



FULL LINE CATALOGUE

The Smeg philosophy

Distinctive domestic appliances born from a collaboration with the leading architects of the world.

Products that express "made in Italy" style by perfectly combining design, performance, and attention to detail.

Smeg: Technology with style.



MADE IN ITALY
PREMIUM QUALITY AND DESIGN

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Smeg was established in **1948** as an enamelling plant, working with metals; the acronym of Smeg (**Smalterie Metallurgiche Emiliane Guastalla**) serves as a memory of the initial activity carried out by the Company.



PIANO DESIGN

The Piano Design Studio has applied architecture to household objects to create elegant and solid products with a refined and exclusive style. Finished with high quality polished stainless steel the Piano Design oven and cooktops make the kitchen a refined and exclusive place.

OVEN	8
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Union of technology and art

Smeg Piano Design oven is made of 18/10 polished stainless steel inside and out, giving an elegant, understated appearance, while being both practical and easy to use. Halogen lamps inside of the oven illuminate the food while cooking, emitting a gentle glow throughout the kitchen. The oven is multifunction, giving valuable choices to the cook, and particular care is taken with the insulation to reduce energy consumption. The door contains thermo-reflective panels, which combined with the ventilation system help to keep exterior temperatures low. Nothing has been left to chance, the Piano Design Studio created each detail with meticulous care and attention to give life to an appliance with refined and sophisticated style.

Statement aesthetics

Piano Design cooktops are the ultimate style statement, with soft undulating lines that create a real focus point in any kitchen. The cooktops are constructed in single units, reducing the need for visible connections and screws, making the cooking surfaces smooth and simple to clean. Each burner has its own, individual four-arm grate, eliminating the need for reducers to use small pans. The 100 cm (approx 39") and 72 cm (approx 28") cooktops include an ultra-rapid 12,300 BTU burner, ideal for fast cooking.

EverShine: Perfect gloss finish

The polished stainless steel burner caps and pan stands of the 24" and 28" cooktops have been coated with a special transparent Evershine treatment that make them highly resistant to heat. The treatment also attenuates tarnishing when in direct contact with the gas flame.





PU106

100 CM (APPROX 39") "PIANO DESIGN" GAS COOKTOP,
POLISHED STAINLESS STEEL*



Exclusive Piano Design

6 burners

Left: Double inset super burner 12,300 BTU

Center rear left: 5,500 BTU

Center front left: 3,500 BTU

Center rear right: 8,000 BTU

Center front right: 3,500 BTU

Right: Double inset super burner 12,300 BTU

Stainless steel base

Stainless steel control knobs

Stainless steel grates

Stainless steel burner caps

Automatic electronic ignition

Safety valves

Adaptable for LP gas

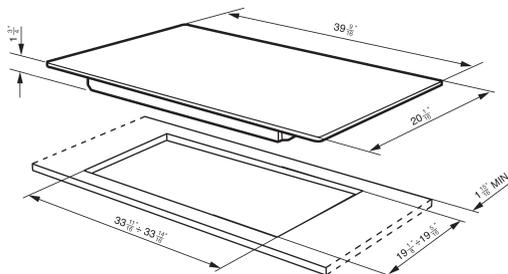
Gas Inlet/Power supply location: Back right

Voltage rating: 120V / 60Hz / 0.1Amps

OPTIONS

GP106 - Kit of St/Steel Grates and Burner Caps

*Note PU106 cooktop with polished stainless steel pan stands: when using exposed to a direct flame all polished stainless steel will tarnish.



for technical drawing in metric system see pages 100-104

PU75ES

72 CM (APPROX 28") "PIANO DESIGN" GAS COOKTOP, POLISHED STAINLESS STEEL*



Exclusive Piano Design
 5 burners
 Rear Left: 8,000 BTU
 Front Left: 3,500 BTU
 Center: Double inset super burner 12,300 BTU
 Rear Right: 5,500 BTU
 Front Right: 3,500 BTU

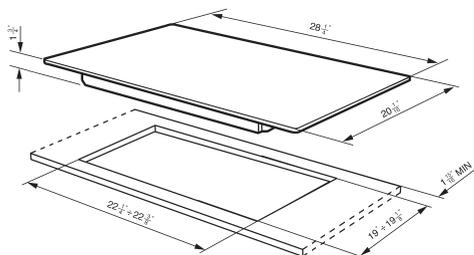
Stainless steel base
 Stainless steel control knobs
 Stainless steel grates
 Stainless steel burner caps
 "EverShine" invisible finish on burners and grates protects against heat tarnish
 Automatic electronic ignition
 Safety valves
 Adaptable for LP gas
 Gas Inlet/Power supply location: Back right

Voltage rating: 120V / 60Hz / 0.1Amps

OPTIONS

GP75ES - Set of St/steel Grates and Burner Caps

*Note that cooktops with polished stainless steel pan stands: when using exposed to a direct flame all polished stainless steel will tarnish. **Evershine** invisible finish on burners and grates of PU75ES and PU64ES reduces heat tarnish.



PU64ES

60 CM (APPROX 24") "PIANO DESIGN" GAS COOKTOP, POLISHED STAINLESS STEEL*



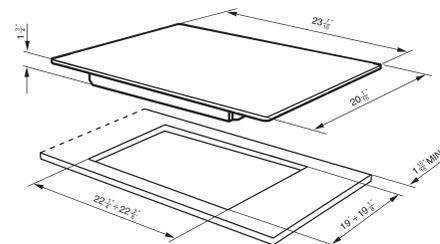
Exclusive Piano Design
 4 burners
 Rear left: 8,000 BTU
 Front left: 5,500 BTU
 Rear right: Rapid burner 10,000 BTU
 Front right: 3,500 BTU

Stainless steel base
 Stainless steel control knobs
 Stainless steel grates
 Stainless steel burner caps
 Automatic electronic ignition
 "EverShine" invisible finish on burners and grates protects against heat tarnish
 Safety valves
 Adaptable for LP gas
 Gas Inlet/Power supply location: Back right

Voltage rating: 120V / 60Hz / 0.1Amps

OPTIONS

GP64ES - Set of St/Steel Grates and Burner Caps



for technical drawing in metric system see pages 100-104



OVENS

Exceptional materials, state-of-the art technology and an uncompromising approach to aesthetics are the guiding principal behind Smeg's worldwide acclaimed ovens and kitchen appliances.

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COORDINATED DESIGN LINES TO PERSONALIZE YOUR KITCHEN

Coordinated design lines personalize your kitchen. Single ovens are available in 4 unique designs (Piano, Linea, Evolution, Classic), 3 different widths (24", 27", 30"). A newly added speed oven and double oven complements the classic line. Style with one of our unique cooktops for a complete architectural kitchen.

Design solutions



PIANO ovens designed by famed architectural studio **Piano Design Workshop**, employ polished stainless steel inside and out for a one-of-a-kind masterpiece in the kitchen.



EVOLUTION ovens, inspired by the sleek lines of the Piano Design workshop, incorporate an exclusive analogic LED electronic clock/timer.

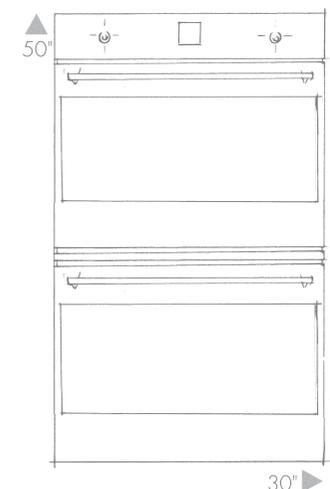
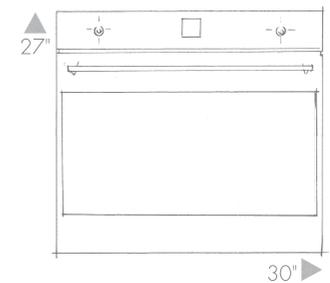
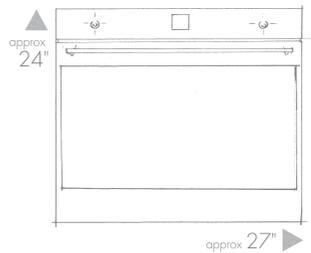
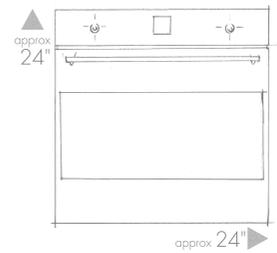


LINEA ovens express sculptured symmetry, underscored by slim-line handles, one-touch illuminated controls and stylish use of glass.



CLASSIC ovens fashion unique style statement. Complementing any kitchen with stainless steel handles and controls.

Dimensions



Italy's exquisite culinary history and technological mastery have propelled Smeg ovens to worldwide acclaim. Exhaustively researched and developed, incorporating top quality materials Smeg ovens create exclusive architectural ingenuity with peak performance.

NEW 30" OVENS: SPECIALITY DESIGN & STANDOUT PERFORMANCE

Culinary Savvy and Italian design fuse to produce the single electric oven **SOU330X** and the double oven **DOU330X** utilizing numerous baking and broiling methods to satisfy cooks at all levels. Each oven boasts **11 cooking modes** including European Double convection, Bake, Dehydrate, Pizza and Sabbath Mode to name but a few. There is also a convenient Self-Cleaning mode.

Six cooking levels inside the ample cavity (each oven with 3.49 Cu.Ft usable capacity) allows a number of different dishes to be cooked at the same time or to easily accommodate large items.

Both SOU330X and DOU330X are easy to operate using manual knobs to control oven function and temperature. A secondary menu with additional functions and features is accessed by a **touch control panel**.



A professional **meat probe** is provided as standard for perfect roasting results.



Finished with **finger print proof stainless steel** to aid cleaning, and keep surfaces looking as good as new for longer.

Telescopic racks allow safe and easy access to your meal, racks can be completely extracted from the oven in order to avoid contact with hot surfaces, and can be removed and installed in different positions as required.

SAFETY AS A PRIORITY



SAFE COOK: Closed door broiling and cooking is an important feature in Smeg ovens, keeping cooking smells inside the oven and out of the kitchen, ensuring a safe cooking environment and reducing energy consumption.



This is made possible as Smeg incorporate its excellent **air cooling system** in all ovens and ranges. Many models include a switch which automatically turns off the power when the door is open, keeping heat loss to a minimum.



Ovens in this catalog having this feature show the Safe Cooler Door symbol which indicates that during the cleaning cycle the outer door glass will become no hotter than 131°F.



TELESCOPIC SHELVES:

Simple telescopic rails allow hot food to be checked very safely, particularly when broiling, and are

extremely convenient and easy to use. Many models have these rails as standard, or they are available as an optional accessory.

CHEF GRADE COOKING

Smeg offers a variety of cooking solutions perfect for different lifestyles. All ovens are electric allowing multiple cooking possibilities.

Steam



A steam oven cooks food in the most natural way, from vegetables to cakes and puddings, leaving all the foods' properties, flavour and aroma intact. Ideal for fat-free cooking, it is particularly recommended for reheating food without it becoming too dry or hard, since it introduces the right degree of moisture. Furthermore, steaming is ideal for many of today's dishes that need different cooking times, because their natural ingredients absorb only enough water as is necessary.

Combination



As well as offering traditional, microwave or steam cooking, combination ovens allow you to combine two different systems. The combination increases your baking options and allows maximum versatility in the kitchen.

Smeg ovens, tested by professional chefs, partner high performance with maximum user-friendliness. Continuous research and development ensures the latest innovations are incorporated in the range giving the best ever results in the kitchen.

Offering diverse cooking possibilities from traditional cooking methods to solutions that allow you to optimize cooking times and prepare foods in the most healthy and natural way possible Smeg have created various cooking solutions to suit different lifestyles.



Every Smeg oven has TRUE EUROPEAN CONVECTION which ensures consistent oven heat for even baking and prevents flavor transfer when cooking a complete menu of different food simultaneously. It allows you to cook faster and more efficiently utilizing different shelf levels. SOU330X has a double convection oven, and DOU330X has two double convection ovens.



A pizza mode, excellent too for cooking focaccia bread, savoury flans and fish or vegetables in foil, that won't dry up but stay moist. SOU330X and DOU330X both have an exclusive PIZZA system, to ensure that pizzas are cooked evenly in less than 5 minutes!



Microwave. Microwave energy shortens cooking times dramatically and produces notable energy savings. The Smeg range also includes a combination speed oven which not only offers microwave cooking but also allows you to combine microwave and traditional oven baking at the same time. This combination increases your baking options, is a great time saver and allows maximum versatility in the kitchen.

CLEANING SYSTEMS

The Smeg research and development experts have created products designed to be highly functional and extremely easy to clean.



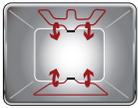
Each Smeg oven design series offers at least one oven which incorporates a Self Cleaning System. The Self Cleaning System can be easily activated by selecting the control panel by selecting the cooking mode symbol shown. The ovens reach temperatures close to 860°F; they are produced with special enamel interiors specified to withstand such heat. The process can be set from 1.5 hours to 3 hours, depending on the degree of grease built up inside the oven. High temperatures are reached very quickly, but at much reduced energy consumption. All ovens with the Self cleaning System have a sophisticated cooling system, quadruple glazed doors and an automatic door lock, giving total confidence to the consumer.



Vapor Clean. Some models feature the Vapor Clean function which makes cleaning easy, by simply pouring a little water into the hollow at the oven base and setting the programme.

Distinctive Smeg ovens are characterized by their desirable design, strong quality construction and variety of cooking modes. Smeg ovens are both functional and practical and the assortment of cooking modes are enough to please even the most serious chef.

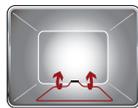
KEY TO COOKING MODES



TOP AND BOTTOM HEAT:

This method is known as "conventional" cooking, and is suitable for dishes

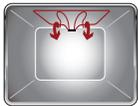
that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



BOTTOM HEAT:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry

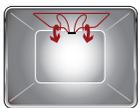
dishes, pizza. Also suitable for slow cooking of stews and casseroles.



INTENSIVE BROIL:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top

rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



BROIL:

Heat is generated only at the centre of the element, ideal for smaller cuts of meat.



BREAD PROVING:

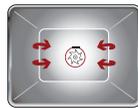
Air at 104°F provides the perfect environment for proving yeast type dough mixes. Simply select the

function and place dough in the oven for allotted time.



ECO

The Eco setting combines broil, fan and lower element to cook with reduced energy consumption. Ideal for small amounts of food.



EUROPEAN CONVECTION:

The combination of the fan and circular element around it, gives uniform heat distribution

with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



EUROPEAN CONVECTION WITH TOP AND BOTTOM HEAT:

The use of the fan with both elements allows food to be

cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



CONVECTION WITH INTENSIVE BROIL:

The combination of the fan and top element provides more uniform heat

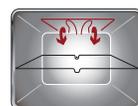
penetration. Dishes are lightly browned on the outside and still moist on the inside. Ideal for au gratin dishes, finishing roasted vegetables.



CONVECTION WITH TOP AND BOTTOM HEAT:

The elements combined with the fan aim to provide

more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as european convection cooking but can be used to cook biscuits and pastry.



ROTISSERIE WITH BROIL:

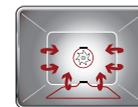
The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.



CONVECTION WITH BOTTOM HEAT:

This combination quickly completes the cooking of foods that are ready on

the surface, but require more cooking inside, without further browning. Suitable for any type of food.



EUROPEAN CONVECTION WITH BOTTOM HEAT:

The addition of the lower element adds extra heat

at the base for food which requires extra cooking.



CONVECTION BROIL:

Please note: cooking in this mode is conducted with the door closed. The fan

reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



DEFROST:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of ready-made dishes, or cream filled products etc.



CONVECTION GAS WITH FAN

cook mode allows different foods to be cooked at the same time on different racks, without odour transfer. The numerous benefits include more uniform heat, more constant temperature and reduced pre-heat time which create excellent and efficient performance.

SMEG COMPACT OVENS, COOKING CHOICES

18" Classic design high compact ovens offer more options for equipping your kitchen. There are three types of compact ovens in the Smeg range: combination microwave oven, microwave oven with grill and combination steam oven.

Traditional 24" Classic ovens can be teamed with the compact ovens in a column, or horizontally with matching plate warming drawers.



Smeg offer a warming drawer which circulate warm air in order to heat up plates quickly and evenly. The base of the drawer is fitted with a non-slip mat to prevent plates and dishes sliding when the drawer is opened or closed.



COMBINATION STEAM OVEN, A HEALTHY LIFESTYLE



The new combination steam oven offers a variety of cooking solutions in one appliance for maximum user flexibility. It can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined together allowing the user to cook the tastiest dishes in the healthiest way possible.

The oven is also equipped with a broiler to brown the food at the end of the cooking time and give it a delicious crispy finish. Steaming is also ideal for cooking different foods simultaneously that require different cooking times, because the natural ingredients absorb only enough water as is necessary.





