

Smeg philosophy

Distinctive domestic appliances developed in collaboration with 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.

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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.

SMEG COOKERS,  
CHOOSING QUALITY

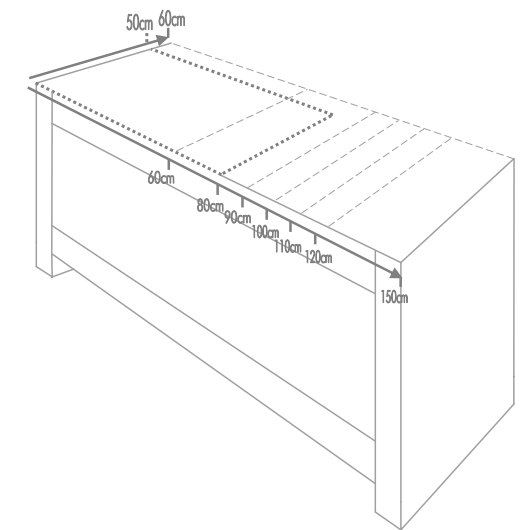


Smeg cookers are design icons, combining style and outstanding performance in every way.

## AN AMPLE RANGE

A passion for cooking deserves an outstanding cooker, with a harmonious blend of **practicality and style**. Inspired by the cookers used by the world's great chefs, Smeg offers genuine design icons where style and elegance go hand in hand with **extreme versatility**.

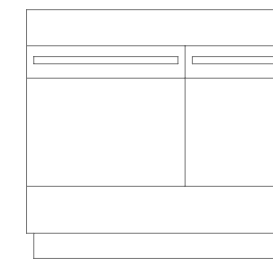
Available in a number of different dimensions from 60cm wide to 150cm, Smeg cookers are guaranteed to satisfy every space requirement.



The range includes cookers with diverse capacities, from the smallest 35 litre capacity to an ample 115 litres. Choose from **single, double (horizontal or vertical) and triple ovens**, with a gas, ceramic or induction hob-top.



DOUBLE OVEN



SIDE BY SIDE OVENS

Smeg cookers can be elegantly slotted in between other fitted 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 cookers from over-heating.



## Colours and finishes

Smeg appliances are constantly in line with the latest design trends. All features are designed to **combine ease of use** with innovation and research. These cookers are appealing, practical yet distinctive and styled to enhance the appearance of modern kitchens. Various colour options allow you to select a cooker that will coordinate perfectly with your kitchen. Smeg cookers are available in gloss black, st/steel or gloss cream finishes.



ST/STEEL



GLOSS BLACK



GLOSS CREAM

## Low energy consumption



Almost all the ovens in Smeg cookers are **A energy rated**, designed to perform at **maximum efficiency** while reducing energy consumption to the minimum. Models featuring the A-10% symbol can reduce energy consumption by a further 10% from the standard A Energy rating.

## GAS HOB TOPS

Spacious and practical, Smeg hob tops offer **multiple burner solutions** and can also be adapted for LPG.



Gas hob tops each include at least one ultra rapid burner, an auxiliary burner and a mix of rapid and semi rapid burners. Ultra Rapid burners provide 3 solutions in 1, consisting of a double crown created by pairing a rapid burner with an auxiliary which function separately or together providing up to 4.5kW of power. Some models include an **elliptical burner** designed to cook fish, and many also feature a special **Teflon-coated cast iron griddle** - a genuine indoor barbecue! Just a little water under the plate stops food residues sticking to the st/steel underneath. All gas hobs have **safety valves**, and feature flat heavy duty cast iron pan stands.

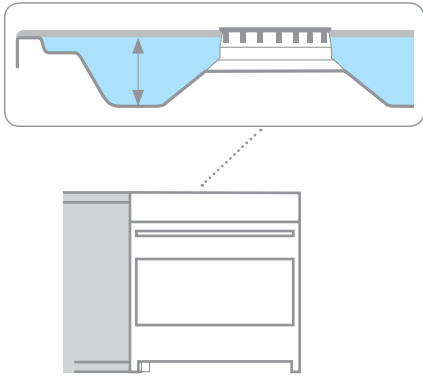
### Cooking accessories

A range of accessories helps make your Smeg cooker even more flexible.



A special **wok support** is ideal for lovers of oriental cuisine as it supports a wok perfectly.

### Contains spillages



In contrast to many traditional cookers, all Smeg hob tops have an **anti-overflow feature**, with the 90 cm models capable of holding 4.5 litres. This special feature avoids spills of liquid thus protecting the kitchen furniture on either side.



The teppanyaki grill plate offers a different cooking style option, using a hot plate to grill food and seal in the flavours.

## ELECTRIC HOB TOPS



### Induction hob

Induction hobs can be found within the Opera and Symphony ranges, and they have been teamed up with ovens with pyrolytic cleaning to make an outstanding combination. Ferrous based pans must be used for induction cooking, which means the surface of the hob is not heated, instead it only picks up residual heat from the pan base making cleaning so much easier and enables the hob top to remain **hygienically clean**. The **quick reaction** of the cooking zones and the increased safety of the cooking system make induction hobs a superb choice for professional cooking with **energy consumption reduced** to a minimum.

### Ceramic hob

Cookers with ceramic hobs can be found in the Symphony and Concert ranges in both 60 and 90cm widths. The varied heating zones range from a single 145mm diameter to a dual oval zone of between 190mm and 290mm, suitable for a fish kettle or large oval pan. The ceramic hobs have automatic safety cut-outs and individual residual heat indicators for all the cooking zones.



## FOCUS ON OVENS



The 60cm ovens have become either maxi plus 72 litres net (79 litres gross) or maxi 63 litres net (68 litres gross) and these offer considerable extra space in the oven and all feature a special base designed to take a pizza stone.



Also of note are the single oven 80cm and 90cm cookers with **extra wide** ovens, in particular the double fan 90cm oven, with an extremely generous capacity of 115 litres net (126 litres gross). These models are ideal for large families or batch baking.



### Air cooling system



The fresh forced air recirculation system means that the door and its components inside the oven remain cool, ensuring greater safety and a longer life for your appliance. The cooling system remains in operation even when cooking is finished, continuing to function with the oven switched off, so as to dissipate the heat that has accumulated inside.

### Safe Cook



Closed door grilling 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 cookers. Many models include a switch which automatically turns off the power when the door is open, maintaining minimum energy consumption.

### Cleaning made simple



Many models feature the **all glass inner door**, with a completely flat surface to facilitate cleaning, and some models include two **removable inner door glasses**, which are easily detached for cleaning. A number of cookers have **removable roof liners**, which simply slide out for cleaning, and can even be put in the dishwasher.



Ovens with **pyrolytic cleaning** are becoming ever more popular, as consumers realise that they have free time to spend more usefully while the oven cleans itself automatically. A Smeg cooker with a single pyrolytic oven and a gas hob only requires a **standard 13 amp plug**, since it uses no more than 3 kW to complete the pyrolytic cleaning process.



Many models with the maxi cavity ovens which do not feature pyrolytic cleaning offer the Vapor Clean programme instead, which uses steam to loosen the deposits on the oven interior and at the end of the programme the cavity can be simply wiped clean.

### CUSTOM FIT



Most Symphony and Concert cookers are supplied with a set of 4 stainless steel adjustable feet and black metal plinth sections. The feet can be used alone, allowing the overall cooker height to vary between 880mm and 915mm, or if the standard 900mm height is required and the style of a sleek black plinth preferred, then the optional plinth sections can be fitted.



## COOKERS WITH REAL AESTHETIC APPEAL

Available in four different designs - **Opera**, **Victoria**, **Symphony** and **Concert** - all with their own **style-coordinated hood and splashbacks**, they present a complete item of furniture with which you can personalize your cook zone.



