smeg
technology with style

SMEG PRODUCT CATALOG 2025

Vol.1

SMEG

Colour, design and technology. Smeg has been designing innavative household appliances for everyday environments since 1948.

Distinctive domestic appliances developed in collaboration with leading architects from around the world.

Products that express “Made in Italy” by perfectly combining design, performance, and attention of detail.

SMEG, Technology with Style.



HISTORY

Founded by Vittorio Bertazzoni

From Guastalla, a town in Reggio Emilia Province Northern of Italy

1948
Vittorio Bertazzoni established Smeg



1955
The first Smeg brand cooker



1963
The Leda, First Smeg branded washing machine



1970
The Niagara the world's 1st 14-place setting dishwasher



1971
Start of built-in appliance production Ovens and hobs begin



1977
Smeg new company logo by Franco Maria Ricci

1985
Smeg engages architect "Guido Canail" Classic oven becomes the world's design standard



1991
'Red Dot Design Award 2018' Linea Oven, Free standing cooker, Dolce Stil Novo Blast Chiller



1995
Beginning to work with Renzo Piano.



1997
The FAB fridge was first launched.



2002
New cooking factory and Headquarter designed by Guido Canali



2005
Linea collection in Silver, Black and White



2008
60th Anniversary designed by "Marc Newson"



2010
The first launch of the Victoria cooker



2010
Linea aesthetic line Oven & hob won Good design award



2013
Collaborate with "FIAT"



2014
Launching Small appliance



2016
Refrigerator of Art SMEG x D&G



2017
Sicily is my love



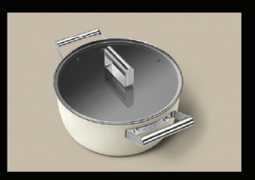
2018
Divina Cucina Third Collaboration collection from Smeg x D&G



2019
Disney Mickey Mouse special edition FAB



2020
Smeg introduces its first cookware collection



AWARDS

Smeg has received a number of important prizes and awards over the years from leading institutions and international magazines as a result of its deep understanding of aesthetics and the quality of its appliances.

For 70 years, Smeg combine aesthetics and technology, creating appliances that offer both style and functionality. This awareness has allowed Smeg to gain prestigious recognition from important institutions and international magazines, confirming its leading role at an international level.

These important awards confirm the quality of design, technology, research and development of unique solutions which drive Smeg in its ambitious challenge to guide the evolution of kitchen design.

HALL OF SMEG



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AESTHETIC


CLASSICA


PORTOFINO


LINEA


50'S RETRO


VICTORIA


SELECTION


COLONIAL


PIANO

CLASSICA

The range is distinctive for the way it uses stainless steel with the utmost stylistic rigour. Classica highlights the unique control knobs and the clean, refined and ergonmic handles that combines tipical elemants of industrial design.

Classica range by Canali Studio

CLASSICA

Compact volumes and clean shapes equals tasteful and essential design

Classica range
by Canali Studio

Classica is the name given to the first aesthetic line that Smeg has developed in conjunction with the architect Guido Canali. The range is distinctive for the way it uses stainless steel with the utmost stylistic rigour. Classica which encompasses ovens, hobs, coffee machine, refrigeratiors and hoods, highlights the unique control knobs and the handles of the ovens, whose clean, refined and modern shapes combine to create element of industrial design.

In addition to the stylish aesthetics that reflect the values of the Smeg brand, these products feature a level of functionality and performance that places them among the most versatile on the market.









Matt black coloursuits a contemporary design style. An ideal match is to combine it with **dark colours** for a tone-on-tone or **contrasting materials** such as marbled finish or light wood.