SC770U

70 CM (APPROX 27") "EVOLUTION" ELECTRIC
MULTIFUNCTION OVEN POLISHED FINGERPRINT PROOF
STAINLESS STEEL



Multifunction oven with 10 cooking modes



Exclusive Evolution design
Polished fingerprint proof stainless steel
Ergonomic control knobs
Digital analogue LED electronic clock/timer
Automated oven switch-off when door is open
Air cooled door
Triple glazed removable door
Quickly removable, easy to clean inner
door glass

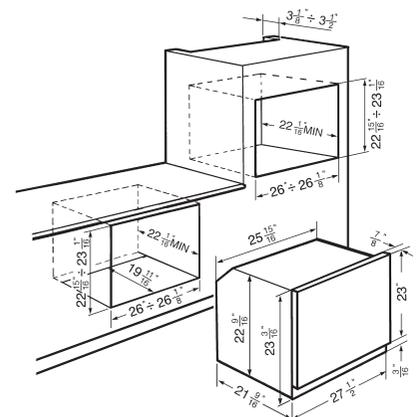
Oven capacity: 3 Cu.Ft.
Interior dimensions: W 22 5/16" x H 12 3/16"
x D 16 "
Bake element: 1900W at 240V - 1600W at 208V
Broil element: 1750W at 240V - 1450W at 208V
Convection element: 2750W at 240V - 2250W
at 208V
Voltage rating: 240/208V - 60Hz
Connected load (nominal power): 240/208V-
3.7/2.76W
Amps @ 240/208V: 15.4/13.2
Power supply location: Back right bottom

ACCESSORIES INCLUDED:

- 1 Baking tray
- 1 Baking/broiler tray
- 1 broiler rack
- 2 Wire racks
- 1 Rotisserie kit

OPTIONS

GT90X - 3 level telescopic rack set





SC712U

70 CM (APPROX 27") "LINEA" ELECTRIC MULTIFUNCTION OVEN STAINLESS STEEL AND GLASS



Multifunction oven with 12 cooking modes



Modern exclusive Linea design
 Stainless steel and Stopsol® "Supersilver" glass
 Ergonomic backlit transparent controls
 Digital electronic program feature with multi-display
 Automated oven switch-off when door is open
 Electronic temperature control
 Stay clean liners
 Air cooled door
 Triple glazed removable door
 Quickly removable, easy to clean inner door glass

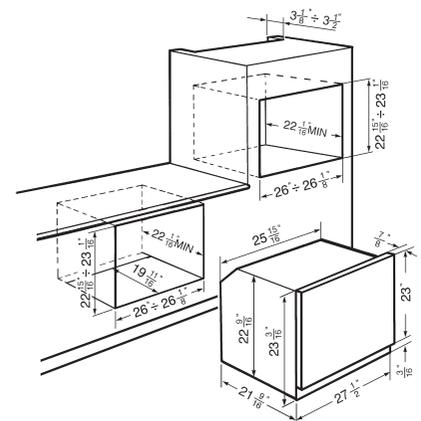
Oven capacity: 3 Cu.Ft.
 Interior dimensions: W 22 5/16" x H 12 3/16" x D 16"
 Bake element: 1900W at 240V - 1600W at 208V
 Broil element: 1750W at 240V - 1450W at 208V
 Convection element: 2750W at 240V - 2250W at 208V
 Voltage rating: 240/208V - 60Hz
 Connected load (nominal power): 240/208V- 3.7/2.76kW
 Amps @ 240/208V: 15.4/13.2
 Power supply location: Back right bottom

ACCESSORIES INCLUDED:

- 1 Baking tray
- 1 Broil pan with broiler rack
- 2 Wire racks
- 1 Rotisserie kit

OPTIONS

GT90X - 3 level telescopic rack set





SF112U SELF CLEANING

60 CM (APPROX. 24") LINEA DESIGN
 MULTIFUNCTION SILVER GLASS OVEN



Multifunction oven with 12 cooking modes

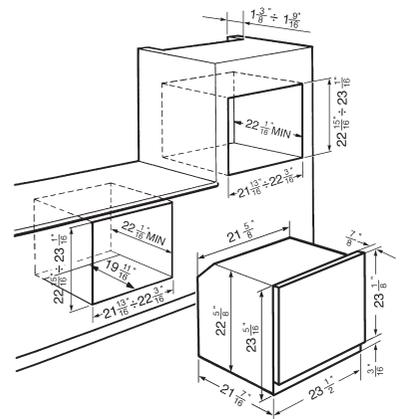


- Modern exclusive Linea Design
- Ergonomic backlit transparent controls
- Silver glass & stainless finish
- Digital electronic program with multi-display
- Dual digital displays for cooking readouts
- Electronic temperature control
- Temperature Range 105 °F – 480 °F
- Rapid preheat
- Double insulated cavity
- Ceramic catalyst fume control
- Multi-glazed removable door
- Safe touch cooling

Oven capacity: 2.8 Cu.Ft.
 Bake Element: 2200 W @ 240 V
 Broil Element: 2700 W @ 240 V
 Convection Element: 2000 @ 240 V

Voltage Rating: 240/120 V – 60Hz
 Nominal Power: 3.5 kW
 Amperage: 14 A

- ACCESSORIES INCLUDED:
- 1 Wire rack with tray insert
 - 1 wire rack
 - 1 Deep enamel tray





76 CM (30") "CLASSIC" ELECTRIC MULTIFUNCTION
DOUBLE OVEN STAINLESS STEEL



MAIN AND SECONDARY OVEN

Two Multifunction ovens each with 10 cooking modes (including Warming and Dehydrate) + self cleaning cycle

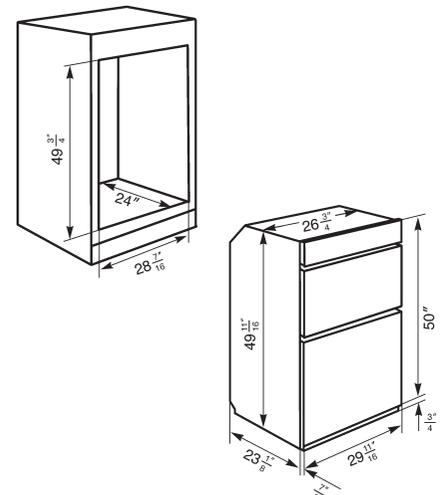


Exclusive Classic Design
Finger-print proof stainless steel
Ergonomic control knobs
Touch control panel to access secondary menu
Digital display
True European Double Convection
Fast Preheat Cycle (8 to 12 minutes)
Min temp 86°F
Max temp 554°F
Automated oven switch-off when door is open
Self cleaning
Sabbath mode
Control locks / Child Safety
6 Racks position
1 telescopic guide

Oven capacity: 4.34 cu.ft.
Interior dimensions: W 24" x H 16 1/8" x 16 5/16"
Concealed bake element
Broil element 3.5Kw
Convection element with 1.3kW per fan
Voltage rating: 240/208V – 60Hz
Connected load (nominal power):
Amps @ 240/208V: 32.4/33.8
Power supply location: center top

ACCESSORIES INCLUDED (MAIN AND SECONDARY OVEN):

- 1 Grid insert for tray
- 3 Grid top
- 1 Telescopic Guide
- 1 Enamelled Tray
- 1 Meat probe

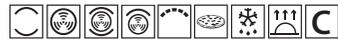




76 CM (30") "CLASSIC" ELECTRIC MULTIFUNCTION OVEN
STAINLESS STEEL



Multifunction oven with 10 cooking modes (including Warming and Dehydrate) + self cleaning cycle

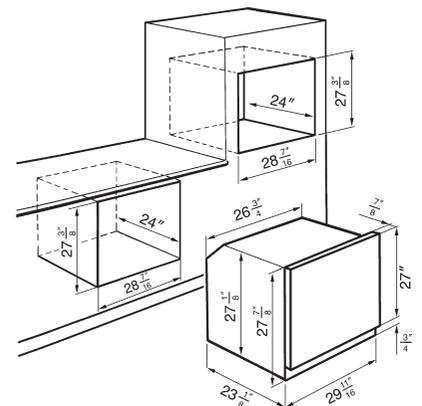


Exclusive Classic Design
Finger-print proof stainless steel
Ergonomic control knobs
Touch control panel to access secondary menu
Digital display
True European Double Convection
Fast Preheat Cycle (8 to 12 minutes)
Min temp 86°F
Max temp 554°F
Automated oven switch-off when door is open
Self cleaning
Sabbath mode
Control locks / Child Safety
6 Racks position
1 telescopic guide

Oven capacity: 4.34 cu.ft.
Interior dimensions: W 24" x H 16 1/8" x 16 5/16"
Concealed bake element
Broil element 3.5kW
Convection element with 1.3Kw per fan
Voltage rating: 240/208V – 60Hz
Connected load (nominal power):
Amps @ 240/208V: 16.9/17.5
Power supply location: center top

ACCESSORIES INCLUDED:

- 1 Grid insert for tray
- 2 Grid top
- 1 Telescopic Guide
- 1 Enamelled Tray
- 1 Meat probe





SC709XU

70 CM (APPROX. 27") "CLASSIC" ELECTRIC MULTIFUNCTION OVEN STAINLESS STEEL



Multifunction oven with 10 cooking modes



Exclusive Classic Design
Fingerprint proof stainless steel
Ergonomic control knobs
Digital analogue LED electronic clock/timer
Automated oven switch-off when door is open
Air cooled door
Triple glazed removable door
Quickly removable, easy to clean inner door glass

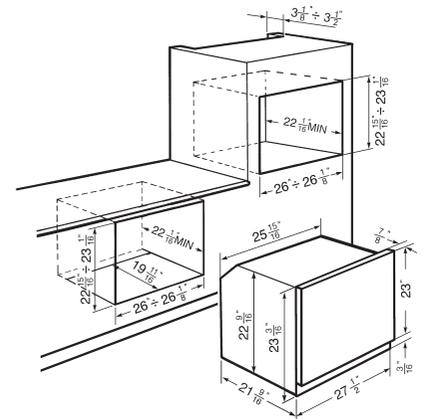
Oven capacity: 3 Cu.Ft.
Interior dimensions: W 22 5/16" x H 12 3/16" x D 16"
Bake element: 1900W at 240V - 1600W at 208V
Broil element: 1750W at 240V - 1450W at 208V
Convection element: 2750W at 240V - 2250W at 208V
Voltage rating: 240/208V - 60Hz
Connected load (nominal power): 240/208V -
3.7/2.76kW
Amps @ 240/208V: 15.4/13.2
Power supply location: Back right bottom

ACCESSORIES INCLUDED:

- 1 Baking tray
- 1 Baking/broiler tray
- 1 broiler rack
- 2 Wire racks
- 1 Rotisserie kit

OPTIONS

GT90X - 3 level telescopic rack set



SF399XU

60 CM (APPROX. 24") "CLASSIC" ELECTRIC
MULTIFUNCTION OVEN STAINLESS STEEL



Multifunction oven with 10 cooking modes

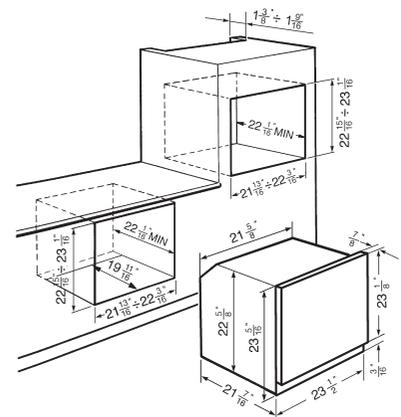


Exclusive Classic Design
Fingerprint proof stainless steel
Ergonomic control knobs
Digital analogue LED electronic clock/timer
"Ever-clean" enamel cavity for quick and easy cleaning
Automated oven switch-off when door is open
5 Rack positions
True European convection
Temperature range 122°F – 490°F
Vapor cleaning system
Air cooled door
Triple glazed removable door
Quickly removable, easy to clean inner door glass
2 x 20W halogen light
Roof liner

Oven capacity: 2.8 Cu. Ft.
Inner dimensions: W 17 1/2" x H 14 11/64" x D 16 3/4"
Bake element 2.2kW
Broil element 2.7kW
Convection element 2.0kW
Voltage Rating: 240/120V - 60Hz
Connected load (nominal power) 3.5 kW
Amps @ 240/120V: 14
Power supply location: back right bottom

ACCESSORIES INCLUDED:

- 1 Baking tray
- 1 Wire rack with tray insert
- 1 Wire rack with backstop



SU45MCX SPEED OVEN

60 CM (APPROX. 24") "CLASSIC" BUILT-IN SPEED OVEN WITH 1000W MICROWAVE, STAINLESS STEEL



10 cooking modes



- Exclusive Classic Design
- Finger-print proof stainless steel finish
- Ergonomic control knobs
- Stainless steel cavity
- Digital LED display
- Time-setting options: Start & Stop
- End of cooking time acoustic alarm
- Automatic oven/microwave switch-off when door is open
- True European Convection cooking (can also be combined with microwave)
- 12 5/8" size glass turntable
- Temperature range 122°F – 428°F
- 5 Power levels: 200 W - 400 W - 600 W - 800 W - 1000 W
- Cooling fan
- Defrost programmed by weight or by time
- Microwave pizza cooking function
- Child safe control lock
- Microwave screen protection
- 1 x 20W halogen light (illuminates when door is opened)

Oven capacity: 1.20 Cu.Ft.
 Microwave Power: 1850 W
 Microwave effective power: 1000 W

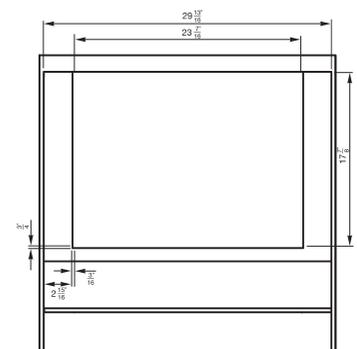
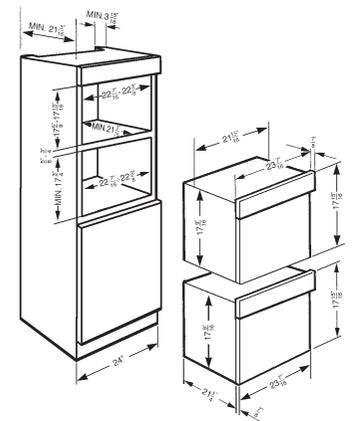
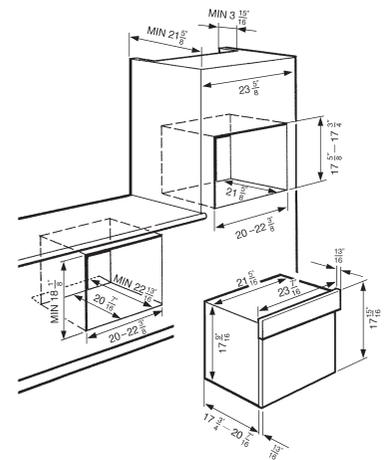
Voltage rating: 220v – 60hz
 Nominal power: 3.40 kW
 Amps @ 240V: 20

ACCESSORIES INCLUDED:

- 1 large grid, 1 glass tray
- 1 special crisp plate

OPTIONS:

Please note that this speed oven may be installed in a wall cabinet that is a minimum of 22" wide. A trim kit for installation in wider wall cabinets above a 30" oven is available (product code **KIT4570X**) the kit consists of two stainless steel bars that allow the speed oven to reach 30" wide.



KIT4570X



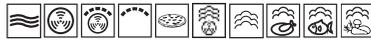
Image shows SU45MCX fitted with trim kit and installed above SOU330X

SU45VCX1 COMBI STEAM

60 CM (APPROX. 24") BUILT-IN STEAM COMBINATION OVEN



10 cooking modes



- Exclusive Classic Design
- Fingerprint-proof stainless steel finish
- Ergonomic control knobs
- Stainless steel cavity
- Digital LED Display
- True European Convection (combinable with Steam oven)
- Pizza Cooking function
- Steam cooking (combinable with convection oven)
- Steam stops when door is open
- Temperature range 105 °F – 430 °F
- Child safe control lock
- 1 x 25 W incandescent bulb

Oven capacity: 1.34 Cu.Ft.
Water Tank Capacity: 0.32 Gal

Voltage Rating: 220V / 60 Hz
Nominal Power: 2.7 kW
Amps @ 240V: 12.3 A

ACCESSORIES INCLUDED:

- 1 Steel Tray
- 1 Large Grid
- 1 Deep perforated steel tray
- 1 Sponge / Descaler

OPTIONS:

Please note that this oven may be installed in a wall cabinet that is a minimum of 22" wide. A trim kit for an installation in a wider wall cabinet above a 30" oven is available. (Product code KIT4570X) consists of two stainless steel panels that allow the oven to reach 30" wide.