OPERA



VICTORIA



SYMPHONY



CONCERT

## OPERA COOKERS, STYLE LEADERS

Clever combinations of features, technology and style have produced the **truly versatile** series of Smeg Opera Cookers. The serious cook can select a beautiful design object to enhance the kitchen, which can reflect the skill of its owner by providing excellent culinary results from its **wealth of functions and features**.



The **stylish analogue clock** with electronic programming, as well as adding an exclusive touch of class, offers a convenient cooking solution, allowing you to program the start and stop of cooking times.



**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.



Apart from the 90cm models with a single extra large 80 litre capacity oven, all Opera range cookers have two ovens. Main ovens are multifunction, with capacities between 63 and 80 litres, all featuring a **comprehensive choice of oven functions**. All auxiliary ovens feature grills and conventional cooking, while some models also offer a rotisserie and can be fitted with a plate rack as an accessory. Furthermore a spacious drawer under all ovens provides a convenient storage solution to tidy away kitchen utensils.

## VICTORIA COOKERS, PASSIONATE ABOUT TRADITION

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 'Elizabeth' model, this easy to use appliance **adds heart & soul** to the home.

Measuring 110cm wide, the Victoria cooker offers 7 high performance gas burners, including an ultra-rapid burner of 4.20kW perfect for wok cooking. The grill compartment is fully variable offering 2 grilling levels and a generous capacity of 36 litres, whilst the two oven compartments each boast an equally capacious 63 litres and are **side opening for easy access**. Underneath the right hand oven is a useful storage drawer, perfect for housing accessories and plates. Available in Cream or Black, the Victoria captures the essence of **timeless classic design**. Glass splashbacks and hoods are also available to complete the look.



Smeg's love of detail is shown through-out in such features as the signature **1950's retro branding on the upstand**, allowing co-ordination with other 50's style appliances, and light controls, useful for those with hand dexterity issues. The Victoria makes a great addition to any home.





## SYMPHONY COOKERS, THE PERFECT KITCHEN PARTNER

The aesthetic style of the Symphony range conveys the look and feel of a **specialist kitchen** in a domestic environment. By using Classic elements in its design, this range is **extremely versatile** and able to co-ordinate with a wide range of Smeg products.



The Symphony range is characterised by a contemporary and **distinctive square design**. Featuring distinctive **ergonomic control knobs** and stainless steel handles, this range is a clear extension of the Classic family. The cookers offer the ability to achieve excellent culinary results using an extensive **array of functions** and features that allow for simultaneous cooking of a diverse range of foods at varying temperatures.



This range is only available in Stainless Steel with the exception of the 110cm wide cooker which is also available in Gloss Black. Splash backs and hoods are also available to complete the look.



The Symphony collection includes versions in 60cm and 90cm widths with gas, ceramic and induction hobs, in addition to the original 110cm 4 cavity range cooker.



90cm and some 60cm models feature ovens with **Pyrolitic cleaning**, where dirt is burnt off during the cycle reducing it to a small pile of ash, wherever possible offering added convenience to the consumer. Models that don't have Pyrolitic cleaning have a **Vapor clean programme** instead, which uses steam to loosen dirt, making Symphony cookers very easy to keep clean. All Symphony cookers also feature a **removable roof liner** in the main oven, which simply slides out for cleaning, and can even be put in the dishwasher.

## CONCERT COOKERS, DISTINCTIVE DESIGN

This comprehensive collection of cookers combines **clean design lines** with high quality components and the result is a selection of appliances which are practical, **easy to use** and which produce excellent results for today's cook. The Concert selection offers models with single and double ovens in a variety of widths with extensive choices of hob type.



The Concert collection has a distinctive design with a softly rounded top, flat cast iron pan stands or ceramic hob, in a variety of widths and depths. Classic controls and solid stylish doors with characteristic Classic handles complete the design, which co-ordinates well with other Smeg appliances.



All the Concert cookers are available in the classic brushed Stainless Steel finish, and many are also offered in gloss black. The popular 90cm double oven dual fuel model illustrated here in Gloss Black has three colour options: Stainless Steel, Gloss Black and Gloss Cream. The 60cm double oven model is available in Stainless Steel or Gloss Black with a gas or ceramic hob. Smeg also offers an 80cm wide cooker, ideal for those who have more of an awkward space to fill.



All Concert cookers offer a range of oven cooking functions, which always includes Circulaire, a particularly **quick and efficient** method of cooking, ensuring even browning of food and saving energy. An **easy-to-use electronic clock and programmer** is standard on every Concert model.

The SUK61PX8 offers **Pyrolitic cleaning**, with a gas hob. This cooker has quadruple glazed doors and is A rated for energy efficiency. The exterior door temperature does not exceed 55°C during the Pyrolitic cleaning process and the flat all glass inner door avoids any inadvertent collection of food particles. **Pyrolitic cleaning is a great time saver for busy people.**

## COORDINATED COOK ZONE WITH GLASS SPLASHBACKS & UPSTANDS

The Smeg range includes a number of eye-catching glass splashbacks and upstands, they are available in 8 stunning colours and finishes chosen specifically to complement the Smeg product range and create a completely personalised cook zone with striking aesthetic impact.



A5-8

150CM “OPERA” DUAL CAVITY COOKER WITH GAS HOB & ELECTRIC GRIDDLE,  
ST/STEEL



MAIN OVEN:



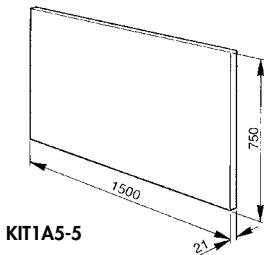
- 9 functions Inc Circulaire element with fan
- Oven capacity: gross - 90 litres, net - 80 litres
- Analogue LED electronic clock/programmer
- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Rotisserie
- Stay clean liners

AUXILIARY OVEN:



- 8 functions Inc Circulaire element with fan
- Oven capacity: Gross 68 litres, net 58 litres
- Analogue LED electronic clock/programmer
- Triple glazed removable door
- Air cooling system
- Closed door grilling
- Special pizza cooking function
- Stay clean liners

Pull out full width storage drawer



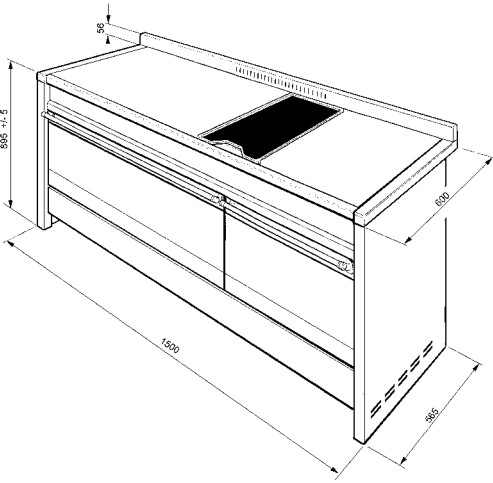
KIT1A5-5

HOB:



- 7 Burners + Griddle
- Rear left: 1.80kW
- Front left: Ultra Rapid 4.2kW
- Rear left centre: Rapid 3.0kW
- Front left centre: 1.00kW
- Electric griddle: 1.60kW with Teflon coated plate
- Rear right centre: Fishburner 1.90kW
- Front right centre: 1.00kW
- Right centre: Ultra Rapid dual flame 3-way burner 4.5kW (3.5+1.0kW)
- Heavy duty cast iron pan stands
- Chrome wok support
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Power supply required: dedicated cooker circuit fused at 40/45 amp



For additional information see pages 32-35



A5-8  
KIT1A5-5  
KD150X-2



A4BL-8

120CM "OPERA" DUAL CAVITY COOKER WITH GAS HOB & ELECTRIC GRIDDLE,  
GLOSS BLACK



MAIN OVEN:



