooling duct Single

Usable cavity space

dimensions (HxWxD)

Temperature control Electronic Cavity material Easy clean enamel

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Door opening type

Standard opening

Microwave screen protection

Yes

Performance / Energy Label

40 lt

Net volume of the cavity 40 litres

Number of cavities

Microwave effective

power

800 W

Accessories Included

Chrome shelf Grill mesh

1 1 Glass tray

1

Electrical Connection

Voltage

220-240 V

Current

14 A

Nominal power (W)

3100 W

Frequency (Hz) Power supply cable

length

50 Hz 150 cm

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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.



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.

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Symbols glossary



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.



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Triple glazed doors: Number of glazed doors.



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.



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 auantities 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.



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.

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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: This function allows you to keep precooked foods warm.



Side lights: Two opposing side lights increase visibility inside the oven.



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



The oven cavity has 2 different cooking levels.



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.



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



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