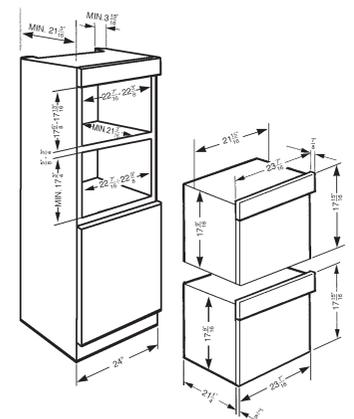
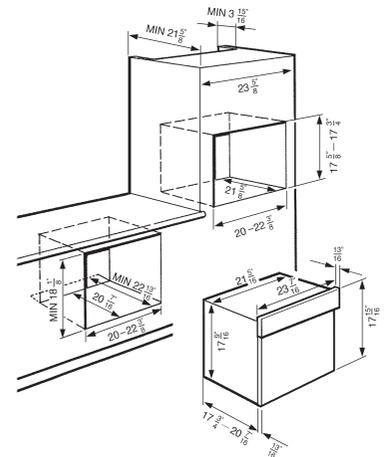




Image shows SU45VCX1
installed above CTPU15X

CTPU15X

COOKING PRODUCT ACCESSORIES

FOOD AND DISH WARMING DRAWER FOR COMPACT OVENS, 24" (60 CM)
FINGER-PROOF STAINLESS STEEL
CLASSIC AESTHETICS



Push opening

Anti-slip mat

Electronic touch controls
Temperature range from 86 to 167 °F
Adjustable timer from 0 to 240 minutes with auto-
matic switch off
Delay timer until 10 h (9h 50m)

On/Off pilot lamp
Maximum weight allowed (above the drawer):
99 lbs.
Maximum weight allowed (inside the drawer):
55 lbs.

Power heating element: 400 W

Dimensions (mm): W 595 x H 136 x D 557
W 23 27/64" x H 5 23/64" x D 21 59/64"

Voltage/ Frequency: 220-240V / 50-60Hz

COORDINATES WITH:
18" compact oven, Classic aesthetics

MI20XU MICROWAVE

60 CM (APPROX 24") BUILT-IN MICROWAVE
STAINLESS STEEL



Microwave with grill, multiple programs



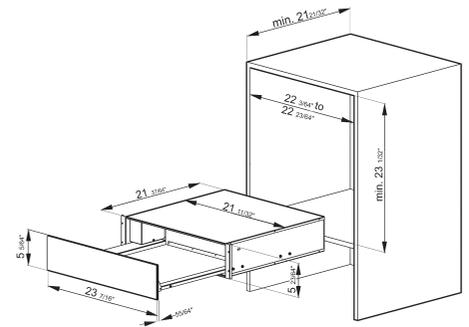
Exclusive Classic Design
Fingerproof stainless steel
36 Automatic Programs including Memory and
Slow cook
Automatic defrosting by time or weight
Stainless steel interior cavity
Lateral opening door

Single LED display
Quick Start Option
Control Lock / Child Safety
Natural Cooling system
9 3/4" Turntable

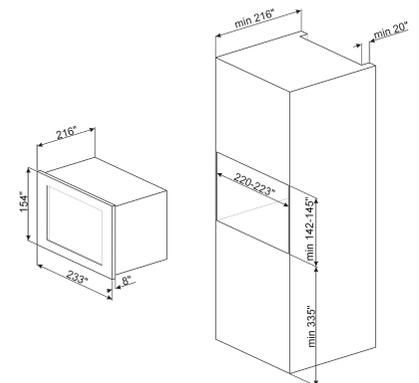
Microwave power: 800 W
Broil element: 900 W
20W internal light

Voltage rating 110V / 60Hz
Connected load (nominal power): 1280 W
Amps @ 110 V: 11

ACCESSORIES INCLUDED:
Frame kit for built-in installation
1 Grid



CTPU15X



MI20XU



Image shows MI20XU
installed above SF399XU



COOKTOPS

High quality materials and uniquely designed grates and burners distinguish Smeg cooktops.

PIANO DESIGN	10
LINEA	42
CLASSIC	44
CERAMIC	48

DISTINGUISHING AESTHETICS

State of the art technology and sophisticated styling are principles found in all Smeg products, including cooktops. Smeg offer a variety of Linea and Classic cooktops each with seriously sleek style. The different depths and widths available allow a variety of cooktop combinations to suit any kitchen layout. The range of sizes on offer include traditional approx 24", 28", 30", 35" and 36" (60, 72, 76, 77, and 90 cm) models.

Gas cooktops

LINEA



Linea cooktops respond to modern design trends and incorporate transparent controls that coordinate perfectly with Linea series ovens.

PTS cooktops have completely unique style grates that "suspend" over the burners to give an incredible visual impact to the cooking zone.



CLASSIC



Classic cooktops with ergonomic lever-style controls and smooth sleek lines are the ideal partners for Classic aesthetic ovens.



PIANO DESIGN



Architect styled Piano Design cooktops, eye-catching statement finished in elegant polished stainless steel. Cooktops with Piano Design aesthetic can be found on pages 12 and 13.



EVERSHINE: PERFECT GLOSS FINISH



The polished stainless steel burner caps and pan stands of Piano Design 24" and 28" cooktops have been coated with a special Evershine treatment, it is invisible and makes them highly resistant to heat. This attenuates the steel tarnishing when in direct contact with the gas flame.

COOKING ACCESSORIES



A range of accessories allow Smeg cooktops to become even more flexible. A special cast iron wok support is designed for enthusiasts of oriental cuisine as it supports a wok perfectly, ideal for stir frying, and steaming.

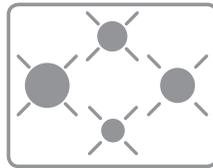
The ideal solution for every style of kitchen, Smeg offers a great range of gas and ceramic cooktops that match the ovens perfectly, with a choice of sizes, configurations and types.

INTELLIGENT ENGINEERING

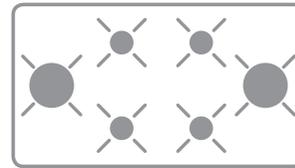


Smeg engineers have carefully designed the cooktops to make them as ergonomic as possible, and easy to install. The ultimate in professional styling is the ultra low profile cooktop, available in both the Classic and Linea aesthetic. It lies a mere 3/16" above the work surface, resulting in a near flat surface, perfect for creating modern flush edges.

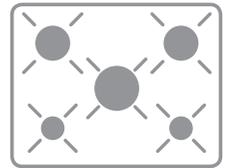
Smeg offers various configurations of burners and electric cooking zones: from innovative diamond layouts to traditional layouts, each have a striking aesthetic impact, yet more importantly than this they have been designed to be ergonomic for the user.



DIAMOND LAYOUT FOR OPTIMUM SPACING



ERGONOMIC LAYOUT FOR ACCESS TO LARGE BURNER



TRADITIONAL BURNER LAYOUT

INNOVATIVE PRECISION BURNERS



Double Inset Super Burners

All gas cooktops feature at least one double inset super burner - a highly responsive burner perfectly suited to wok cooking. These strong burners are capable of creating up to 17,000 BTU of power and take one of the following designs: a triple flame burner

with a single control; a dual flame burner with a single control, or a dual flame 3-way burner. This last type is composed of an auxiliary and a rapid burner, controlled by two control knobs which allow both parts of the burner to work together, or they can be used independently.

VERSATILE CERAMIC COOKTOPS



The Smeg range of ceramic cooktops incorporate the latest technology and many innovative features to enhance their performance quality. The aesthetics are designed to co-ordinate with the various oven styles offered and the highest quality and safety is assured by use of the best materials and stringent quality control throughout the manufacturing process.



Dual cooking zones

The majority of cooktops offer dual cooking zones, either circular or oval, adding extra versatility to the specification, and optimum choice for the serious cook. The zones vary from the lowest output at only 0.8kW up to the super zones with an output of 2.4kW, which can be found in both the circular and oval shape.



The Smeg range also includes a cooktops with a giant zone for complete versatility.



High-light radiant zones

Smeg ceramic cooktops have extremely versatile, powerful and efficient cook zones, ranging from a low 750w for sauces, to super zones of 2,700w for fast cooking, and include at least one variable zone, either circular or oval. The variable central zones have 3 levels of adjustment, offering optimum choice for the serious cook.

PGF95SCU3

90 CM (APPROX. 35") "LINEA" GAS COOKTOP
STAINLESS STEEL



Modern exclusive Linea Design

5 Gas burners:

Front right: 3,600 BTU burner

Back right: 6,200 BTU rapid burner

Central: 13,700 BTU double inset super burner

Back left: 6,200 BTU rapid burner

Front left: 6,200 BTU rapid burner

AISI 304 Stainless Steel cooktop

Ultra low profile base (2/16")

Ergonomic transparent side control knobs

Heavy duty cast iron grates

Full width grates

Sealed burners

Automatic electronic ignition

Safety valves

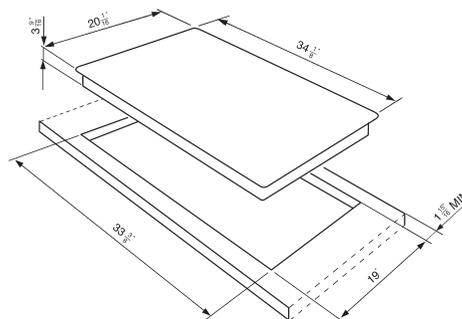
LP Gas conversion kit included

Gas Inlet/Power supply location: Back right

Voltage rating: 120V / 60Hz / 0.1Amps

OPTIONS

WOKGHU - Cast iron wok ring



for technical drawing in metric system see pages 100-104



LINEA

GAS COOKTOPS

PGF95U3

90 CM (APPROX. 35") "CLASSIC" GAS COOKTOP
STAINLESS STEEL



Exclusive Classic Design

5 Gas burners:

Front right: 3,600 BTU burner

Back right: 6,200 BTU rapid burner

Central: 13,700 BTU double inset super burner

Back left: 6,200 BTU rapid burner

Front left: 6,200 BTU rapid burner

AISI 304 Stainless Steel cooktop

Ultra low profile base (2/16")

Ergonomic side control knobs

Heavy duty cast iron grates

Full width grates

Sealed burners

Automatic electronic ignition

Safety valves

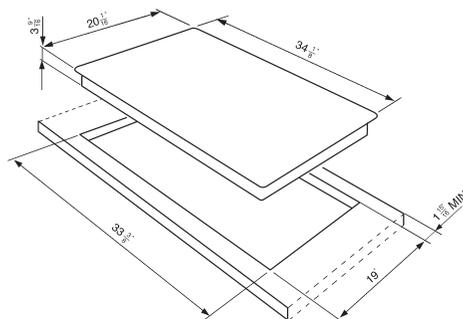
LP Gas conversion kit included

Gas Inlet/Power supply location: Back right

Voltage rating: 120V / 60Hz / 0.1Amps

OPTIONS

WOKGHU - Cast iron wok ring





PGF75U3

72 CM (APPROX. 28") "CLASSIC" GAS COOKTOP
STAINLESS STEEL



Exclusive Classic Design

5 Gas burners:

Front right: 3,600 BTU burner

Back right: 6,200 BTU rapid burner

Central: 13,700 BTU double inset super burner

Back left: 6,200 BTU rapid burner

Front left: 3,600 BTU burner

AISI 304 Stainless Steel cooktop

Ultra low profile base (2/16")

Ergonomic front control knobs, interchangeable to convert to

"Linea" style using kit 6MPGF75SC

Heavy duty cast iron grates

Full width grates

Sealed burners

Automatic electronic ignition

Safety valves

LP Gas conversion kit included

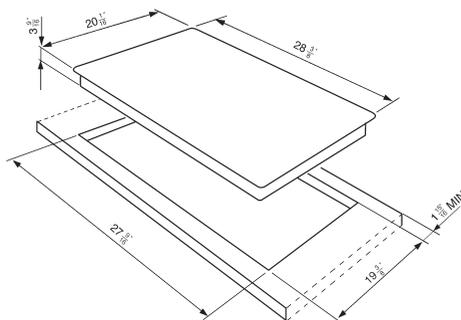
Gas Inlet/Power supply location: Back right

Voltage rating: 120V / 60Hz / 0.1Amps

OPTIONS

WOKGHU - Cast iron wok ring

6MPGF75SC - "Linea" control knobs kit



SR60GHU3

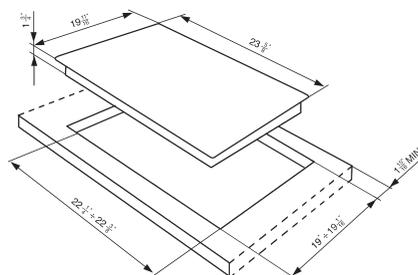
60 CM (APPROX. 24") "CLASSIC" GAS COOKTOP
STAINLESS STEEL



Exclusive Classic Design
4 Gas burners:
Left: 13,300 BTU double inset super burner
Back center: 5,600 BTU burner
Front center: 3,600 BTU burner
Right: 8,700 BTU rapid burner

AISI 304 Stainless Steel cooktop
Styling ergonomic front controls
Burner layout in diamond configuration
Heavy duty cast iron grates
Sealed burners
Automatic electronic ignition
Safety valves
LP Gas conversion kit included
Gas Inlet/Power supply location: Back right

Voltage rating: 120V / 60Hz / 0.1Amps



S2951CXU

90 CM (APPROX. 36") CERAMIC COOKTOP
STAINLESS STEEL FRAME

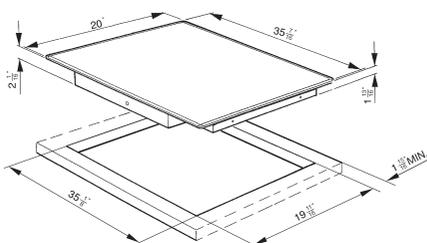


5 High-Light radiant zones:
Front right: 1,200 W -@ 5 1/2" (140mm)
Back right: 2,000 W -@ 7 5/8" (195mm)
Central: 750 + 900 + 1,050 W -@ 5 1/2" - 8 1/4" - 10 5/8"
(140-210-270mm)
Front left: 800 + 1,200 W -@ 4 3/4" - 7" (120-180mm)
Back left: 1,200 W -@ 5 1/2" (140mm)

Elegant stainless steel frame
"Suprema" black ecological glass
Soft touch controls
5 high-light radiant elements, including 2 variable zones (central high speed zone with three level adjustment)
9 power levels for each zone
Residual heat indicator for each zone
Automatic safety cut-out
Individual timer for each zone (1 - 99min)
Safety lock device

Voltage rating: 240/208V - 60Hz
Connected load (nominal power): 240/208V-8.6/6.5kW
Amps @ 240/208V: 36/32
Electrical - single phase 3 or 4 wire cable required, 120/240V or 120/208V, 60Hz, fused on both sides of line with ground.

ACCESSORIES INCLUDED:
1 Cleaning scraper



Electrical - single phase
3 or 4 wire cable
required, 120/240V or
120/208V, 60Hz, fused
on both sides of line with
ground.

S2773CXU

76 CM (APPROX. 30") CERAMIC COOKTOP
STAINLESS STEEL FRAME

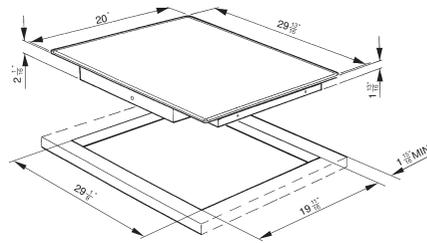


5 High-Light radiant zones:
Front right: 1,200 W -@ 5 1/2" (140mm)
Back right: 1,100 + 1,300 W -@ 5 1/2" - 8 1/4"
(140-210mm)
Central: 1,400 + 800 W -@ 5 1/2" x 10 7/16"
(140 x 265mm)
Front left: 1,800 W -@ 7" (180mm)
Back left: 1,200 W -@ 5 1/2" (140mm)

Elegant stainless steel frame
"Suprema" black ecological glass
Soft touch controls
5 high-light radiant elements, including 2 variable zones
9 power levels for each zone
Residual heat indicator for each zone
Automatic safety cut-out
Individual timer for each zone (1 - 99min)
Safety lock device

Voltage rating: 240/208V - 60Hz
Connected load (nominal power): 240/208V-9.5/7.2kW
Amps @ 240/208V: 40/35
Electrical - single phase 3 or 4 wire cable required,
120/240V or 120/208V, 60Hz, fused on both sides of
line with ground.