- 9 functions Inc Circulaire element with fan
- Oven capacity: gross 68 litres, net 63 litres
- Analogue LED electronic clock/programmer
- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Rotisserie
- Stay clean liners

AUXILIARY OVEN:



- 6 functions Inc Upper & lower element with fan
- Oven capacity: Gross 61 litres, net 58 litres
- Minute minder
- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Special pizza cooking function
- Stay clean liners

Pull out full width storage drawer



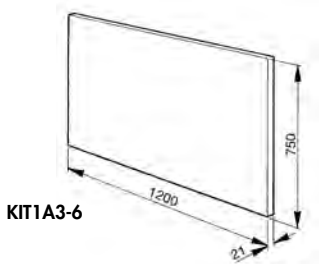
A4-8  
St/steel

HOB:

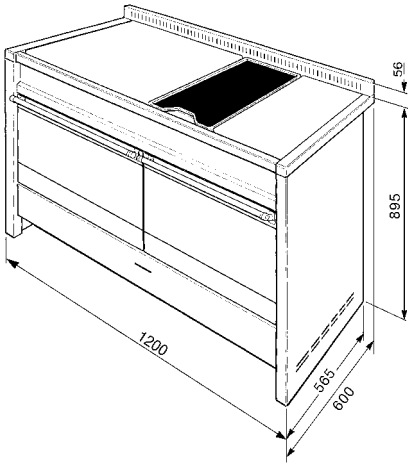


- 6 Burners + Griddle
- Rear left: 1.80kW
- Front left: Ultra Rapid 4.2kW
- Rear centre: Rapid 3.0kW
- Front centre: 1.0 kW
- Electric griddle: 1.60kW with Teflon coated plate
- Rear right: Fishburner 1.90kW
- Front right: 1.0 kW
- Heavy duty cast iron pan stands
- Chrome wok support
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Power supply required: dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker



KIT1A3-6



For additional information see pages 32-35



A4-8  
KIT1A3-6  
KD120X-2





A2BL-8

100CM “OPERA” DUAL CAVITY COOKER WITH MULTIFUNCTION OVEN & GAS HOB, GLOSS BLACK

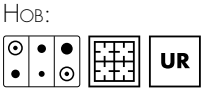


8 functions Inc Circulaire element with fan  
Oven capacity: Gross 68 Litres, net 63 Litres  
Analogue LED electronic clock/programmer  
Air cooling system  
Closed door grilling  
Triple glazed removable door  
Stay clean liners



6 functions Inc Upper & lower element  
Oven capacity: gross - 39 litres, net - 35 litres  
Air cooling system  
Closed door grilling  
Triple glazed removable door  
Rotisserie

Pull out full width storage drawer beneath the ovens



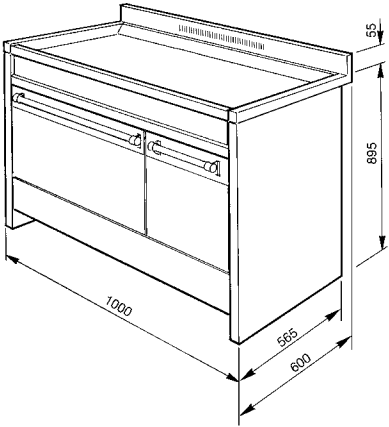
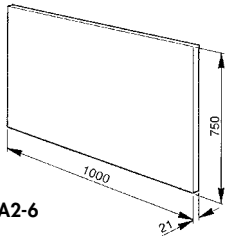
6 burners  
Rear left: Ultra Rapid 4.2kW  
Front left: 1.8kW  
Rear centre: 1.8kW  
Front centre: 1.00kW  
Rear right: Rapid 3.0kW  
Front right: Ultra Rapid 4.2kW  
Heavy duty cast iron pan stands  
Chrome wok support  
Automatic electronic ignition  
Safety valves  
Adaptable for LPG

Power supply required: dedicated cooker circuit fused at 30 amp or a 32 amp circuit breaker



A2-8  
St/steel

KITIA2-6



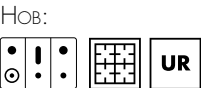
For additional information see pages 32-35

A1P-9

90CM “OPERA” COOKER WITH MULTIFUNCTION OVEN & GAS HOB, GLOSS CREAM



9 functions Inc Circulaire element with fan  
Oven capacity: gross - 90 litres, net - 80 litres  
Analogue LED electronic clock/ programmer  
Air cooling system  
Closed door grilling  
Triple glazed removable door  
Rotisserie  
Stay clean liners  
Storage drawer beneath the oven



6 burners  
Rear left: Rapid 3.0kW  
Front left: Ultra Rapid 4.2kW  
Rear centre: Fishburner 1.9kW  
Front centre: 1.05kW  
Rear right: Rapid 3.0kW  
Front right: 1.8kW  
Heavy duty cast iron pan stands  
Chrome wok support  
Automatic electronic ignition  
Safety valves  
Adaptable for LPG

Power supply required: 13 Amp fused plug



A1-7  
St/steel



A1BL-7  
Gloss black

A1PYID-7 PYROLITIC AND INDUCTION

90CM “OPERA” COOKER WITH PYROLITIC MULTIFUNCTION OVEN & INDUCTION HOB, ST/STEEL

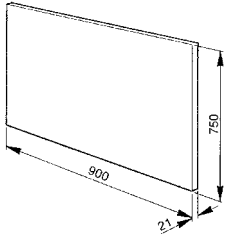


10 functions Inc Circulaire element with fan  
Oven capacity: gross - 90 litres, net - 80 litres  
Analogue LED electronic clock/ programmer  
Air cooling system  
Closed door grilling  
Quadruple glazed removable door  
Rotisserie  
**Pyrolitic cleaning**  
Storage drawer beneath the oven

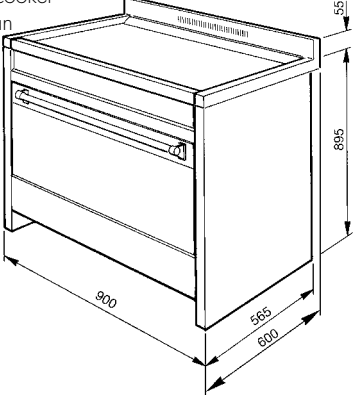


5 “full power” induction zones, including  
Right front: Ø 145 – 1.1 kW (booster 2.2 kW)  
Right rear: Ø 210 – 2.3 kW (booster 3.7 kW)  
Centre front: Ø 260 – 2.4 kW (booster 3.7 kW)  
Left rear: Ø 180 – 1.85 kW (booster 3.0 kW)  
Left front: Ø 145 – 1.1 kW (booster 2.2 kW)  
Automatic safety cut-out  
Residual heat indicators  
Low heat position on each zone for keeping food warm

Power supply required: dedicated cooker circuit - consult a qualified electrician



KITIA1-6 for use with A1-7  
KIT1CSP19 for use with A1PYID-7



TR4110BL1

SELECTED DEALERS

110CM "VICTORIA" TRADITIONAL DUAL FUEL FOUR CAVITY RANGE COOKER & GAS HOB, GLOSS BLACK



MAIN OVEN: TOP RIGHT

A-10%

63 l

SAFE COOK

3

ECO

GRILL

GRILL

7 functions Inc Circulaire element with fan:  
Oven capacity: gross 68 litres, net 63 litres  
Digital electronic clock / programmer

- Side opening door**  
Air cooling system  
Closed door grilling  
Triple glazed door  
Vapor clean function

AUXILIARY OVEN: LOWER LEFT

A

63 l

SAFE COOK

3

ECO

GRILL

GRILL

6 functions Inc upper & lower element with fan:  
Oven capacity: gross 68 litres, net 63 litres  
**Side opening door**  
Air cooling system  
Closed door grilling  
Triple glazed door