SF6301TN Multifunction Oven



SF6301TVX Multifunction Oven



SO6302TX Multifunction Oven



SO6303APX Omnichef oven



SO6302M2X Speedwave XL Oven

SO6302S3PX Steam100 Oven



SF9390X1 Multifunction Oven



SO4301M0N Combination Microwave Oven



SO4301M1X Combination Microwave Oven

SO4302M1X Combination Microwave Oven



MP322X1 Microwave



CMS4303X Coffee Machine



CPR315N Warming Drawer



CPR315X Warming Drawer



CPV315X Sous - Vide Drawer



CPS315X Sommelier Drawer



CVI321X3 Built - in Wine Cellars



CVI329X3 Built - in Wine Cellars



CVI338RX3 Undercounter wine cellar



KD120HXE Decorative Wall Hood 120 cm

KD90HXE Decorative Wall Hood 90 cm



KV394MB Vertical Hood



PX375LMB Gas Hob



PC73GNO Gas Hob



PC31GNO Gas Hob



PS9062 Gas Hob



PGF95-4 Gas Hob



A1-9 Opera Gas Cooker



A2-81 Opera Gas Cooker



A3-81 Opera Gas Cooker



A1PYID-9 Opera Induction Cooker



PGF31G-1 Gas Hob



PGF32G Gas Hob



PGF30B Electric Grill Hob



PGF32I-1 Induction Hob



PGF32C Ceramic Hob



PGF30T-1 Teppanyaki Hob



LGPGF-1 Connecting Strap

LINEA

Contemporary sophistication

LINEA

Contemporary sophistication

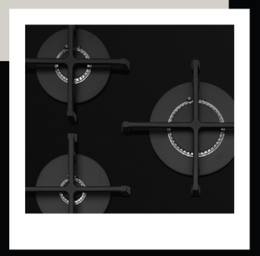
Elegance
Reflected

Smeg's Linea Collection celebrates the first element of design - the 'line'. Effortlessly simple, balanced and unashamedly minimal, Linea is at home in the most modern of kitchens.

The Linea Collection features class leading models in new aesthetic finishing that redefines a product family with a contemporaly character. This sleek, simple collection is available in either Neptune Grey or Black for a refined "Made in Italy" style statement.
The most advanced technologies and the simple user interface are perfectly combined with a minimalist and elegant design that makes each appliance a distinctive element of the kitchen.











SO6104APG Omnichef Oven, Neptune Grey
SO6102M2G Speedwave XL Oven, Neptune Grey



SO6104S4PG Steam 100 pro Oven, Neptune Grey
SO6102S3PG Steam 100 Oven, Neptune Grey



SO6102TG Multifunction Oven, Neptune Grey



SO4102M1G Combination Micorwave Oven, Neptune Grey



FMI125G Microwave with Grill, Neptune Grey



CMS4104G Coffee Machine, Neptune Grey



SO6102S3PB3 Stream 100 Oven, Black
SO6102M2B3 Speedwave XL Oven, Black



SO6102TB3 Multifunction Oven, Black



SO4102M1B3 Combination Micorwave Oven, Black



MP122B3 Microwave, Black



FMI125N Microwave with Grill, Black



CMS4104B3 Coffee Machine, Black



CPRT115G Warming Drawer, Neptune Grey
CPR115B3 Warming Drawer, Black



CPS115G Sommelier Drawer, Neptune Grey
CPS115B3 Sommelier Drawer, Black



CPV115B3 Sous - Vide Drawer, Black
CPV115G Sous - Vide Drawer, Neptune Grey



KV194G Vertical Hood



KV194B3 Vertical Hood



SIA1963DS Area Induction, Silver



SIA1963DG Area Induction, Neptune Grey



SIA1963D Area Induction, Black



PX175L Gas Hob, Stainless Steel



PV175B3 Gas Hob, Black



CVI121B3 Built - in Wine Cellars, Black



CVI129B3 Built - in Wine Cellars, Black



CVI121G Built - in Wine Cellars, Neptune Grey



CVI129G Built - in Wine Cellars, Neptune Grey



CVI138RG Undercounter Wine Cellars, Neptune Grey

VICTORIA

Love of detail and a passion for tradition.

VICTORIA

Love of detail and a passion for tradition.

Style Statement for Your Home

Providing a nostalgic atmosphere, where time seems to stop, where passion for good food is seen through utmost attention to details.

Exclusive aesthetics, superb quality and unmistakable design are the ingredients that make any Smeg appliance unique.

The Victoria range is simply no exception. Inspired by Smeg's very first 'Elisabeth' cooker produced in 1948, the Victoria range perfectly captures the essence of timeless classic design and exclusive aesthetics, thanks to Smeg's signature 1950's style branding, solid controls and premium build quality.











SOP6900TP Pyrolytic Multifunction Oven, Cream

SOP6900TN Pyrolytic Multifunction Oven, Black

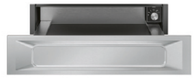
SOP6900TX Pyrolytic Multifunction Oven, Stainless Steel



SO4902M1N Combination Mirowave Oven,Black

SO4902M1P Combination Mirowave Oven,Cream

SO4902M1X Combination Mirowave Oven,Stainless Steel



CPR915X Warming Drawer, Stainless Steel

CPR915P Warming Drawer, Cream

CPR915N Warming Drawer, Black



TR62IP2 Induction Cooker, Cream

TR62IBL2 Induction Cooker, Black



TR62BL Gas Cooker, Black

TR62P Gas Cooker, Cream



TR90GMP Gas Cooker, Cream

TR90GMBL Gas Cooker, Black



TR90IMBL Induction Cooker, Black

TR90IMP Induction Cooker, Cream



TR93GR Gas Cooker, State Grey

TR93P Gas Cooker, Cream

TR93BL Gas Cooker, Black



TR93IP2 Induction Cooker, Cream

TR93IBL2 Induction Cooker, Black



TR4110IBL2 Induction Cooker, Black

TR4110IP2 Induction Cooker, Cream



TR4110GR1 Gas Cooker, State Grey

TR4110P1 Gas Cooker, Cream

TR4110BL1 Gas Cooker, Black



KT90PE Decorative Wall Hood, Cream



KT110PE Decorative Wall Hood, Cream



KSED65PE Decorative Wall Hood, Cream



KT90BLE Decorative Wall Hood, Black



KT110BLE Decorative Wall Hood, Black



KT90GRE Decorative Wall Hood, State Grey



SR975PGH Gas Hob, Cream



SI964PM Induction Hob, Cream



SR975NGH Gas Hob, Cream



SI964NM Induction Hob, Cream

A chance to relive the warm and intimacy of the kitchens of the past.