ACCESSORIES INCLUDED:
1 Cleaning scraper





S2951TCU

90 CM (APPROX. 36") CERAMIC COOKTOP
ANGLED-EDGE GLASS



5 High-Light radiant zones:

Front right: 1,200 W -@ 5 1/2" (140mm)

Back right: 2,000 W -@ 7 5/8" (195mm)

Central: 750 + 900 + 1,050 W -@ 5 1/2" - 8 1/4" - 10 5/8"
(140-210-270mm)

Back left: 1,200 W -@ 5 1/2" (140mm)

Front left: 800 + 1,200 W -@ 4 3/4" - 7" (120-180mm)

"Suprema" black ecological glass

Soft touch controls

5 high-light radiant elements, including 2 variable zones (central zone with three level adjustment)

9 power levels for each zone

Residual heat indicator for each zone

Automatic safety cut-out

Individual timer for each zone (1 - 99min)

Safety lock device

Voltage rating: 240/208V - 60Hz

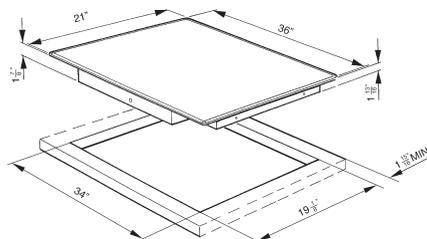
Connected load (nominal power): 240/208V-8.6/6.5kW

Amps @ 240/208V: 36/32

Electrical - single phase 3 or 4 wire cable required, 120/240V or 120/208V, 60Hz, fused on both sides of line with ground.

ACCESSORIES INCLUDED:

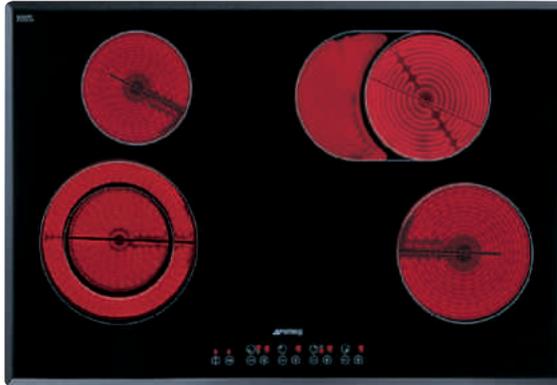
1 Cleaning scraper



Electrical - single phase 3 or 4 wire cable required, 120/240V or 120/208V, 60Hz, fused on both sides of line with ground.

S2772TCU

77 CM (APPROX. 30") CERAMIC COOKTOP ANGLED-EDGE GLASS



4 High-light radiant zones:

Front right: 1,800 W - \varnothing 7" (180mm)

Back right: 1,400 + 800 W - \varnothing 6 11/16" x 10 7/16"
(170 x 265mm)

Back left: 1,200 W - \varnothing 5 1/2" (140mm)

Front left: 1,100 + 1,300 W - \varnothing 5 1/2" - 8 1/4" (140-210mm)

"Suprema" black ecological glass

Soft touch controls

4 high-light radiant elements, including 2 variable zones

9 power levels for each zone

Residual heat indicator for each zone

Automatic safety cut-out

Safety lock device

Voltage rating: 240/208V - 60Hz

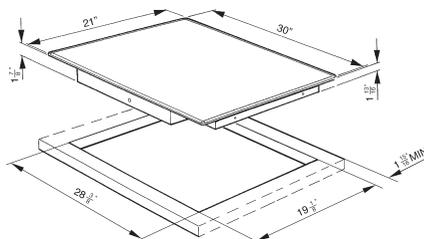
Connected load (nominal power): 240/208V-8.1/6.0kW

Amps @ 240/208V: 34/29

Electrical - single phase 3 or 4 wire cable required,
120/240V or 120/208V, 60Hz, fused on both sides of
line with ground.

ACCESSORIES INCLUDED:

1 Cleaning scraper



Electrical - single phase 3 or 4
wire cable required, 120/240V
or 120/208V, 60Hz, fused on
both sides of line with ground.



RANGES & HOODS

Smeg's philosophy, "Technology with Style", fully emerges in the truly versatile series of pro-ranges. Smeg acclaimed pro-ranges reflect the artistry and technique of the passionate cook by using a wealth of functions and features.

OPERA	60
VICTORIA	64
PRO STYLE	66
HOODS	72

ULTIMATE PRO-RANGE WITH REAL AESTHETIC APPEAL



Opera pro-ranges, unmistakably Smeg.

Smeg "Opera" pro-range A3XU6 is a true style statement that is synonymous of design and efficiency. Distinguished for its Classic style handles and stainless steel architect designed control knobs, an elegant clockface, solid doors and strong flat grates, it has numerous features that make it the perfect ally for modern chefs.



A3XU6 includes a spacious full width stainless steel drawer below the ovens where numerous racks and baking trays and utensils can be stored. Conveniently situated at the base of the range to ensure that all of your useful cooking accessories are within arms reach.



A3XU6 has a wide rangetop with 5 gas burners, including one elliptical shaped burner for cooking fish.



Strong cast iron continuous grates have been installed for pots easy sliding. The cooktop also boasts an electric grill with 5,500 BTU power finished in non-stick, perfect for cooking all types of meat or vegetables.



A3XU6 has a large main oven of 3.2 Cu Ft. capacity and offers multiple cooking modes including European convection which creates optimal cooking conditions with uniform heat distribution and no cold spots. Cooking modes also include turbo, broil and defrost for absolute user versatility. Furthermore A3XU6 has a secondary oven of 1.48 Cu Ft. capacity which is ideal for plate warming or cooking smaller meals for quieter times. Both ovens are finished in EverClean enamel which facilitates the cleaning process. They come with robust triple glazed doors that can be removed to further aid cleaning.

Smeg combine over 65 years of experience and know-how to create a series of pro-ranges that are capable of delivering top quality professional level cooking results. The collection offers a choice of electric or gas ovens, boasting a wealth of features.

PRO-STYLE RANGES, A TRIUMPH OF ITALIAN STYLE & KNOW-HOW FOR THE US MARKET

Four Smeg exclusive Professional style ranges - varying in size from 24" to 36" have been created specifically with the American cooks in mind. Designed and manufactured in Italy, the new pro-ranges are hand-built masterpieces in solid satin stainless steel and offer a wealth of features.



Pro-ranges incorporate large, professional style control knobs so that the appliance can be used with ease and controlled with precision. The robust and solid controls also make a strong impact aesthetically. Along with the upstand and Classic handle, Smeg have added a unique raised logo to complete the professional look of these new stoves. Island trims are available as an option for all models.



MULTIPLE BURNERS SOLUTION



The 30" wide C30GGXU1 boasts a large, versatile rangetop featuring 5 gas burners instead of the standard 4 for a range of this size. The rangetop has varying burners for all types of cooking, including a central double inset super burner offering up to 17,000 BTU and a built-in pan support. All burners are fitted with a flame failure device which, in the case of the flame being accidentally extinguished, will immediately shut down the gas supply guaranteeing safety in the kitchen.



Strong cast iron grates and matt black burner caps offer excellent usability and add to the stylish look of the range.

VICTORIA RANGES



Exclusive aesthetics, superb quality and unmistakable design are the ingredients that make any Smeg appliance unique. The Victoria is no exception. Inspired by the very first model produced by Smeg, this easy to use appliance adds heart & soul to the home.

Smeg's love of detail is shown throughout in such features as the signature 1950's retro branding on the upstand, allowing co-ordination with 50's style refrigerators.



Available in black, stainless steel and cream, the Victoria range captures the essence of timeless design. Coordinating extractors are also available to complete the look.



Victoria ranges, inspired by tradition, bring a soul to every kitchen becoming a central element. Victoria ranges offer a multitude of features, ideal for those who love to cook.

POWERFUL TRADITIONAL STYLE

The 36" wide Victoria cooker offers 5 burners, a fully variable broiler and a large oven compartment with 4 shelf positions, an ample space in which to cook and bake.

UR The cooktop features 5 burners including a brass ultra rapid burner that produces a powerful 18,000 BTU. The burners are protected by resistant cast iron grates that allow easy reposition of pots and pans from one burner to another.

Accessories include a Wok support, perfect for all sorts of oriental cuisine, as well as the Tepanyaki grill plate which can be used for any cuisine.

 **Cast iron pan stands** for a stylish finish guarantee maximum safety with more stability so that pans can be easily moved from burner to burner.



LARGE CAVITY TO MEET YOUR DESIRE

4.4 cu.ft The Victoria has a spacious 4.4 Cu. Ft. multifunction oven with 4 cooking modes. The double European convection allows for thorough cooking without any flavor transference.

 Telescopic glide racks allow for smooth and easy access to cooking trays and pans.

 The specially coated Ever Clean enamel prevents grease from adhering to the oven walls, to reduce cleaning time and effort.

Below there is a convenient full-length storage drawer perfect for kitchen utensils and oven accessories.



PRO-RANGE OVENS FOCUS

Smeg offer a number of ranges with different types of ovens:

Electric



Conventional cook mode generates heat from the top and bottom of the oven at the same time. This system is ideal for cooking any type of food. It is also known as traditional cooking, or static, and is best suited for single items.

European Convection cook mode creates uniform heat distribution with no cold spots. It is best suited for cooking different foods on different shelves at the same time as there is no flavour or small transfer.



European Convection with Top and Bottom Heat is also known as **Turbo Fan** cooking mode, it combines the action of the fan with the top, bottom and circular elements to allow food to cook rapidly and efficiently. It is recommended for large items of food that require thorough cooking.

It is possible to cook a complete menu using this cook mode. Rapid and uniform distribution of heat inside Smeg oven cavities has created the perfect cooking conditions. Users can cook a number of different plates at the same time using different racks, the benefits include no smell or flavour transference, and no preheat is required saving valuable preparation time and energy.



Of note are the single oven 36" ranges C36GGXU, S9GMXU and Victoria. With extra wide cavities and double convection, they offer an extremely generous capacity of 4.4 Cu. Ft, ideal for large families or batch baking.

Gas

Gas oven cavities are designed with traditional cooking modes, characterized by a natural and constant temperature. The broil mode is useful for finishing or browning food that is already cooked.



Conventional Gas with fan cook mode allows different foods to be cooked at the same time on different racks, without odor transference. The numerous benefits include more uniform heat, more constant temperature and reduced pre-heat time which create excellent and efficient performance.

CLEANING MADE SIMPLE



The Smeg research and development experts have created products designed to be highly functional and extremely easy to clean. A special **CLEANING** function, and an easy to clean **ENAMEL** lining inside the oven facilitate the cleaning process.



A Self Cleaning System is available on model A1PXU, saving the consumer precious time whilst the oven cleans itself. The exterior door does not exceed 131°F during the cleaning process.



SAFETY FEATURES



TELESCOPIC GUIDES: Simple telescopic rails **allow hot food to be checked very safely**, particularly when grilling, and are extremely convenient and easy to use.

Many models have these rails as standard, or they are available as an optional accessory, see page 122 for more details.

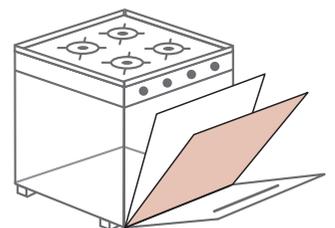
Perfect building-in



Smeg ranges can be elegantly slotted in between kitchen furniture for a distinctive choice that is totally safe thanks to the **excellent insulation** and outer **cooling system** that prevents the sides of Smeg pro-ranges from overheating.

Triple glazed door

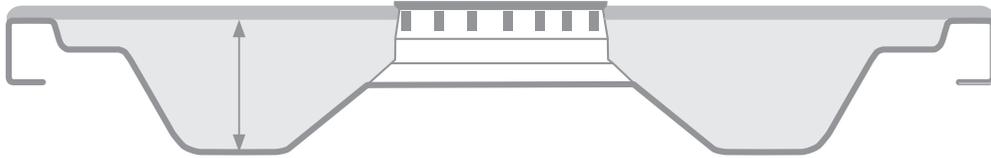
Premium level pro-ranges have triple glazed doors which are designed to keep the oven exterior at ambient temperature during cooking, guaranteeing maximum safety. The two glasses inside are thermoreflexive so that heat is not lost into the atmosphere but reflected back inside the oven to aid performance and efficiency.



A passion for cooking merits an important appliance, in which functionality and beauty are harmoniously combined. Inspired by commercial ranges as used by professional chefs, Smeg deliver real objects of design, where style and elegance are accompanied by extreme versatility and standout performance.

PRECISION CONTROL GAS PRO-RANGE TOPS

Spacious and cleverly designed so as to offer the user the best possible use of space, Smeg rangetops offer numerous burner solutions and are easily adapted for use with LP Gas.



In contrast to many traditional ranges, all Smeg rangetops have an **anti-overflow feature** with 36" ranges capable of holding about 1 gallon. This special feature avoids spills of liquid thus protecting the kitchen furniture on either side.

Double Inset Super Burners



UR

Most Smeg rangetops feature at least one double inset super burner - a highly responsive burner perfectly suited to wok cooking. These strong burners are capable of creating up to 17,000 BTU of power.

Victoria and A1PXU ranges are equipped with a solid central double inset brass burner to enhance cooking power and efficiency.



All gas burners are supplied with safety valves that block the flow of gas should the flame be accidentally extinguished. In this event, the gas feeder valve shuts off instantaneously, regardless of the position of the control knob.



Cast iron pan stands for a stylish finish guarantee maximum safety with more stability so that pans can be easily moved from burner to burner.



A3XU6

FREE-STANDING DUAL FUEL DUAL CAVITY "OPERA" RANGE
APPROX. 48" STAINLESS STEEL
GAS RANGETOP WITH ELECTRIC GRILL



Exclusive Professional Style
AISI 304 stainless steel
Digital analogue LED electronic clock
Full width continuous grates
Stainless steel storage drawer beneath the ovens
4" Stainless steel backsplash

MULTIFUNCTION ELECTRIC OVEN - MAIN
8 cooking modes



Timer - end of cooking programmable
Adjustable thermostat 120° - 500°F
Triple glazed removable door
Oven capacity: 3.2 Cu Ft.
"Ever-Clean" enamelled oven interior
Roof liner

MULTIFUNCTION ELECTRIC OVEN- SECONDARY
4 cooking modes



Timer - end of cooking programmable
Adjustable thermostat 120° - 430°F
"Ever-Clean" enamelled oven interior
Triple glazed removable door
Oven capacity: 1.48 Cu.Ft

GAS RANGETOP
5 gas burners
Right front 3,500 BTU
Right rear (fish burner) 6,650 BTU
Non stick Teflon coated electric grill 5,500 BTU
Centre front 6,500 BTU
Centre rear 13,650 BTU
Left Double inset super burner 3,000 (inner) +12,000 (outer)BTU
Cast iron grates and matt black burner caps
Automatic electronic ignition
LP Gas conversion kit included
Easy access for nozzle replacement
Deep rangetop base to contain spillage

SAFETY
Gas safety valves
Ventilated door with cooling system to prevent overheating

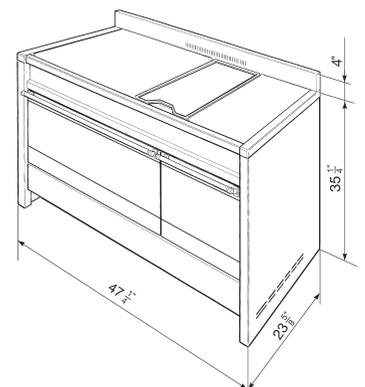
Connected load nominal power 240/208V - 6.5kW/5kW
Amp supply required @240/208V: 27 Amp/24 Amp
Voltage rating: 240/208V 60Hz
Gas inlet location: back top right

ACCESSORIES INCLUDED:

2 baking trays
1 wire rack
2 rotisserie kit
1 wok ring

OPTIONS

KIT1A3-6 - Backsplash
KIT2A3-2 - Kick plate
KIT3A3-6 - Height extension
(to rise appliance 2")
GTA-6 - 3 level telescopic shelf set
GO120 - Cast Iron Open Griddle
DICAR - Simmer plate
KIT4A3 - Toe kick to use with 2" height
extension KIT3A3-6





FREE-STANDING DUAL FUEL CAVITY "OPERA" RANGE
APPROX. 36" STAINLESS STEEL



Exclusive Professional Style
AISI 304 stainless steel
Digital analogue LED electronic clock
Full width continuous grates
Stainless steel storage drawer beneath the oven
4" Stainless steel backsplash

MULTIFUNCTION ELECTRIC OVEN
10 cooking modes



Timer - end of cooking programmable
Adjustable thermostat 120° - 500°F
Air cooled quadruple glazed removable door
Oven capacity: 3.2 Cu Ft.