GRILL OVEN: TOP LEFT

35 l

Oven capacity: gross 39 litres, net 35 litres  
Air cooling system  
Closed door grilling  
Full variable grill  
Max grill power: 2.7kW

Storage drawer: Lower right  
Internal dimensions:  
H 140 W 420 x D 400 mm

Hob:

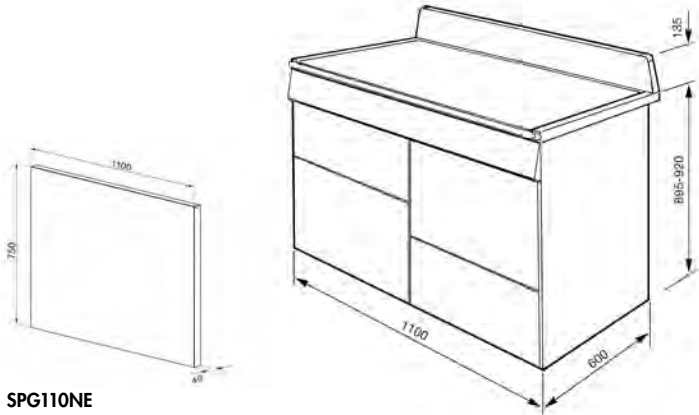
7

UR

7 burners  
Front right: 1.80 kW  
Rear right: 1.80 kW  
Front centre: 3.00 kW  
Rear centre: 1.00 kW  
Front left: 1.00 kW  
Rear left: 3.00 kW  
Far left: Ultra rapid burner: 4.20 kW  
Heavy duty cast iron pan stands  
Automatic electronic ignition  
Safety valves  
Adaptable for LPG

Power supply required: dedicated cooker circuit fused at 40/45 amp

NB: These models are only available from selected dealers. For stockist details please see the website [www.smeguk.com](http://www.smeguk.com).



For additional information see pages 32-35



TR4110P1  
SPG110NE  
KT110P  
TPKTR





90CM 'SYMPHONY' DUAL CAVITY COOKER WITH MULTIFUNCTION **PYROLITIC**  
OVEN AND INDUCTION HOB, ST/STEEL



BOTH MODELS THIS PAGE:

## Pyrolytic cleaning

**Figure 1**

Storage compartment beneath the ovens  
St/steel feet and black plinth provided



SY92IPX8 - Splashback KITC9X  
SY92PX8 - Splashback KITC9X

90CM 'SYMPHONY' DUAL CAVITY COOKER WITH MULTIFUNCTION  
PYROLITIC OVEN AND GAS HOB, ST/STEEL



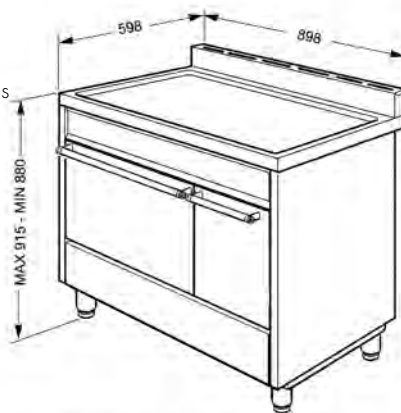
SY92IPX8 HOB:



Adaptable for LPG



SY62MX8 - Splashback KITC6X  
SY6CPX8 - Splashback KITC6X



NB: Height with plinth installed is fixed at 900mm

For additional information see pages 32-35

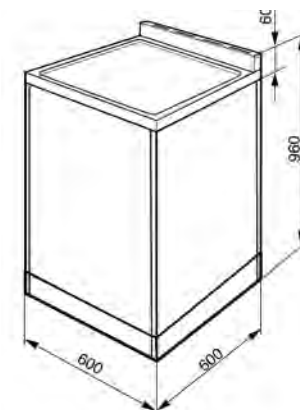
60CM 'SYMPHONY' COOKER WITH DOUBLE OVEN AND GAS HOB,  
ST/STEEL



Vapor clean

Adaptable for LPG

Power supply required: dedicated cooker circuit fused at 30 Amp, or a 32 Amp circuit breaker



60CM 'SYMPHONY' COOKER WITH **PYROLITIC** OVEN AND CERAMIC HOB, ST/STEEL



## Pyrolytic cleaning

St/steel feet and black plinth provided

Automatic safety cut-out

Power supply required:  
dedicated cooker circuit -  
consult a qualified electrician



NB: Height with plinth installed is fixed at 900mm



SUK92P9-1

90CM "CONCERT" COOKER WITH DOUBLE OVEN & GAS HOB, GLOSS CREAM



Photo shows legs & plinth fitted

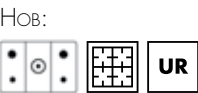


7 functions Inc Circulaire element with fan  
Oven capacity: gross - 79 litres, net - 72 litres  
Digital electronic clock/programmer  
Air cooling system  
Closed door grilling  
Removable inner door glasses  
Vapor clean



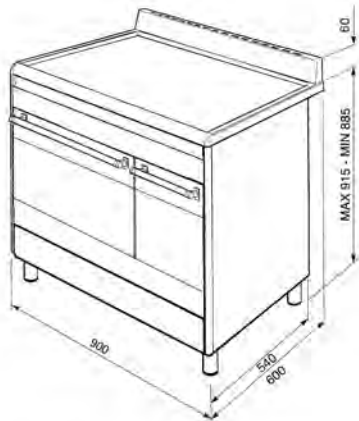
4 functions Inc Upper & lower element  
Oven capacity: gross - 39 litres, net - 35 litres  
Air cooling system  
Closed door grilling

Storage compartment beneath the ovens  
St/steel feet and black plinth provided

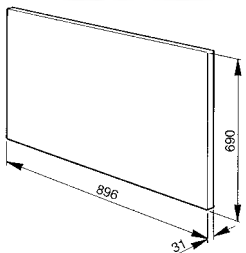


5 burners  
Rear left: 1.8kW  
Front left: Rapid 3.0kW  
Centre: Ultra Rapid 3.5kW  
Rear right: 1.8kW  
Front right: 1.0kW  
Heavy duty cast iron pan stands  
Automatic electronic ignition  
Safety valves  
Adaptable for LPG

Power supply required: dedicated cooker circuit fused at 30 Amp, or a 32 Amp circuit breaker



NB: Height with plinth installed is fixed at 900mm



KIT90X  
for use with:  
SUK92P9-1  
SUK92MBL9  
SUK92MX9  
SUK92CBL9  
SUK92CMX9



SUK92MBL9  
Gloss black



SUK92MX9  
St/steel

SUK92CBL9

90CM "CONCERT" COOKER WITH DOUBLE OVEN & CERAMIC HOB, GLOSS BLACK



Photo shows legs only fitted



7 functions Inc Circulaire element with fan  
Oven capacity: gross - 79 litres, net - 72 litres  
Digital electronic clock/programmer  
Air cooling system  
Closed door grilling  
Removable inner door glasses  
Vapor Clean



4 functions Inc Upper & lower element  
Oven capacity: gross - 39 litres, net - 35 litres  
Air cooling system  
Closed door grilling

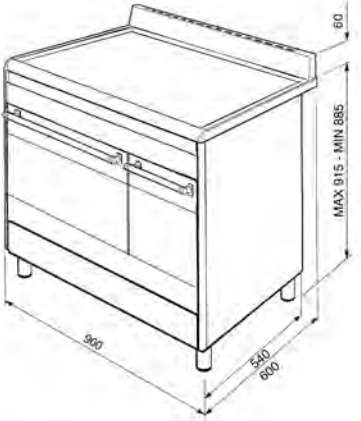
Double storage compartment beneath the ovens  
St/steel feet and black plinth provided

HOB:



5 radiant 'High-Light' zones, including 2 dual  
Rear left: Ø 195mm, 2.0kW  
Front left: Ø 140mm, 1.2kW  
Central dual zone: Ø 170/265mm, 1.4/2.2kW  
Rear right dual zone: Ø 140/210mm, 0.75/2.2kW  
Front right: Ø 140mm, 1.2kW  
Residual heat indicators  
Automatic safety cut-out

Power supply required: dedicated cooker circuit - consult a qualified electrician



NB: Height with plinth installed is fixed at 900mm



SUK92CMX9  
St/steel

For additional information see pages 32-35

SUK91MFX7

90cm “CONCERT” COOKER WITH MULTIFUNCTION OVEN & GAS HOB, ST/STEEL



OVEN:



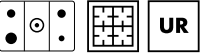
6 functions Inc Circulaire element with fan



Oven capacity: gross - 126 litres, net - 115 litres  
Digital electronic clock/programmer

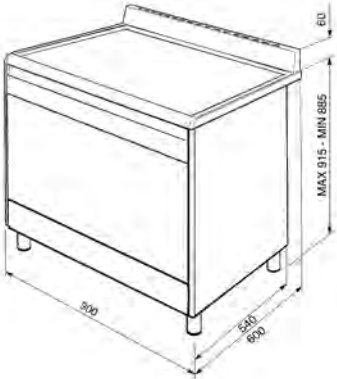
- Extra wide oven
- Double fan cooking
- Air cooling system
- Closed door grilling
- Variable grill
- Rotisserie
- Storage compartment beneath the oven

HOB:



- 5 burners
- Rear left: 1.75kW
- Front left: Rapid 3.0kW
- Centre: Ultra Rapid 3.5kW
- Rear right: 1.75kW
- Front right: 1.0kW
- Heavy duty cast iron pan stands
- Safety valves
- Automatic electronic ignition
- Adaptable for LPG

Power supply required: dedicated cooker circuit fused at 30 Amp or a 32 Amp circuit breaker



SUK91CMX7

90cm “CONCERT” COOKER WITH MULTIFUNCTION OVEN & CERAMIC HOB, ST/STEEL



OVEN:



6 functions Inc Circulaire element with fan



Oven capacity: gross - 126 litres, net - 115 litres  
Digital electronic clock/programmer

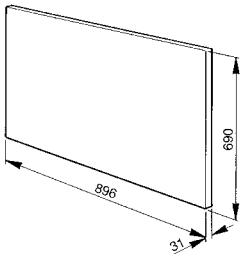
- Extra wide oven
- Double fan cooking
- Air cooling system
- Closed door grilling
- Variable grill
- Rotisserie
- Storage compartment beneath the oven

HOB:



- 5 radiant ‘High-Light’ zones, including 2 dual
- Rear left: Ø 195mm, 2.0kW
- Front left: Ø 140mm, 1.2kW
- Central dual zone: Ø 170/265mm, 1.4/2.2kW
- Rear right dual zone: Ø 140/210mm, 1.4/2.2kW
- Front right: Ø 140mm, 1.2kW
- Residual heat indicators
- Automatic safety cut-out

Power supply required: Dedicated cooker circuit - consult a qualified electrician



KIT90X  
for use with:  
SUK91MFX7  
SUK91MBL7  
SUK91CMX7

SUK81MBL5

80cm “CONCERT” COOKER WITH MULTIFUNCTION OVEN & GAS HOB, GLOSS BLACK



OVEN:



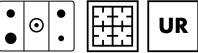
6 functions Inc Circulaire element with fan



Oven capacity: gross - 95 litres, net - 83 litres  
Digital electronic clock/programmer

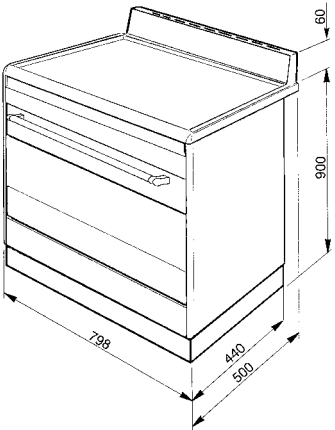
- Extra wide oven
- Cooling fan
- Variable grill
- Rotisserie
- Air cooling system
- Closed door grilling
- Storage compartment beneath the oven

HOB:



- 5 burners
- Rear left: 1.75kW
- Front left: Rapid 2.3kW
- Centre: Ultra Rapid 3.5kW
- Rear right: 1.75kW
- Front right: 1.0kW
- Heavy duty cast iron pan stands
- Safety valves
- Automatic electronic ignition
- Adaptable for LPG

Power supply required: 13 Amp fused plug



For additional information see pages 32-35



SUK62MX8

60cm "CONCERT" COOKER WITH DOUBLE OVEN & GAS HOB, ST/STEEL



BOTH MODELS THIS PAGE:

MAIN FAN OVEN:



Circulaire element with fan

Oven capacity: gross - 68 litres, net - 63 litres  
Digital electronic clock/programmer  
Air cooling system  
Removable inner door glass

AUXILIARY OVEN:



4 functions Inc Upper & lower element



Oven capacity: gross 40 litres, net 36 litres  
Air cooling system  
Closed door grilling

SUK62MX8 HOB:



4 burners  
Rear left: 1.8kW  
Front left: Ultra Rapid 4.0kW  
Rear right: 1.8kW  
Front right: 1.0kW  
Heavy duty cast iron pan stands  
Safety valves  
Automatic electronic ignition  
Adaptable for LPG

SUK62MX8 Power supply required:  
dedicated cooker circuit fused at  
30 Amp, or a 32 Amp circuit breaker



SUK62MBL8  
Gloss black

SUK62CBL8

60cm "CONCERT" COOKER WITH DOUBLE OVEN & CERAMIC HOB, GLOSS BLACK



SUK62CBL8 HOB:

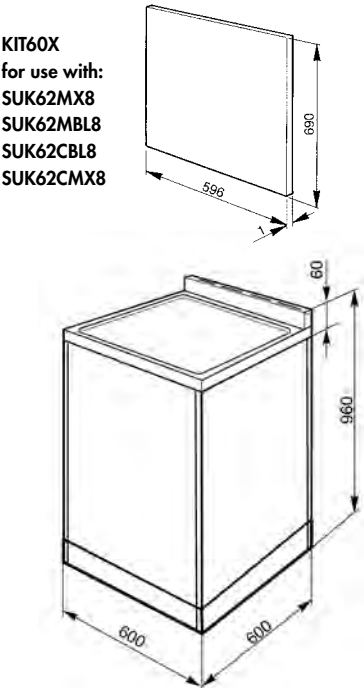


4 "High-Light" cooking zones including one  
2-way circular zone  
and one oval dual zone  
Rear left: Ø 145mm, 1.2kW  
Front left: Ø 120/210mm, 0.75/2.2kW  
Rear right: Ø 170/265mm, 1.4/2.2kW  
Front right: Ø 180mm, 1.8kW  
Residual heat indicators

SUK62CBL8 Power supply required: dedicated cooker  
circuit - consult a qualified electrician



SUK62CMX8  
St/steel



SUK61PX8

60cm "CONCERT" COOKER WITH MULTIFUNCTION PYROLITIC OVEN & GAS HOB, ST/STEEL



OVEN:



10 functions Inc Circulaire element with fan  
Oven capacity: gross - 79 litres, net - 72 litres  
Digital electronic clock/programmer  
Air cooling system  
Closed door grilling  
Quadruple glazed removable cooler door  
Removable inner door glasses  
Rotisserie  
Pyrolytic cleaning

Storage compartment beneath the oven  
St/steel feet and black plinth provided

HOB:

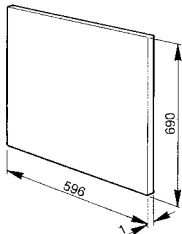


4 burners  
Rear left: 1.75kW  
Front left: Ultra Rapid 4.0kW  
Rear right: 1.75kW  
Front right: 1.0kW  
Heavy duty cast iron pan stands  
Safety valves  
Automatic electronic ignition  
Adaptable for LPG

Power supply required: 13 Amp fused plug



KIT60PX  
for use with:  
SUK61PX8



SUK61MBL8

60cm "CONCERT" COOKER WITH MULTIFUNCTION OVEN & GAS HOB, GLOSS BLACK



OVEN:



7 functions Inc Circulaire element with fan  
Oven capacity: gross - 79 litres, net - 72 litres  
Digital electronic clock/programmer  
Air cooling system  
Fully variable grill  
Closed door grilling  
Removable inner door glass  
Vapor clean

Storage compartment beneath the oven  
St/steel feet and black plinth provided

HOB:



4 burners  
Rear left: 1.75kW  
Front left: Ultra Rapid 4.0kW  
Rear right: 1.75kW  
Front right: 1.0kW  
Heavy duty cast iron pan stands  
Safety valves  
Automatic electronic ignition  
Adaptable for LPG

Power supply required: 13 Amp fused plug



SUK61MX8  
St/steel



KIT60X  
for use with:  
SUK61MBL8  
SUK61MX8

For additional information see pages 32-35

COOKING ACCESSORIES

Smeg offers a variety of accessories for ovens, hobs and cookers, 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 A1-7 and A3-7

GT1T-1

1 LEVEL TELESCOPIC SHELF - TOTAL EXTRACTION



Pair of fully extractable telescopic guides suitable for use on some cookers with Maxi cavities.

Also Available: **GT1P-1** Telescopic shelf set with 1 partially extractable level

PR7A2

PLATE WARMING RACK



The PR7A2 is a chrome 7-plate warming rack which fits the small oven in the A2 and SUK92 range cookers. A slightly larger 9-plate version, the PR9A3, fits the A3 Opera cooker.

GO120

CAST IRON OPEN GRIDDLE FOR BARBECUE



The GO120 is intended to replace the Teflon plate on Opera range cookers with the electric griddle, to convert it to a barbecue.

GC120

CAST IRON RIBBED GRIDDLE



The GC120 can replace a pan stand on Opera 120cm & 150cm dual fuel range cookers to provide a griddle plate.

TPKX

TEPPANYAKI GRILL PLATE



Stainless steel grill plate designed for cooking Teppanyaki dishes. Suitable for all Opera cookers with gas hobs.

TBX6090

TEPPANYAKI GRILL PLATE



The TBX6090 is a stainless steel grill plate, designed for cooking teppanyaki dishes. Suitable for Symphony and Concert cookers with cast iron pan stands.

TPKTR

TEPPANYAKI GRILL PLATE



Stainless steel and cast iron grill plate designed for cooking teppanyaki dishes. Suitable for Victoria cookers.

WOKGHU

CAST IRON WOK SUPPORT



The WOKGHU offers additional stability when using a wok. Suitable for most cookers with cast iron pan stands.

GLASS SPLASHBACKS & UPSTANDS



A number of eye-catching glass splashbacks are included in the Smeg range, that are available in a wide choice of inspiring colours, finishes and sizes to enhance the diverse range of appliances.

The 8 colours available particularly complement the iconic Smeg 50's Retro appliances as well as Black, Cream and Stainless Steel products. There are also matching 140mm high upstands available which can be fitted on the wall behind the worktop. These can be cut to size by the installer to ensure a perfect fit.

Splashbacks are a practical addition to any kitchen as they are easy to clean, with no grout lines to collect dirt or grease. They are also a very cost effective alternative to tiles that are simple and easy to install and result in a smooth and seamless finish.

The table below shows the various colours and dimensions available.

SPLASHBACKS						UPSTANDS
DIMENSIONS	60CM W X 75CM H	75CM W X 75CM H	75CM W X 32CM H	90CM W X 75CM H	110CM W X 75CM H	2 X 100CM W X 14CM H
GLASS COLOUR	MODEL NOS	MODEL NOS	MODEL NOS	MODEL NOS	MODEL NOS	MODEL NOS
BLACK	SPG6075NE	SPG7575NE	SPG7532NE	SPG9075NE	SPG110NE	UPGNE
CREAM	SPG6075P			SPG9075P	SPG110P	UPGP
RED	SPG6075R			SPG9075R		UPGR
PASTEL BLUE	SPG6075AZ			SPG9075AZ		UPGAZ
LIME	SPG6075VE			SPG9075VE		UPGVE
SILVER	SPG6075S	SPG7575S		SPG9075S		UPGS
MATT WHITE	SMG6075B	SMG7575B	SMG7532B	SMG9075B		UMGB
MATT BLACK	SMG6075NE	SMG7575NE	SMG7532NE	SMG9075NE		UMGNE

PRTX

PIZZA STONE WITH HANDLES



Refractory pizza stone with handle suitable for use with all Maxi ovens.  
ALSO AVAILABLE:  
**PALPZ** Pizza shovel with fold away handle  
**PPR2** Universal pizza stone without handles

PPR2

UNIVERSAL PIZZA STONE



Universal pizza stone without handles.

PALPZ

PIZZA SHOVEL



Pizza shovel with fold away handles.



OPERA COOKERS

	A5	A4	A3	A2PY	A2	A1	A1PY
Colour Options (Gas Hob)							
Stainless Steel	A5-8	A4-8	A3-7		A2-8	A1-7	
Stainless Steel (pyrolitic cleaning)				A2PY-8			
Black		A4BL-8			A2BL-8	A1BL-7	
Cream						A1P-9	
Colour Option (Induction Hob)							
Stainless Steel (pyrolitic cleaning)				A2PYID-8			A1PYID-7
Technical data							
Main oven NET capacity (litres)	80L	63L	80L	63L	63L	80L	80L
Auxiliary oven NET capacity (litres)	58L	58L	39L	35L	35L		
Nominal power (Gas models)	7.7 kW	7.5 kW	6.8 kW	5.3kW	5.3kW	3.0kW	
Nominal power (Induction model)				14.7kW			12.6kW
Conventional kW/h (main oven)	1.13 kW/h	0.86 kW/h	1.13 kW/h	0.82kW/h	0.86kW/h	1.13kW/h	1.13kW/h
Conventional kW/h (auxiliary oven)	0.85 kW/h	0.91 kW/h	0.70 kW/h	0.59kW/h	0.59kW/h		
Forced air convection kW/h (main)	0.99 kW/h	0.75 kW/h	0.99 kW/h	0.75kW/h	0.75kW/h	0.99kW/h	0.99kW/h
Forced air convection kW/h (auxiliary)	0.79 kW/h	0.79 kW/h					
Standard Accessories Main oven							
Roasting/Grill pan (20mm deep)	•	•	•	•	•	•	•
Grill Mesh	•	•		•	•	•	•
Chrome Shelf	2	•	2	•	•	2	2
Non-Stick tray	•		•			•	•
Rotisserie kit	•	•	•			•	•
Roof Liner		•		•	•		
Enamelled tray		•			•		
Wok Support			•			•	
Stay clean liners	•	•	•		•	•	
Standard Accessories Auxiliary oven							
Roasting/Grill pan (20mm deep)	•	•	•	•	•		
Grill Pan Handle				•	•		
Grill Mesh	•	•	•	•	•		
Chrome Shelf	•	•	•	•	•		
Rotisserie kit				•	•		
Pizza Stone	•	•					
Pizza Shovel	•	•					
Roof Liner	•	•		•	•		
Enamelled tray							
Stay clean liners	•	•					
Optional Extras							
Splashback (Stainless steel)	KIT1A5-5	KIT1A3-6	KIT1A3-6	KIT1CSP20	KIT1A2-6	KIT1A1-6	KIT1CSP19
Splashback (Polished St/steel - to match black models)					KIT1A2SE6	KIT1A1SE6	
Chimney hood (Stainless steel)	KD150X-2	KD120X-2	KD120X-2	KD100X-2	KD100X-2	KD90X-2	KD90X-2
Chimney hood (Gloss black)					KD100N-2	KD90N-2	
Chimney hood (Cream)						KSED95P9	
Telescopic shelf set (Total extraction)	GT1T-1	GT1T-1	GTA-6	GT1T-1	GT1T-1	GTA-6	GTA-6
Telescopic shelf set (Partial extraction)	GT1P-1	GT1P-1		GT1P-1	GT1P-1		
Plate rack (auxiliary oven)			PR9A3	PR7A2	PR7A2		
Wok Support (Gas Model)	WOKGHU	WOKGHU	WOKGHU	WOKGHU	WOKGHU	WOKGHU	
Teppanyaki grill plate (gas hobs)	TPKX	TPKX	TPKX	TPKX	TPKX	TPKX	
Cast iron open griddle	GO120	GO120	GO120				
Cast iron ribbed griddle	GC120	GC120	GC120				
Pizza stone	PRTX	PRTX	PRTX	PRTX	PRTX	PRTX	PRTX
Pizza shovel	PALPZ	PALPZ	PALPZ	PALPZ	PALPZ	PALPZ	PALPZ