Self-cleaning

"Ever-Clean" enameled oven interior
4 Shelf positions
2 x Halogen oven lights

GAS RANGETOP

5 gas burners
Right front 6,000 BTU
Right rear 10,000 BTU
Centre double inset brass super burner 15,000 BTU
Left front 4,000 BTU
Left rear 10,000 BTU
Heavy duty cast iron grates
Full width grates
Automatic electric ignition
LP Gas conversion kit included

SAFETY

Gas safety valves
Air cooled door to prevent overheating

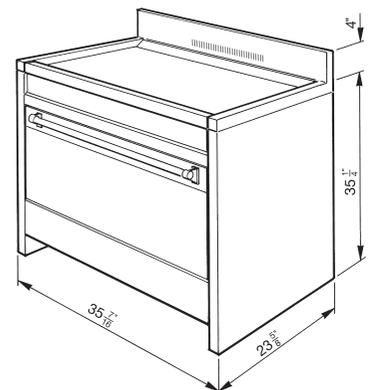
Connected load nominal power 240/120V
Voltage rating: 240/120V 60Hz
Amp supply required: 240/120V 15A/13,5A
Gas inlet location: back top right

ACCESSORIES INCLUDED:

1 rotisserie kit
2 chrome shelves
2 ¾" deep trays

OPTIONS:

KIT2A1-2 - Kick plate
KIT3-6 - Height extension kit
KIT4A1 - Deep kick plate
KIT1CSP19 - Backsplash
GTA-6 - 3 level telescopic shelf set
TPKX - Teppanyaki grill plate



for technical drawing in metric system see pages 100-104



OPERA

RANGES

TRU90BL

FREE-STANDING DUAL FUEL DUAL CAVITY "VICTORIA" RANGE
 APPROX. 36" STAINLESS STEEL - GLOSSY BLACK ENAMEL



Exclusive Traditional Style
 Electronic clock and program feature
 Full width continuous grates
 Stainless steel storage drawer beneath the oven
 5 1/3" Stainless steel backsplash

MULTIFUNCTION ELECTRIC OVEN

8 cooking modes



Timer - end of cooking programmable
 Adjustable thermostat 120° - 500°F
 Air cooled triple glazed removable door

True European convection

Oven capacity: 4.4 Cu Ft.
 "Ever-Clean" enameled interior cavity
 4 Shelf positions
 2 x Halogen oven lights
 Bake element 3.0kW
 Broil element 2.9kW
 Convection element 1.55kW

GAS RANGETOP

5 gas burners
 Right front 3,500 BTU
 Right rear 6,500 BTU
 Centre double inset brass super burner 18,000 BTU
 Left front 10,000 BTU
 Left rear 6,500 BTU
 Heavy duty cast iron grates
 Automatic electric ignition
 LP Gas conversion kit included

SAFETY

Gas safety valves
 Air cooled door to prevent overheating

Connected nominal power: 240 / 120V
 Voltage rating: 240/120V 60Hz
 Amp. supply required: 240 / 120V - 15A / 13.5A
 Gas inlet location: back top right

ACCESSORIES INCLUDED:

1 wok ring
 1 moka ring
 1 rotisserie kit
 2 baking trays
 2 chrome shelves

OPTIONS:

Island trim



TRU90X
 Stainless Steel



TRU90P
 Cream

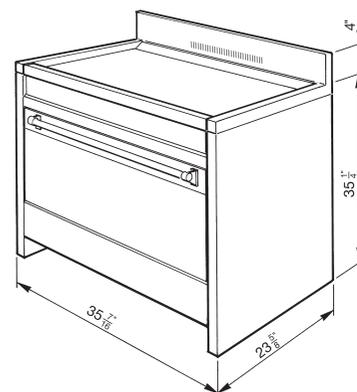




Image shows TRU90P range with backslash and KT90PU hood

C36GGXU

FREE-STANDING GAS RANGE, 36",
STAINLESS STEEL



Exclusive Professional Style
AISI 304 stainless steel
Sturdy American control knobs
4" Polished stainless steel backsplash

GAS OVEN
3 Cooking modes
Gas Convection mode
Broil mode
Defrost mode

Fan option for static gas
"Ever-clean" enamelled oven interior
4 Shelf positions
Air cooled triple glazed removable door
2 Lights oven lights
Oven capacity: 4.4 Cu. Ft
Gas broil element: 19,000 BTU
Gas bake element: 18,000 BTU

GAS RANGETOP
Heavy duty cast iron grates
Full width grates
Sealed burners
Automatic electronic ignition
Safety valves
LP Gas conversion kit included

6 GAS BURNERS:
Front right: 6,200 BTU rapid burner
Back right: 10,000 BTU rapid burner
Front center: 3,400 BTU burner
Back center: 15,000 burner
Front left: 6,200 BTU burner
Back left: 3,400 BTU burner

SAFETY

Automatic re-ignition when flame is accidentally extinguished
Valved gas oven
Ventilated door with cooling system to prevent overheating
Anti-tilting norms satisfied
Suitable for building-in

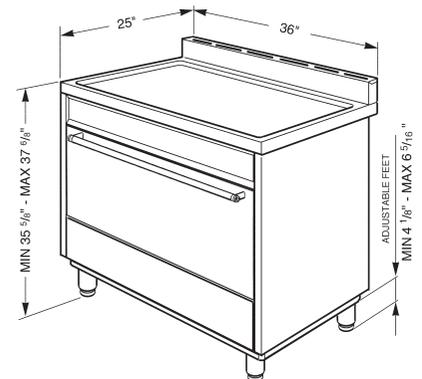
Connected load nominal power 120V
Amp supply required @120V: 1.2 Amp
Voltage rating: 120V 60Hz
Gas inlet location: back top right

ACCESSORIES INCLUDED:

1 Baking tray
1 Chrome shelf
1 Wire rack
1 Wok ring
1 Moka ring

OPTIONAL ACCESSORIES:

Island trim **KITI36XU**
"Classic" control knob kit





PRO-STYLE

RANGES

C30GGXU1

FREE-STANDING GAS RANGE, 30",
STAINLESS STEEL



Exclusive Professional Style
AISI 304 Stainless Steel
Sturdy American style control knobs
4" Polished stainless steel backsplash

GAS OVEN

3 Cooking modes
Gas Convection mode
Broil mode
Defrost mode

Timer with alarm
Adjustable thermostat 302°F-530°F
Air cooled triple glazed removable door
"Ever-clean" enamelled oven interior
4 Shelf positions
Oven capacity: 3.55 cu.ft
Gas bake power: 16500 BTU
Gas broil power: 12500 BTU

GAS RANGETOP

Heavy duty cast iron grates
Full width grates
Sealed burners
Automatic electronic ignition incorporated in the control knobs
LP Gas conversion kit included
Deep range-top base to contain spillage

5 GAS BURNERS:

Including 4 Burners Min-Max with real
Simmer feature

Front right: 10,100 BTU burner
Back right: 10,100 BTU burner
Center: 17,000 BTU burner
Front left: 10,100 BTU burner
Back left: 10,100 BTU burner

SAFETY

Automatic re-ignition when flame is accidentally extinguished
Valved gas oven
Ventilated door with cooling system to prevent overheating
Anti-tilting norms satisfied
Suitable for building-in

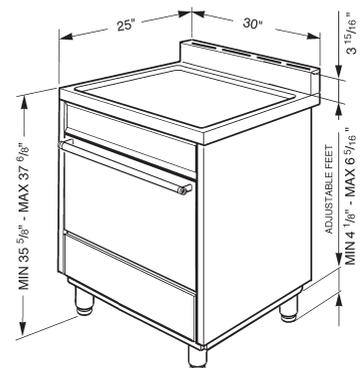
Connected load nominal power 120V
Amp supply required @120V: 1.2 Amp
Voltage rating: 120V 60Hz
Gas inlet location: back top right

ACCESSORIES INCLUDED:

1 Baking tray
1 Chrome shelf
1 Wok ring
1 Moka ring

OPTIONAL ACCESSORIES:

Island trim **KIT130XU**
"Classic" control knob kit



C24GGXU

FREE-STANDING GAS RANGE, 24",
STAINLESS STEEL



Exclusive Professional Style
AISI 304 stainless steel
Sturdy American style control knobs
4" Polished stainless steel backsplash

GAS OVEN

3 Cooking modes
Gas Convection mode
Broil mode
Defrost mode

Air cooled triple glazed removable door
"Ever-clean" enamelled oven interior
5 Shelf positions
Oven capacity: 2.8 Cu. Ft
Gas broil element: 10,500 BTU
Gas bake element: 11,200 BTU

GAS RANGETOP

Heavy duty cast iron grates
Full width grates
Sealed burners
Automatic electronic ignition
Safety valves
LP Gas conversion kit included

4 GAS BURNERS:

Front right: 6,200 BTU burner
Back right: 15,000 = 3,000 (inner) + 12,000 (outer) BTU double inset super burner
Back left: 3,400 BTU burner
Front left: 6,200 BTU burner

Connected load nominal power 120V
Amp supply required @120V: 1.2 Amp
Voltage rating: 120V 60Hz
Gas inlet location: back top right

SAFETY

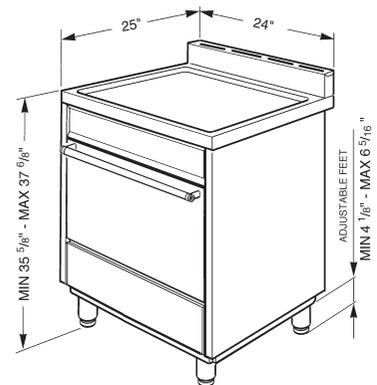
Automatic re-ignition when flame is accidentally extinguished
valved gas oven
ventilated door with cooling system to prevent overheating
Anti-tilting norms satisfied
Suitable for building-in

ACCESSORIES INCLUDED:

1 Baking tray
2 Chrome shelves
1 Wok ring
1 Moka ring

OPTIONAL ACCESSORIES:

KIT124XU Island trim
GT1T-1 Telescopic guides - full extension
GT1P-1 Telescopic guides - half extension
"Classic" control knob kit



S9GMXU

FREE-STANDING DUAL FUEL RANGE, 36",
STAINLESS STEEL



Exclusive Professional Style
Stainless steel
Sturdy American control knobs
4" Polished stainless steel backsplash

MULTIFUNCTION ELECTRIC OVEN
8 cooking modes



Electronic clock and program feature
Air cooled double glazed removable door
"Ever-clean" enamelled oven interior
4 Shelf positions
2 x oven lights
Oven capacity: 4.4 Cu. Ft
Bake element: 2000W at 240V - 1600W
at 208V
Broil element: 3300W at 240V - 2500W
at 208V
Convection element: 3700W at 240V -
2800W at 208V

GAS RANGETOP
Heavy duty cast iron grates
Full width grates
Sealed burners
Automatic electronic ignition
Safety valves
LP Gas conversion kit included

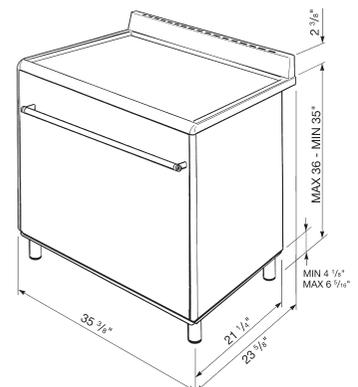
5 GAS BURNERS:
Front right: 3,400 BTU burner
Back right: 6,200 BTU burner
Center: 11,800 BTU burner
Front left: 9000 BTU burner
Back left: 6,200 BTU burner

SAFETY
Automatic re-ignition when flame is accidentally
extinguished
Ventilated door with cooling system to prevent
overheating
Anti-tilting norms satisfied
Suitable for building-in

Connected load nominal power 240/120V –
3.7kW
Amp supply required @240/120V:
15 Amp
Voltage rating: 240/120V 60Hz
Gas inlet location: back top right

ACCESSORIES INCLUDED:
1 Baking tray
2 Chrome shelves
1 Moka ring

OPTIONAL ACCESSORIES:
Island Trim **KITI9XU**

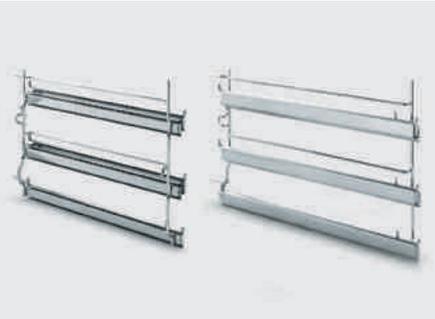


COOKING ACCESSORIES

Smeg offers a variety of accessories for ovens, cooktops and ranges, which enhance the appliances and provide added flexibility.

GTA-6

3 LEVEL TELESCOPIC SHELF SET



Telescopic shelf set with 3 levels suitable for use with A3XU6 and A1PXU

GT1T-1

1 LEVEL TELESCOPIC SHELF - TOTAL EXTRACTION



Pair of fully extractable telescopic guides suitable for use on C24GGXU

ALSO AVAILABLE: **GT1P-1** Telescopic shelf set with 1 partially extractable level

DICAR

SIMMER PLATE



5pc Simmer plate pack suitable for use on all Smeg ranges and gas cooktops.

GO120

CAST IRON OPEN GRIDDLE FOR BARBECUE



The GO120 is intended to replace the plate on A3XU6 ranges with the electric griddle, to convert it to a barbecue.

TPKX

TEPPANYAKI GRILL PLATE



Stainless steel grill plate designed for cooking teppanyaki dishes. Suitable for A1PXU

WOKGHU

CAST IRON WOK SUPPORT



The WOKGHU offers additional stability when using a wok. Suitable for most ranges and cast iron gas cooktops, apart from all Classic front control 24" gas cooktops.

MODEL DESCRIPTION COMPATIBLE WITH

KIT1A3-6	Backsplash	A3XU6
KIT2A3-2	Toe kick	A3XU6
KIT3A3-6	2" Height Extension	A3XU6
KIT2A1-2	Toe kick in brush stainless steel	A1PXU
KIT3-6	2" Height Extension	A1PXU
KIT1CSP19	Backsplash	A1PXU
KIT136XU	Island Trim	C36GGXU
KIT130XU	Island Trim	C30GGXU-1
KIT124XU	Island Trim	C24GGXU
KIT19XU	Island Trim	S9GMXU
KITFC161	Charcoal filter	KSM24XU, KSM30XU, KSM36XU, KSE912XU
KIT4A3	Toe kick to use with 2" height extension KIT3A3-6	A3XU6
FLTK-1	Charcoal filter	"Opera" and "Victoria" hoods
KIT4A1	Deep kick plate	A1PXU
6MPGF75SC	"Linea" control knob kit	PGF75U3
GT90X	3 level telescopic shelf set	SC770U, SC712U, SC709XU
KITSMNKSM	Chimney extension	KSM24XU, KSM30XU, KSM36XU, KSE912XU
KITCMNKTP/B/X	Chimney extension	TRU90P, TRU90BL, TRU90X
KITCMNKD	Chimney extension	KD90XU, KD120XU



Wolfgang

11

HOODS

Hoods play an important role in the kitchen, both aesthetic and functional. Designed to offer the best combination of styling and functionality, Smeg hoods reflect the elegance and style of the other matching appliances.

Precise Control

Functional and ergonomic, Smeg hood controls are designed for quick and simple operation to regulate extraction speed and lighting to perfection. They vary from a glass panel with touch controls to electronic buttons and electro-mechanical controls styled to co-ordinate with other Smeg products.



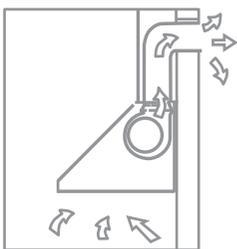
A hint of nostalgia

Bringing to mind the curved styles of retro design Smeg has introduced the KT90 hoods (in black, stainless steel and cream) to complement the traditional 'Victoria' range series. These hoods are constructed in a heat moulded material which gives the products soft curved and unbroken corners without joins, a very pleasing effect and practical to keep clean. The silver bar at the front co-ordinates with the "Victoria" style and finishes the design of the hood.

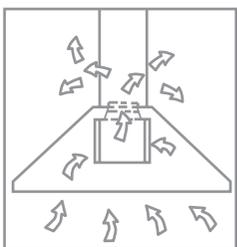


Vent out Recirculation

Smeg hoods can operate in either a ducted or recirculation mode. Best performances are achieved in the ducted mode, the preferred choice wherever possible.



EXTRACTOR HOOD:
extracts the cooking fumes and expels them outside, using a vent kit. The diameter of the ducting hose should match the vent outlet of the hood.



FILTER HOOD:
extracts the cooking fumes and passes them through active charcoal filters, recirculating the cleaned air into the room.

FEATURES AT A GLANCE

To assist in the selection of the right hood, a number of symbols appear beneath each model and help to check and compare the products on offer. Some examples are shown here but details of the full range of symbols can be found at the back of the brochure.