VICTORIA & SYMPHONY COOKERS

	TR4110	SY4110	SY92IPX8	SY92PX8	SY62MX8	SY6CPX8
Design	VICTORIA	SYMPHONY	SYMPHONY	SYMPHONY	SYMPHONY	SYMPHONY
Colour Options (Gas Hob)						
Stainless Steel		SY4110-8			SY62MX8	
Stainless Steel (pyrolitic cleaning)				SY92PX8		
Black	TR4110BL1	SY4110BL8				
Cream	TR4110P1					
Colour Option (Ceramic or Induction Hob)						
Stainless Steel (pyrolitic cleaning)			SY92IPX8			SY6CPX8
Technical data						
Main oven NET capacity (litres)	63L	63L	72L	72L	63L	72L
Auxiliary oven NET capacity (litres)	63L	63L	35L	35L	36L	
Grill compartment	35L	35L				
Nominal power	8.7 kW	8.7 kW	15.8kW	5.2kW	5.4kW	10.4kW
Conventional kW/h (main oven)	0.92 kW/h	0.92 kW/h	0.84kW/h	0.84kW/h	0.80kW/h	0.84kW/h
Forced air convection kW/h (main)	0.79 kW/h	0.79 kW/h	0.88kW/h	0.88kW/h	0.69kW/h	0.88kW/h
Conventional kW/h (auxiliary oven oven)	0.79 kW/h	0.79 kW/h	0.59kW/h	0.59kW/h	0.59kW/h	
Forced air convection kW/h (auxiliary oven oven)	0.76 kW/h	0.76 kW/h				
Standard Accessories Main oven						
Extra deep tray (40mm deep)	•	•	•	•	•	2
Roasting/Grill pan (20mm deep)	•	•	•	•	•	
Grill Mesh	•	•	•	•	•	•
Chrome Shelf	2	2	•	•	•	2
Telescopic shelf	2 x GT1P-1	2 x GT1P-1	GTIP-1	GTIP-1	GTIP-1	GTIP-1
Rotisserie kit		•	•		•	GTIP
Roof Liner	•	•	•	•	•	•
Standard Accessories Auxiliary oven						
Extra deep tray (40mm deep)	•	•				
Roasting/Grill pan (20mm deep)			•	•	•	
Grill Mesh	•	•	•	•	•	
Chrome Shelf	•	•	•	•	•	
Roof Liner		•			•	
Cooker base & height						
Fixed plinth at base (cooker height 900mm)	•	•			•	
4 St/steel legs (cooker height 880-915mm) or optional plinth (cooker height 900mm)			•	•		•
Optional Extras						
Splashback (Stainless steel)		KITS110X8	KITC9X	KITC9X	KITC6X	KITC6X
Splashback (Cream)	SPG110P					
Splashback (Black)	SPG110NE					
Chimney hood (Stainless steel)		KSE110X	KFV92D	KFV92D	KFV62D	KFV62D
Chimney hood (Cream)	KT110P					
Chimney hood (Gloss black)	KT110BL	KSE110BL				
Teppanyaki grill plate	TPKTR	TBX6090		TBX6090	TBX6090	
Telescopic shelf set (Total extraction)	GT1T-1	GT1T-1	GT1T-1	GT1T-1	GT1T-1	GT1T-1
Telescopic shelf set (Partial extraction)	standard	standard	standard	standard	standard	standard
Plate rack (auxiliary oven)			PR7A2	PR7A2		
Wok Support	WOKGHU	WOKGHU		WOKGHU	WOKGHU	
Stay clean liners (Main)		PC60			PC60	
Pizza stone	PRTX	PRTX	PRTX	PRTX	PRTX	PRTX
Pizza shovel	PALPZ	PALPZ	PALPZ	PALPZ	PALPZ	PALPZ

HIGH POWERED COOKERS

When selecting an appliance with a nominal power in excess of 7.2kW, a qualified electrician should be consulted to check the suitability of the circuit within the property where the connection is intended to be made. Recent wiring developments can allow larger high powered appliances to be installed safely in homes by experts. All such appliances must be installed by a qualified electrician.

CONCERT COOKERS

	SUK92	SUK91	SUK81	SUK62	SUK61	SUK61
Colour Options (Gas Hob)						
Stainless Steel	SUK92MX9	SUK91MFX7	SUK81MFX5	SUK62MX8		SUK61MX8
Stainless Steel (pyrolitic cleaning)					SUK61PX8	
Black	SUK92MBL9	SUK91MBL7	SUK81MBL5	SUK62MBL8		SUK61MBL8
Cream	SUK92P9-1					
Colour Option (Ceramic Hob)						
Stainless Steel	SUK92CMX9	SUK91CMX7		SUK62CMX8		
Black	SUK92CBL9			SUK62CBL8		
Technical data						
Main oven net capacity (litres)	72L	115L	83L	63L	72L	72L
Auxiliary oven net capacity (litres)	35L			36L		
Nominal power (Gas hob)	4.3kW	4.1kW	3.0kW	5.4kW	3.0kW	3.0kW
Nominal power (ceramic hob)	13.3kW	13.4kW		12.8kW		
Conventional kW/h (main oven)	0.80kW/h	1.19kW/h	1.15kW/h		0.84kW/h	0.83kW/h
Conventional kW/h (auxiliary oven)	0.59kW/h			0.59kW/h		
Forced air convection kW/h (main)	0.69kW/h	1.25kW/h	0.99kW/h	0.59kW/h	0.88kW/h	0.74kW/h
Standard Accessories Main oven						
Extra deep tray (40mm deep)	•			•	•	•
Roasting/Grill pan (20mm deep)	•	•	•		•	
Grill Mesh	•	•	•	•	•	•
Chrome Shelf	•	•	•	•	•	•
Non-Stick tray		•	•			
Rotisserie kit		•	•			
Roof Liner	•					
Wok Support (gas hob models only)	•			•	•	•
Standard Accessories Auxiliary oven						
Grill Mesh	•			•		
Chrome Shelf	•			•		
Non-Stick tray	•			•		
Roof Liner				•		
Cooker base & height						
Fixed plinth at base (cooker height 900mm)		•	•	•		
4 St/steel legs (cooker height 880-915mm) or optional plinth (cooker height 900mm)	•				•	•
Optional Extras						
Splashback (Stainless steel)	KIT90X	KIT90X		KIT60X	KIT60PX	KIT60X
Chimney hood (Stainless steel)	KSED95X-1	KSED95X-1		KSED65X-1	KSED65X-1	KSED65X-1
Chimney hood (Cream)	KSED95P9					
Teppanyaki grill plate (gas models only)	TBX6090	TBX6090	TBX6090	TBX6090	TBX6090	TBX6090
1 level telescopic shelf (total extraction)	GTIF-1			GTIF-1	GTIF-1	GTIF-1
2 level telescopic shelf (partial extraction)	GT1P-1			GT1P-1	GT1P-1	GT1P-1
Plate rack (auxiliary oven)	PR7A2					
Wok Support (gas models only)	WOKGHU	WOKGHU	WOKGHU	WOKGHU	WOKGHU	WOKGHU
Stay clean liners (Main)	PC60			PC60		PC68
Pizza stone	PRTX			PRTX	PRTX	PRTX
Pizza shovel	PALPZ			PALPZ	PALPZ	PALPZ