Electronic display to give a visual reminder of the options selected



Touch control panel, all options selected at the touch of a fingertip



Intensive/turbo setting, when extra fast extraction is required



Warning light(s) to advise when filters need changing

KSE912XU

VENTILATION HOOD, 90 CM (APPROX. 36"),
STAINLESS STEEL



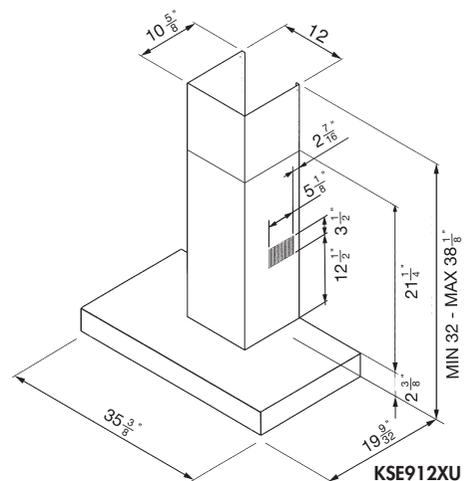
Exclusive Flat Design
Digital (LED) electronic display with touch control panel
Wall mounted ventilation hood
High quality stainless steel and glass

1 motor
Vented or recirculating
4 speeds
3 halogen lights (3x20W)
3 dishwasher safe stainless steel grease filters
Lights dimmer switch
Power boost mode (10 minutes)
Automatic switch off (30 minute timer)
Filter cleaning/replacement indicator

600 CFM max. setting
Vent duct size \varnothing 6"
Voltage rating 120V / 60Hz / 4.5 Amps

OPTIONS

KITFC161 Charcoal filter
KITSMNKSM Chimney extension



KSM36XU

VENTILATION HOOD, 90 CM (APPROX. 36"),
STAINLESS STEEL



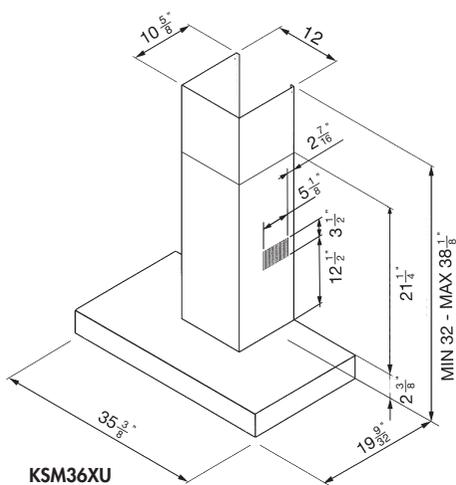
Exclusive Flat Design
Wall mounted ventilation hood
High quality stainless steel
Front mounted controls for lights and vent speeds

1 motor
Vented or recirculating
4 speeds
3 halogen lights (3x20W)
3 dishwashers safe grease filters

600 CFM max. setting
Vent duct size \varnothing 6"
Voltage rating 120V / 60Hz / 4.5 Amps

OPTIONS

KITFC161 Charcoal filter
KITSMNKSM Chimney extension



KSM30XU

VENTILATION HOOD, 76 CM (30"),
STAINLESS STEEL



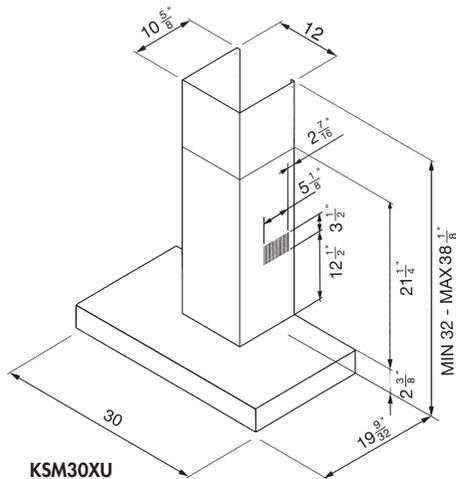
Exclusive Flat Design
Wall mounted ventilation hood
High quality stainless steel
Front mounted controls for lights and vent speeds

1 motor
Vented or recirculating
3 speeds
2 halogen lights (2x20W)
2 dishwashers safe grease filters

600 CFM max. setting
Vent duct size \varnothing 6"
Voltage rating 120V / 60Hz / 4.5 Amps

OPTIONS

KITFC161 Charcoal filter
KITSMNKSM Chimney extension



KSM24XU

VENTILATION HOOD, 60 CM (APPROX. 24"),
STAINLESS STEEL



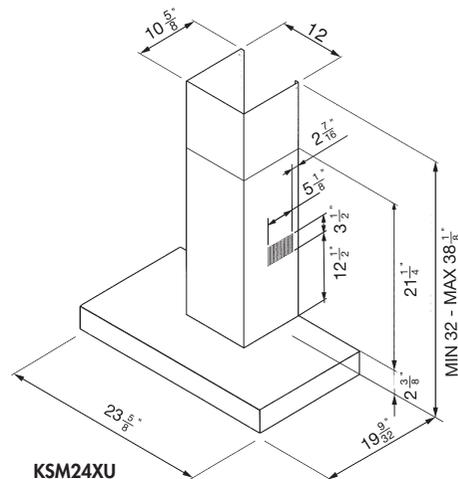
Exclusive Flat Design
Wall mounted ventilation hood
High quality stainless steel
Front mounted controls for lights and vent speeds

1 motor
Vented or recirculating
4 speeds
2 halogen lights (2x20W)
3 dishwashers safe grease filters

600 CFM max. setting
Vent duct size \varnothing 6"
Voltage rating 120V / 60Hz / 4.5 Amps

OPTIONS

KITFC161 Charcoal filter
KITSMNKSM Chimney extension



KD120XU

OPERA
 VENTILATION HOOD, 120 CM (APPROX. 48")
 STAINLESS STEEL



Exclusive Classic Design
 Wall mounted ventilation
 Stylish ergonomic control knobs
 Premium quality stainless steel
 Front mounted controls for lights and vent speeds

- 1 Twin fan motor 240W
- 4 Speeds
- 2 Halogen bulbs (2x20W)
- 4 Dishwasher safe stainless steel grease filters

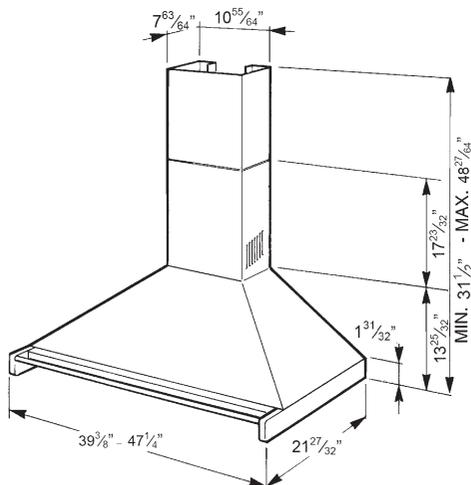
Vented or Recirculating

770 CFM max setting
 Vent duct size: 6"

Voltage rating: 120 V / 60Hz / 4.5 Amps
 Nominal power: 205W

OPTIONAL ACCESSORIES

- FLTK1 Charcoal filter
- KITCMNKD Chimney extension



KD90XU

OPERA
 VENTILATION HOOD, 90 CM (APPROX. 36")
 STAINLESS STEEL



Exclusive Classic Design
 Wall mounted ventilation
 Stylish ergonomic control knobs
 Premium quality stainless steel
 Front mounted controls for lights and vent speeds

- 1 Fan motor
- 4 Speeds
- 2 Halogen bulbs (2x20W)
- 3 Dishwasher safe stainless steel grease filters

Vented or Recirculating

600 CFM max setting
 Vent duct size: 6"

Voltage rating: 120 V / 60Hz / 4.5 Amps
 Nominal power: 205W

OPTIONAL ACCESSORIES

- FLTK1 Charcoal filter
- KITCMNKD Chimney extension

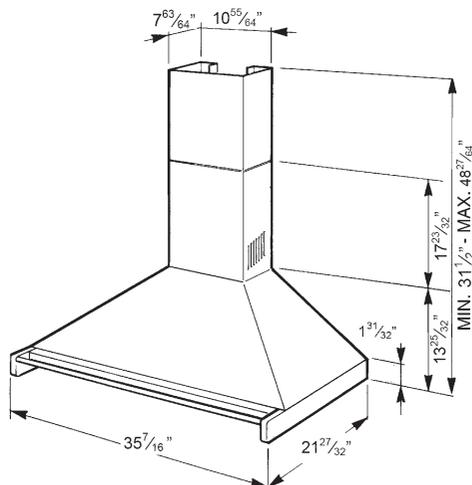




Image shows A3XU6 range with backslash and KD120XU hood

KT90PU

VICTORIA
VENTILATION HOOD, 90 CM (APPROX. 36")



Exclusive Traditional Design
Wall mounted ventilation
Stylish ergonomic control knobs
Front mounted controls for lights and vent speeds

- 1 motor 455 W
- 4 speeds
- 2 Halogen lights (2x20W)
- 3 Dishwasher safe stainless steel grease filters

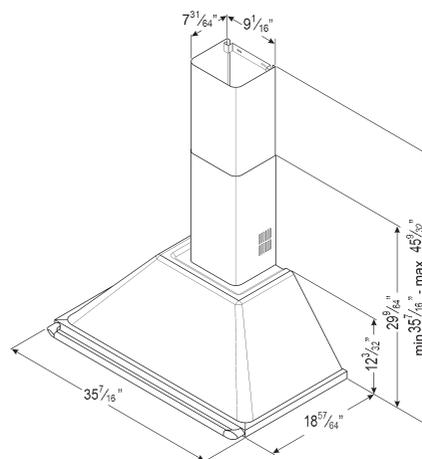
Vented or Recirculating
600 CFM max setting
Vent duct size 6"
Voltage rating 120 V / 60Hz / 4.5 Amps



KT90XU
Stainless steel



KT90BU
Black



KT90PU
KT90XU
KT90BU



Image shows TRU90X range with
backsplash and KT90XU hood



REFRIGERATION

Famous worldwide Smeg's retro fridges enliven any environment creating a conversation piece, style statement and great refrigeration.

50'S STYLE FREESTANDING	86
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BUILTIN	90
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EXCLUSIVE STYLE

Retro lines and color schemes for stylish icons: appliances that embody the glamour and smooth forms of the 1950's. Smeg 50's retro style refrigerators have become recognized around the world as cult objects.

Contemporary design, functionality and low energy consumption combine to create this desirable, but essential household object.

The compact dimensions of the FAB28 make it an ideal space saving solution for everywhere and everybody.

Colors

Smeg iconic FAB28 refrigerators evoke 50's style design with the soft round curves and various color options that are available in 12 solid different tones from subtle cream to a vibrant lime green.

Storage

The interior is designed to allow full use of the space available, the door and internal shelves can be adjusted to different heights, and are easily removed for cleaning. The generous interior provides satisfactory storage space for fresh food and includes a small icebox for convenience.

Special edition: Union Jack

This year Smeg introduce an amazing special edition color to the US 50's retro style range - the striking Union Jack flag. Already a hit in Europe, the FAB28UUJR makes its way stateside.



The Smeg fridges are designed to satisfy any need. Their lines, colours and materials blend beautifully with other furniture, lending a touch of style and prestige. The wide choice of different models can meet all sorts of tastes and bring personality to any space.

ABSORPTION COOLING

MINI FRIDGES use an ABSORPTION COOLING system in place of the usual compressors which are found in other Smeg refrigeration models. The great advantage of this system is that it has an EXTREMELY LOW OPERATIONAL NOISE LEVEL, in fact the FAB5 running at 29 dB (A) RE 1 pV is hardly heard at all. MINI FRIDGES have been used traditionally in hotel bedrooms, but are now available for home use too.

The FAB5 may be the tiniest model in the Smeg 50's Retro range, but there is still plenty of space for a selection of drinks and snacks, plus a tray to store ice cubes conveniently at hand.



BUILT IN FRIDGE: SUPERB CRAFTSMANSHIP



Energy efficiency is important to Smeg and our technicians are constantly working to keep the energy consumption of our refrigerators as low as possible and reduce the impact on the environment.

Over the years SMEG has accumulated solid know-how and expertise to produce innovative appliances both in terms of design and technology. SMEG built-in fridge is designed to allow full use of space available including several internal storage compartments.

Features and performance:



AUTOMATIC DEFROST

system is a time saving device that works by automatically defrosting the freezer at regular intervals eradicating the need to defrost altogether.



EXCELLENT INSULATION

and special devices, specifically designed to muffle the sound generated during operation, keeps the noise to a minimum for maximum comfort in the environment.



FAB28UUJR

50'S STYLE REFRIGERATOR WITH ICE
COMPARTMENT
UNION JACK, RIGHT HAND HINGE



Capacity 9.22 Cu. Ft.

REFRIGERATOR

- Interior light
- 3 adjustable glass shelves
- 1 bottle storage shelf
- 1 fixed glass shelf
- 1 fruit and vegetable container
- 1 dairy box

DOOR

- 2 adjustable covered bins
- 2 bottle storage bins
- 4 adjustable bins
- 2 egg bins

FREEZER COMPARTMENT:

- 1 Ice cube tray

Climatic class: T

Energy consumption: 305 kWh/ year

Voltage: 120 V

Current: 10 A

Frequency: 60 Hz

Noise level: 42 dB(A) RE 1 pW

VERSIONS:

Codes with hinges on the right are shown in the images on page 87.

Codes with hinges on the left are as follows:

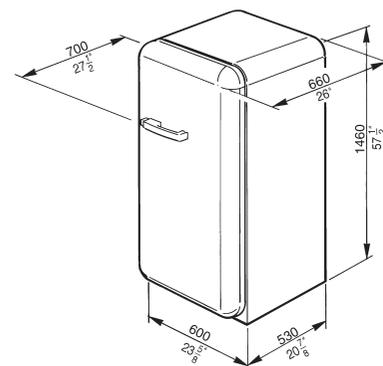
- FAB28UROL - Pink, hinges on the left
- FAB28UOL - Orange, hinges on the left
- FAB28UVEL - Lime green, hinges on the left
- FAB28UNEL - Black, hinges on the left
- FAB28URL - Red, hinges on the left
- FAB28UBLL - Blue, hinges on the left
- FAB28UPL - Cream, hinges on the left
- FAB28UAZL - Pastel blue, hinges on the left
- FAB28UVL - Pastel green, hinges on the left
- FAB28UXL - Silver, hinges on the left
- FAB28UGL - Yellow, hinges on the left
- FAB28UBL - White, hinges on the left
- FAB28UUJL - Union Jack, hinges on the left

Dimensions (h x w x d)

57½ x 23⁵/₈ x 27½ inches

Gross weight: 181.4 lbs

Net weight: 156.5 lbs



When positioning these appliances adjacent to kitchen unit a gap of 6 ⁷/₈" must be left on the hinged side of the product to allow the door to open. When positioning next to a wall it is recommended to leave a larger gap of 12 ¹/₂".



FAB28UGR Yellow



FAB28UVER Lime Green



FAB28UOR Orange



FAB28UAZR Pastel Blue



FAB28UROR Pink



FAB28UVR Pastel Green



FAB28URR Red



FAB28UBR White



FAB28UBLR Blue



FAB28UXR Silver



FAB28UNER Black



FAB28UPR Cream

50's RETRO STYLE MINI REFRIGERATOR,
BLACK



Capacity 1.5 Cu. Ft.

Absorption cooling = ultra low noise level

Automatic defrost

LED Internal light

2 adjustable shelves

Door storage: 1 balcony shelf, 1 bottle shelf

Ice cube tray

Voltage: 115 V

Current: 10Amps

Frequency: 60Hz

Dimensions: (H x W x D)

28 9/64" x 15 57/64" x 22 3/64"

Gross Weight: 65lbs.

Net Weight: 51.2 lbs.

VERSIONS:

Codes with hinges on the right are shown in the images on page 88.

Codes with hinges on the left are as follows:

FAB5ULNE Black, hinges on the left

FAB5ULO Orange, hinges on the left

FAB5ULP Cream, hinges on the left

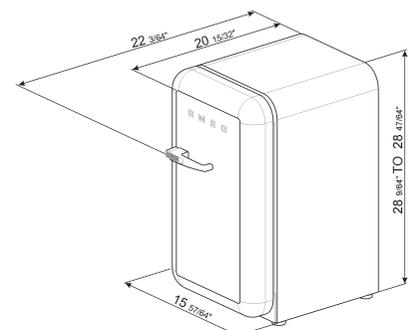
FAB5ULR Red, hinges on the left



FAB5URO
Orange

FAB5URP
Cream

FAB5URR
Red



for technical drawing in metric system see pages 100-104



50'S STYLE
RETRO

REFRIGERATION

24" FULLY INTEGRATED REFRIGERATOR WITH AUTOMATIC FREEZER



Capacity 10 Cu. Ft

REFRIGERATOR

- 3 Adjustable height glass shelves
- 2 Crisper bins
- 1 Wine rack
- 1 Fix glass shelf

DOOR

- 3 Balconies
- 1 Deep tray balcony
- 1 Dairy box
- 1 Egg tray
- Reversible door

FREEZER

- 2 Drawers with Glass shelf top
- 1 Sealed Quick Chill freezer compartment

Climate Class: T

Energy Consumption: 388-kWh/ year

Voltage: 115 V

Current: 15 Amps

Frequency: 60Hz

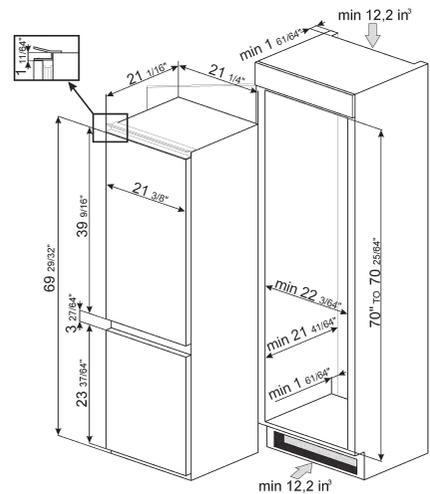
Noise Level: 43 dB(a)

Dimensions: (H x W x D)

69 29/32" x 21 3/8" x 21 1/16"

Gross Weight: 143.3 lbs.

Net Weight: 132.3 lbs.



for technical drawing in metric system see pages 100-104



REFRIGERATION

BUILT-IN



DISHWASHERS

Essential and distinguished, Smeg dishwashers utilize numerous features and program options ensuring efficiency and convenience.

Thoroughly researched and developed Smeg dishwashers exemplify high quality construction with energy saving features resulting in excellent performance.

PRE-FINISHED	96
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FULLY INTEGRATED	98
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ELECTRONIC DISPLAY



A feature of all Smeg dishwashers is the smart electronic control panel, both eye-catching and user friendly. The electronic display shows the progress of the selected wash cycle and the current status of the salt and rinse aid dispensers. For some models, Smeg control panels are sophisticated yet extremely easy to use – they are neatly concealed when the door is closed.

Finger-print Proof Stainless Steel



A special coating is applied to the stainless steel to protect against finger-prints.

Delay Timer



A standard feature on all Smeg dishwashers is a delay timer. This feature allows you to select the required wash program and delay the start of the cycle for up to a maximum of 9 hours. This way the dishwasher fits in with your schedule.

MAXIMUM WASH PERFORMANCE

Smeg Wash Systems



Excellent wash results are ensured by the Smeg patented wash systems which have revolutionized dishwashing, delivering optimum wash results while maintaining low consumption of water and energy. The Orbital Wash System in 24" dishwashers

consists of a double spray arm, with contra-action rotation, which distributes water evenly throughout the cavity. The Shuttle Wash System on 18" dishwashers consists of a lower spray arm which is shuttled from front to back on a secondary supporting arm, ensuring optimum water distribution throughout the rectangular shaped tub. Spray arm jets on each dishwasher are perfectly shaped to direct water with precision so that noise level is kept as low as possible.



The range also includes a 18" dishwasher with 10 place settings, a great solution for singles, small kitchens, bar areas or secondary dishwasher. This machine allows smaller daily wash cycles to be run efficiently in comparison with a 24" model, where the same load size would leave wasted space.

In addition to the options previously available on the 18" models, the range has been upgraded with other options already available on 24" models such as: FlexiZone, FlexiTabs, Delaytimer up to 24hrs (previously only up to 9hrs), Total Acquastop .

These machines allow smaller daily wash cycles to be run efficiently in comparison with a 24" model, where the same load size would leave wasted space.



ORBITAL WASH SYSTEM
(24" MODEL)



SHUTTLE WASH SYSTEM
(18" MODELS)

WATER LEAK PROTECTION



All models have an electronic device fitted to the water intake hose, which monitors water levels in the machine. It detects leaks in the hose and switches off the water supply immediately if necessary.

STAINLESS STEEL TUB AND FILTER



All Smeg dishwashers have a strong stainless steel tub. Water softener is available on 18" model.

The innovative Smeg dishwasher design team have carefully researched the fundamental requirements of the market and created appliances that incorporate high performance, ergonomics and efficiency with beautiful design. Combining the latest technology with elegant style, this comprehensive series is able to meet the needs of every consumer.

ENERGY EFFICIENCY

AQUATEST



18" Smeg dishwasher has an Aquatest feature. A specially developed infrared sensor measures the clarity of the water in the tub at regular intervals and decides whether to heat the water for the pre-wash cycle or to move on to heat the water for the wash cycle. The aquatest feature is incorporated in the AUTO cycle/s - it keeps consumption of water and energy to a minimum, depending on the degree of food soil on the dishes.

Energy Star and ISO14001 Certified



The Smeg production process is carefully managed in order to keep the impact upon the environment as low as possible. The process is checked and certified by Independent International bodies IQNET and CISQ (Smeg complies with the standard ISO14001).

All Smeg dishwashers are ENERGY STAR qualified. Energy efficiency is important to Smeg and our technicians are constantly working to keep the energy, and water, consumption of each dishwasher as low as possible.

SANITATION AND FAST DRY



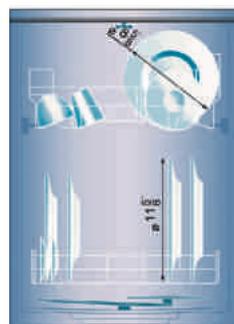
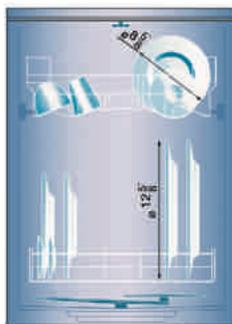
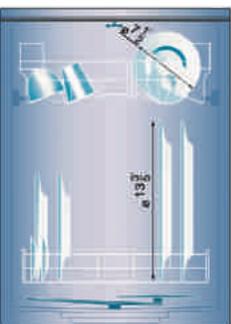
A special final 10 minute rinse at 158°F is added to the end of at least one wash program to ensure the highest possible standards of cleanliness and hygiene. Smeg dishwashers are ETL sanitation certified. Fast dry option for a better dry available on some models.

LOAD FLEXIBILITY AND INTELLIGENT LOAD



Smeg unique dishwasher baskets are made in stainless steel and covered in plastic to lower the noise level during the wash. They have been carefully designed to optimize the use of the available space. The "open space" design increases wash and load efficiency, while various adjustable flip down tines, racks, and cutlery basket can be employed to customize the layout of the basket. Intelligent load, available on some models, allows you to wash a reduced load saving energy, water and time and there are no restrictions on where the items are placed.

FULL SIZE TUB



24" Smeg dishwashers for the US market all have a full size tub – with plenty of space for large dishes or saucepans. The upper basket has a 3 position adjustment to accommodate taller dishes (from 11" up to 13 3/4" in diameter). 18" dishwasher baskets have the possibility of being adjusted to 2 separate heights.



ST8649U

FULLY INTEGRATED 24" DISHWASHER



Full size tub
Hidden electronic control panel
Accepts custom panel
Self-balancing door

10 wash cycles including Crystal washing,
Economy cycle and Speed
Sanitation
Condenser drying
Stainless steel tub and filter
Concealed heating element
Half flexible load
Delay timer (up to 9 hours)
5 temperatures: 100°F, 113°F, 122°F, 149°F,
158°F
Salt and Rinse Aid refill indicators

Orbital Wash system

Complete water Leak Protection System

13 place settings capacity
Silver baskets
Adjustable upper basket to accommodate plates
up to 13 3/4" in diameter
Height adjustable upper basket on 3 levels
2 Cutlery baskets
Upper basket with central fixed racks
Lower basket with fixed racks

Noise level 49dB (A)
Energy star rated
Height leveling legs
Back feet adjustable from front

Voltage rating: 120V - 60Hz
Nominal power: 13 Amp - 1900W
Water usage: normal/short cycle:
3.54 / 1.72 gal.

OPTIONS

KIT860XU Stainless steel door panel
with handle

KIT860XU

FINGERPRINT PROOF STAINLESS STEEL
DOOR PANELS WITH HANDLE FOR MODEL
ST8646U



ST8646U

FULLY INTEGRATED 24" DISHWASHER



Full size tub
Hidden electronic control panel, stainless steel
Accepts custom panel
Self-balancing door

9 wash cycles including Crystal washing,
Economy cycle and Speed
Sanitation
Condenser Drying
Stainless steel tub and filter
Concealed heating element
Half load
Delay timer (up to 9 hours)
5 temperatures: 100°F, 113°F, 122°F, 149°F,
158°F
Salt and Rinse Aid refill indicators

Orbital Wash system

Complete water Leak Protection System

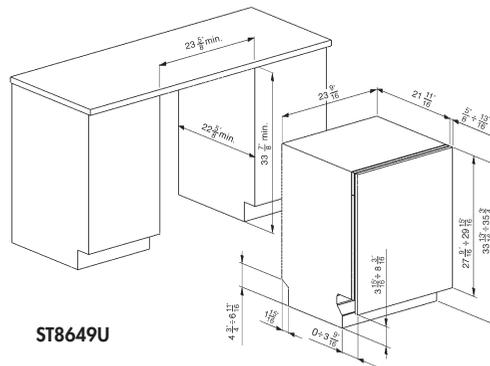
13 place settings capacity
Gray baskets
Adjustable upper basket to accommodate plates
up to 13 3/4" in diameter
2 Cutlery baskets
4 flip down tines in lower basket
2 glass support racks in upper basket
Lower basket with double foldable rack

Noise level 46dB (A)
Energy star rated
Height leveling legs
Lower basket with double foldable rack

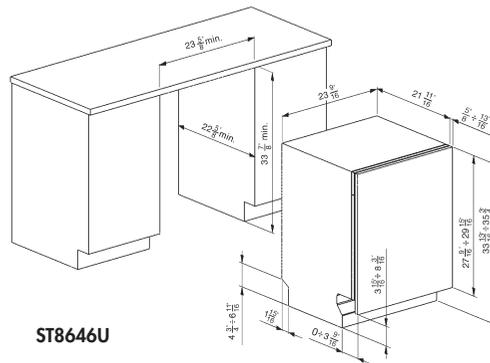
Voltage rating: 120V - 60Hz
Nominal power: 13 Amp - 1900W
Voltage 110-120V: Frequency 60Hz.
Water usage: normal/short cycle:
3.54 / 1.72 gal.

OPTIONS

KIT860XU Stainless steel door panel
with handle



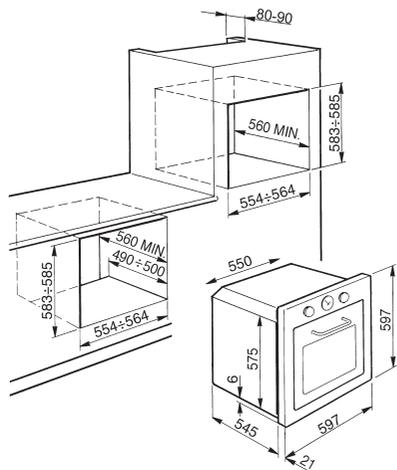
ST8649U



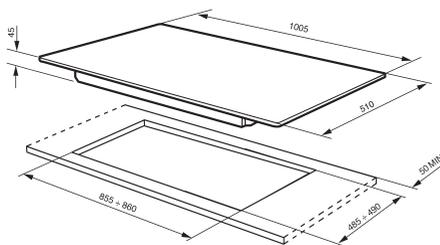
ST8646U

You are strongly advised to use the cut-out dimensions as a guideline only, and not attempt to cut the counter top before receiving the product. Smeg cannot be held responsible for inaccurate fitting resulting from failure to follow this advice.

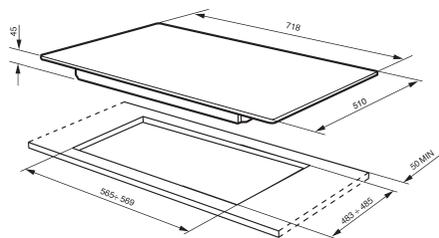
PIANO DESIGN LINE



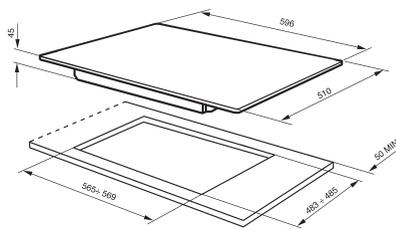
FU67-5



PU106

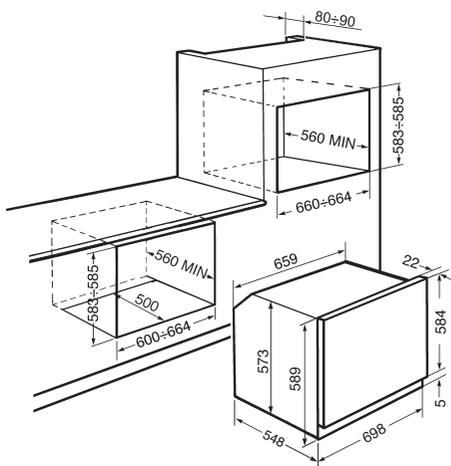


PU75ES

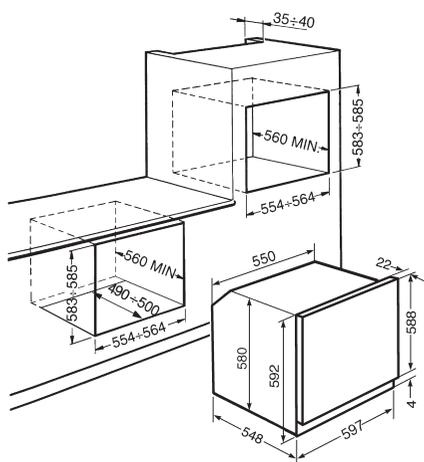


PU64ES

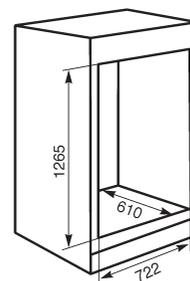
OVENS



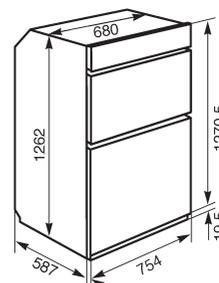
SC770U, SC712U, SC709XU

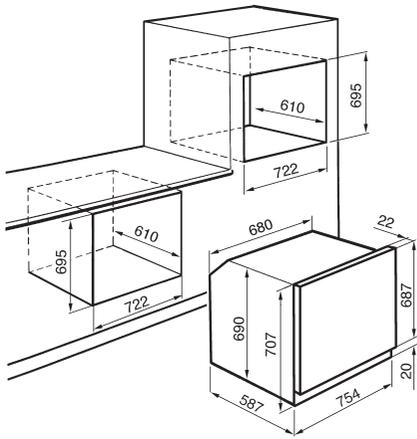


SF112U, SF399XU

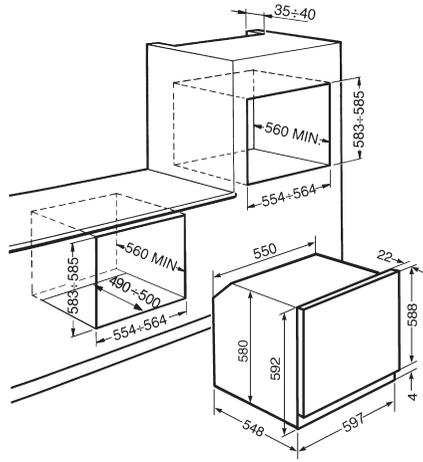


DOU330X

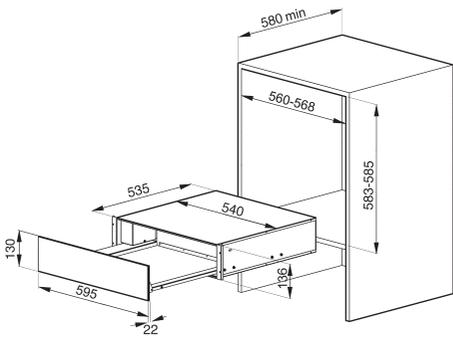




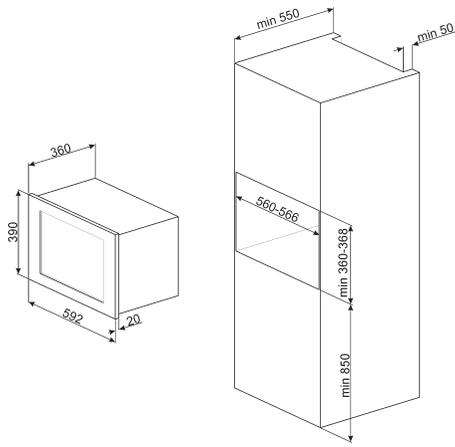
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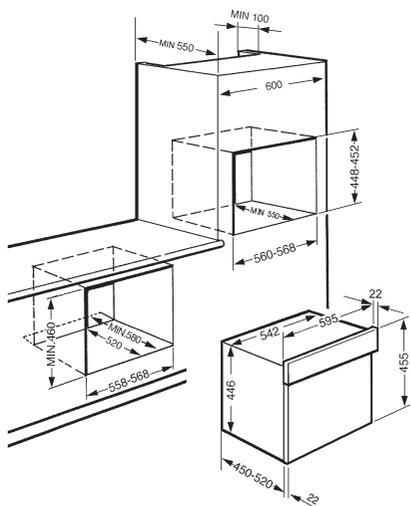
SF399XU