HIGH POWERED COOKERS

When selecting an appliance with a nominal power in excess of 7.2kW, a qualified electrician should be consulted to check the suitability of the circuit within the property where the connection is intended to be made. Recent wiring developments can allow larger high powered appliances to be installed safely in homes by experts. All such appliances must be installed by a qualified electrician.

COOKER SELECTION AT A GLANCE

		FINISH			HOB TYPE			NO. OF OVENS			MAIN OVEN
Cooker width	Model no	stainless steel	gloss black	Gloss cream	gas	induction	ceramic	1	2	3	pyrolitic cleaning
OPERA RANGE											
150cm	A5-8	•			•				•		
120cm	A4-8	•			•				•		
	A4BL-8		•		•				•		
	A3-7	•			•				•		
100cm	A2PYID-8	•				•			•		•
	A2PY-8	•			•				•		•
	A2-8	•			•				•		
	A2BL-8		•		•				•		
90cm	A1PYID-7	•				•		•			•
	A1-7	•			•			•			
	A1BL-7		•		•			•			
	A1P-9			•	•			•			
VICTORIA RANGE											
110cm	TR4110P1			•	•					•	
	TR4110BL1		•		•					•	
SYMPHONY RANGE											
110cm	SY4110-8	•			•					•	
	SY4110BL8		•		•					•	
90cm	SY92IPX8	•				•			•		•
	SY92PX8	•			•				•		•
60cm	SY62MX8	•			•				•		
	SY6CPX8	•					•	•			•
	SY92PX8	•			•				•		•
CONCERT RANGE											
90cm	SUK92MX9	•			•				•		
	SUK92MBL9		•		•				•		
	SUK92P9-1			•	•				•		
	SUK92CMX9	•					•		•		
	SUK92CBL9		•				•		•		
	SUK91MFX7	•			•			•			
	SUK91MBL7		•		•			•			
	SUK91CMX7	•					•	•			
80cm	SUK81MFX5	•			•			•			
	SUK81MBL5		•		•			•			
60cm	SUK62MX8	•			•				•		
	SUK62MBL8		•		•				•		
	SUK62CMX8	•					•		•		
	SUK62CBL8		•				•		•		
	SUK61PX8	•			•			•			•
	SUK61MX8	•			•			•			
	SUK61MBL8		•		•			•			

GLASS SPLASHBACKS

UPSTANDS

DIMENSIONS	60cm W x 75cm H	75cm W x 75cm H	75cm W x 32cm H	90cm W x 75cm H	110cm W x 75cm H	2 x 100cm W x 14cm H
GLASS COLOUR	MODELS NOS	MODELS NOS	MODELS NOS	MODELS NOS	MODELS NOS	MODELS NOS
BLACK	SPG6075NE	SPG7575NE	SPG7532NE	SPG9075NE	SPG110NE	UPGNE
CREAM	SPG6075P			SPG9075P	SPG110P	UPGP
RED	SPG6075R			SPG9075R		UPGR
PASTEL BLUE	SPG6075AZ			SPG9075AZ		UPGAZ
LIME	SPG6075VE			SPG9075VE		UPGVE
SILVER	SPG6075S	SPG7575S		SPG9075S		UPGS
MATT WHITE	SMG6075B	SMG7575B	SMG7532B	SMG9075B		UMGB
MATT BLACK	SMG6075NE	SMG7575NE	SMG7532NE	SMG9075NE		UMGNE



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



This catalogue is printed entirely on FSC® (Forest Stewardship Council) certified paper that has been produced with cellulose sourced from forests that are managed responsibly, in accordance with rigorous environmental, social, economic and cultural standards.  
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Whereas every effort has been made to ensure that the information and images contained in our literature are correct at time of going to print, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for sale of any particular product.

SYMBOLS GUIDE

**A** Product **energy rating**, measured from A+++ to D / G depending on the prodct family.

**A** **-10%** Appliances with this symbol can reduce energy consumption by a further 10% from the standard A energy rating.

OVENS

**36 lt** **63 lt** **72 lt** **80 lt** The **capacity** indicates the amount of usable space in the oven cavity in litres.

**SAFE COOK** Smeg ovens incorporate **safe cook**, the system for closed door grilling to keep cooking smells inside the oven and ensure a safe cooking environment.

**COOLER TOUCH DOOR** All Pyrolitic ovens have a **cooler touch door** which allows the outer glass door to become no hotter than 55°C.

**ENAMEL INTERIOR** The **enamel interior** of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.

**INNER DOOR GLASS** The **inner door glass** can be removed with a few quick movements for cleaning.

**4** **QUADRUPLE GLAZED** doors keep surface temperatures as low as possible and are featured on all Pyrolitic ovens.

**3** **TRIPLE GLAZED** doors are featured on several Smeg appliances.

**AIR COOLING SYSTEM** Air **cooling system** to ensure a safe surface temperatures.

**ALL GLASS INNER DOOR** All **glass inner door**, a single flat surface which is simple to keep clean.

HOBS

**HEAVY DUTY CAST IRON PAN STANDS** Heavy duty cast iron pan stands for maximum stability and strength.

**UR** Powerful **ultra rapid burners** offer up to 5kw of power.

**ULTRA LOW** **Ultra low** option is ideal for melting chocolate or butter or simply to keep food warm.

**P** **Power booster** option allows the zone to work at full power when very intense cooking is necessary.

OVEN FUNCTIONS

**Circulaire:**  
The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

**Circulaire with upper and lower elements (Turbo):**  
The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

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

**Upper and lower element only:**  
A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.

**Lower heating element only:**  
Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.

**Top element only:**  
Useful for browning the tops of dishes such as lasagne and potato or cheese topped recipes.

**Grill element/Half grill:**  
For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.

**Fan with upper and lower elements:**  
The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.

**Fan with upper element:**  
The same functionality as top element only but will distribute the heat around the cavity allowing for plate warming etc at the same time.

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

**Fan with lower element:**  
This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning.

**Pizza function:**  
The simultaneous operation of these three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

**Defrost:**  
Both symbols refer to the same function. The circulation of air 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.  
**Snowflake:**  
With the switch on this symbol, no heating is possible even if the thermostat is turned.  
**Fan:**  
As above but with thermostat set a '0'.

**Rotisserie:**  
The rotisserie (where installed) works in combination with the grill element whilst constantly turning the food.

These symbols allow use of the rotisserie with full or half grill.

This symbol adds top heat to cook food more quickly.

This symbol adds the fan to distribute the heat quickly and evenly.

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

**ECO** **Eco Circulaire:**  
Some cooker models have Eco Circulaire in place of Circulaire but the 2 functions work in the same way. This is the most energy efficient standard oven function for the cooker.