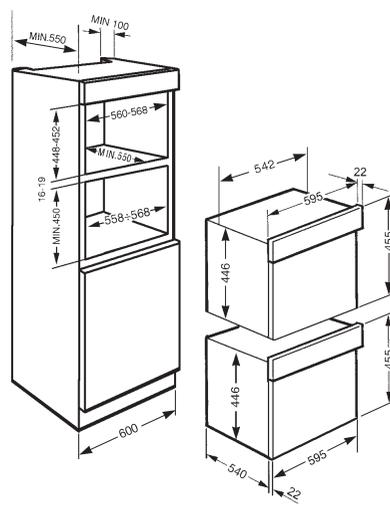
CTPU15X



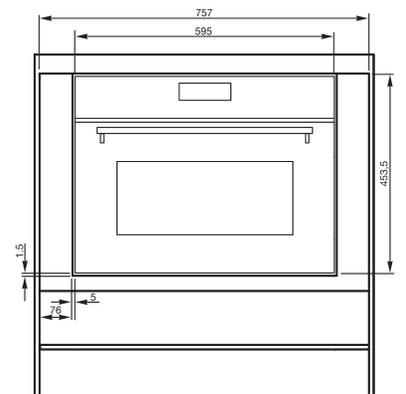
MI20XU



SU45MCX, SU45VCX1

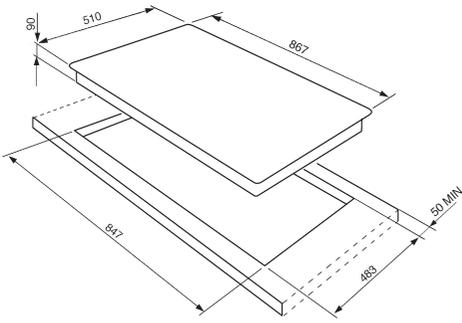


SU45MCX, SU45VCX1

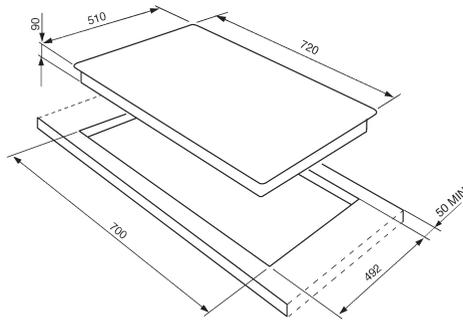


KIT4570X

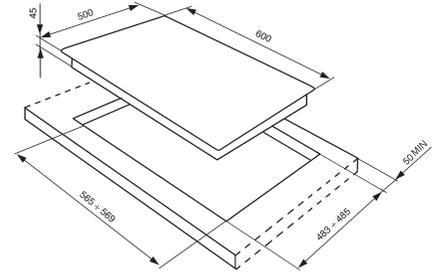
COOKTOPS



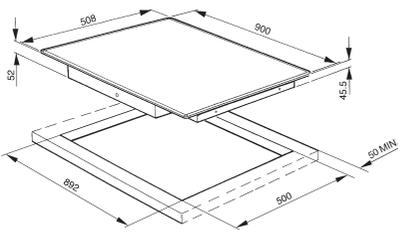
PGF95SCU3, PGF95U3



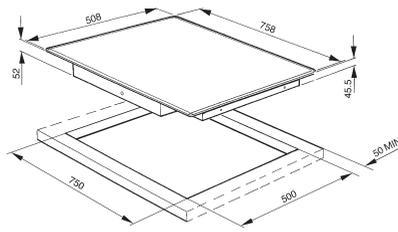
PGF75U3



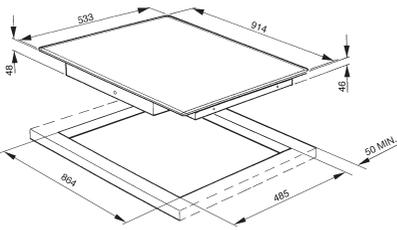
SR60GHU3



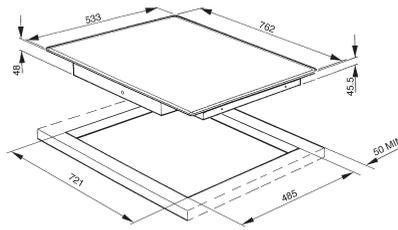
S2951CXU



S2773CXU

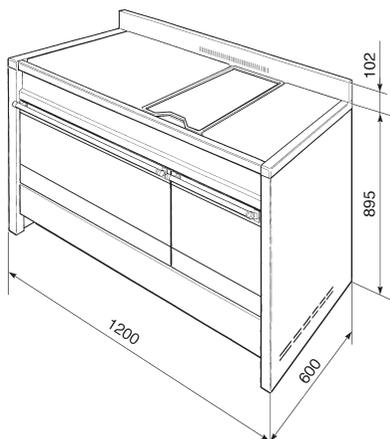


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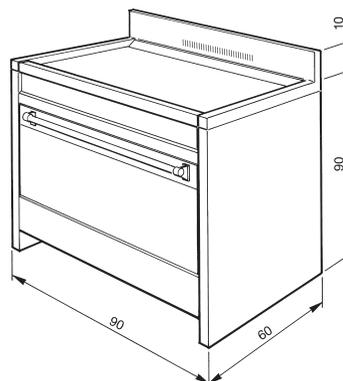


S2772TCU

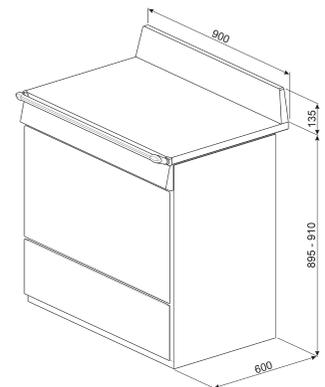
PRO-RANGES



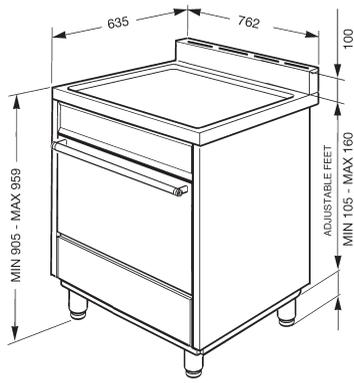
102 A3XU6



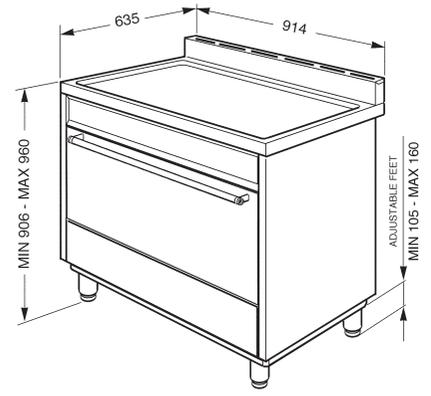
A1PXU



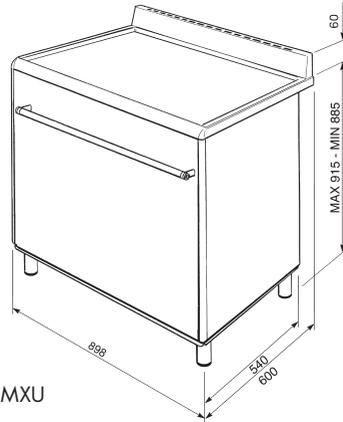
TRU90



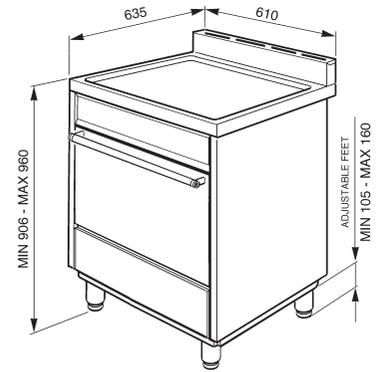
C30GGXU1



C36GGXU

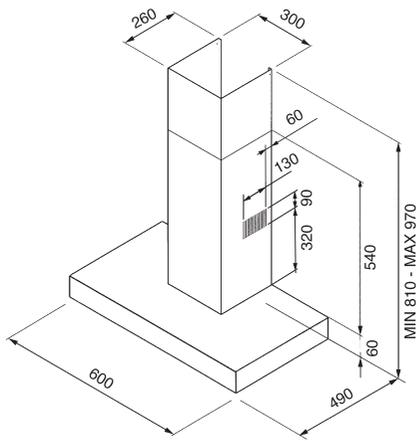


S9GMXU

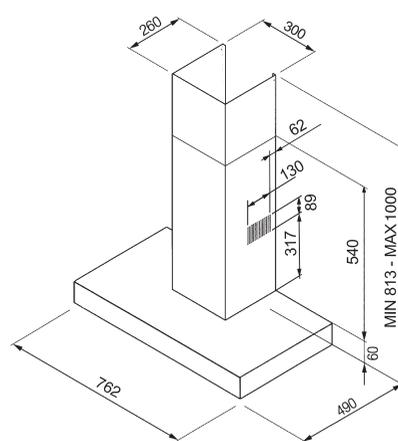


C24GGXU

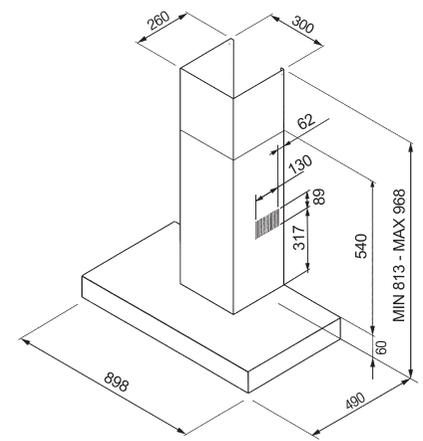
VENTILATION HOODS



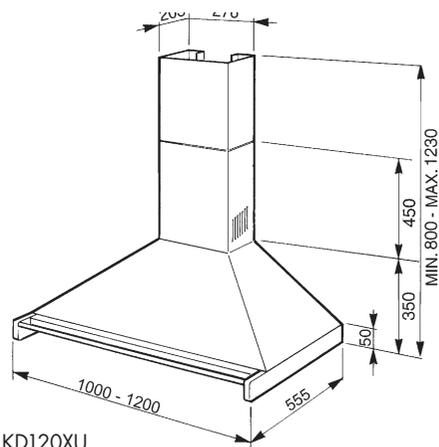
KSM24XU



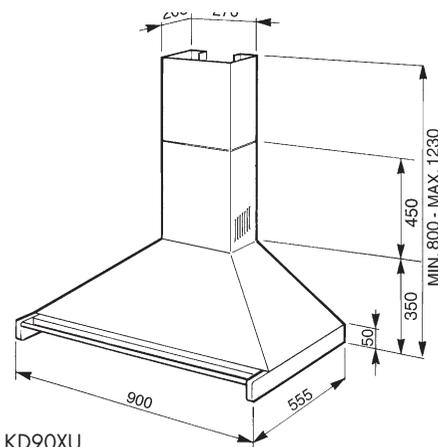
KSM30XU



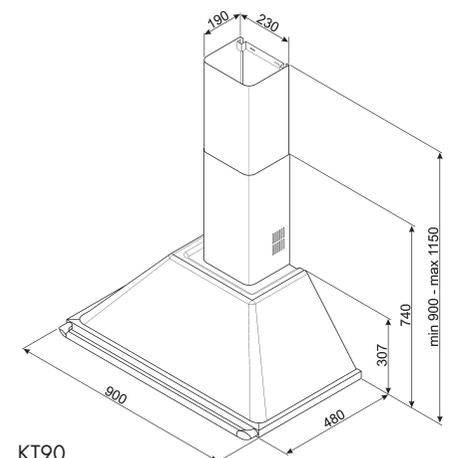
KSM36XU, KSE912XU



KD120XU

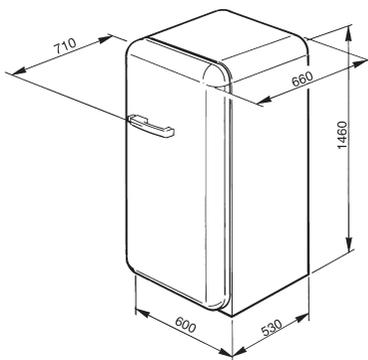


KD90XU

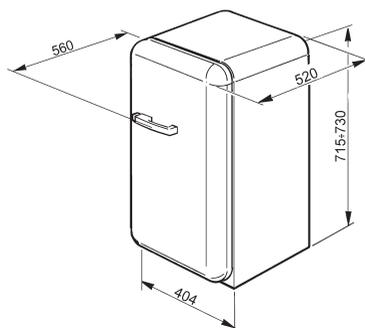


KT90

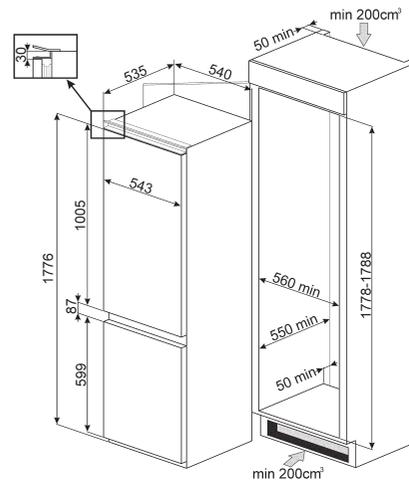
REFRIGERATION



FAB28U

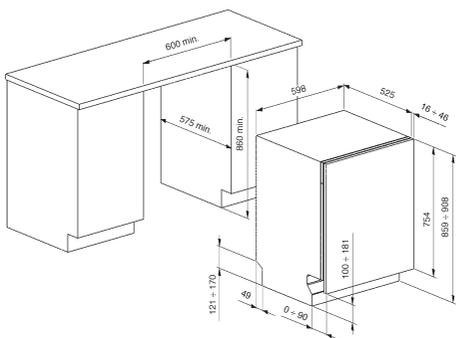


FAB5

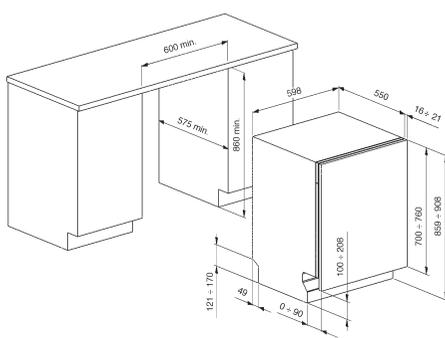


CB320U

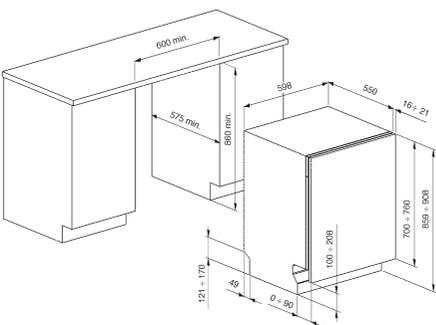
DISHWASHERS



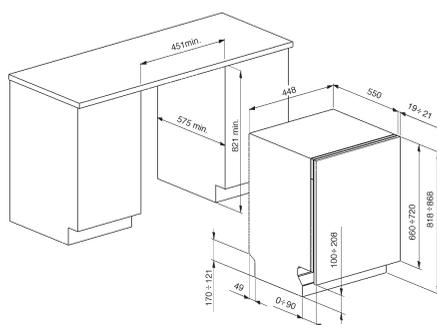
ST8646XU



ST8649U



ST8646U



STA4645U

Quality, environmental and occupational Health & Safety Management Systems

All Smeg factories are ISO9001, ISO14001 and OHSAS 18001 certified, ensuring that the highest standards of quality are continually maintained whilst actively responding to all environmental issues relating to manufacture. The materials and components used to produce smeg products undergo strict quality control testing, and care is taken to source recyclable materials wherever possible. These management systems enable Smeg to provide complete assurance that all products meet superior standards whilst respecting the environment. The workforce is not forgotten – the occupational health and safety assessment scheme promotes a safe and healthy working environment, aids legislative compliance and helps improve overall performance.



UNI EN ISO 9001



UNI EN ISO 14001



OHSAS 18001



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