COLONIAL

COLONIAL

A chance to relive the warm and intimacy of the kitchens of the past.

A colonial style masterpiece for a classical and colonial interior designed living room.

The Colonial line is a chance to relive the warm and intimacy of the kitchens of the past. Specially developed for people who appreciate the tasteful and refined style of traditional settings, the line consists of appliances that help create a unique kitchen ambience.

Colonial ovens, microwaves, hobs, coffee machines, cookers and hoods are your chance to bring much sough-tafter materials and aesthetic principles into the heart of your home and add a touch of sophistication.



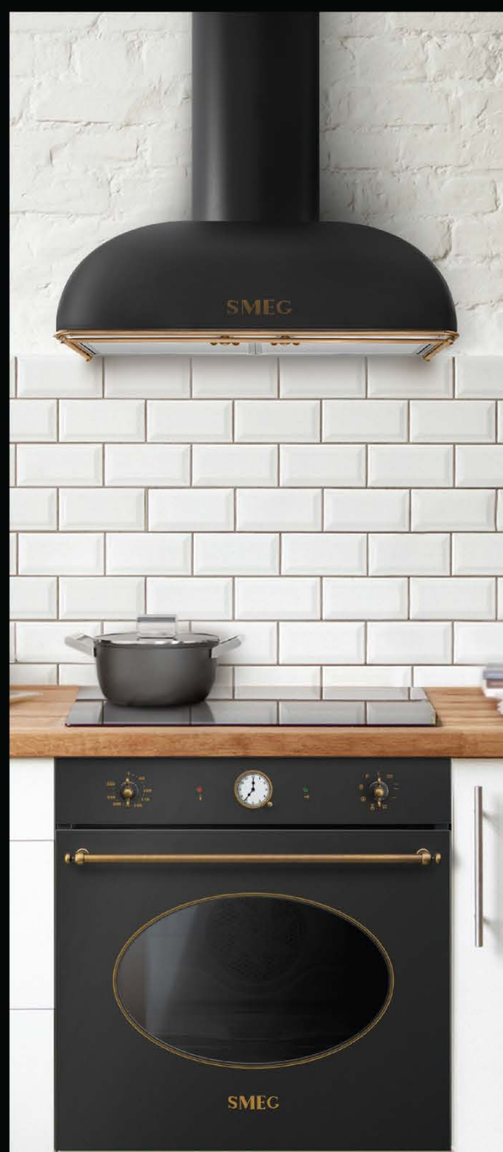














KS89POE Decorative Wall Hood, Cream



KS89AOE Decorative Wall Hood, Anthracite



SF800PO Multifunction Oven, Cream



MP822PO Microwave, Cream



SF800AO Multifunction Oven, Anthracite



CO96GMA9 Gas Cooker, Anthracite



CMS8451P Coffee Machine, Cream



SRV876POGH Gas Hob, Cream



CMS8451A Coffee Machine, Anthracite



SRV876AOGH Gas Hob, Anthracite



P864PO Ceramic Hob, Cream



SI764POM Induction Hob, Cream



P864AO Ceramic Hob, Anthracite



SI764AOM Induction Hob, Anthracite

The colours of portofino bring to life your kitchen

PORTOFINO

PORTOFINO

Traditional Concepts applied to contemporary living

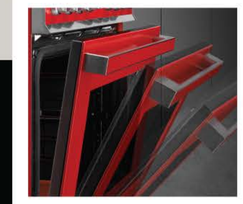
Colourful Landscapes

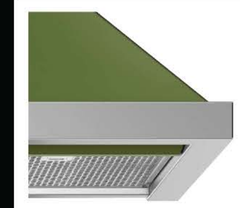
The colours of the tiny Ligurian ports bring light and vibrancy to the new range of Portofino appliances, with models which harmoniously combine the lightness and brightness of Mediterranean hues with the raw strength of stainless steel.

The colourful range, inspired by the rich tones of the Mediterranean, offers superb performance, and is characterised by the clean lines typical of professional kitchen design.





















CPF9GPBL Gas Cooker, Black



CPF9GPAN Gas Cooker, Anthracite



CPF9IPBL Induction Cooker, Black



CPF9IPAN Induction Cooker, Anthracite



CPF9GPX Gas Cooker, Stainless steel



CPF9GPWH Gas Cooker, White



CPF9GPOG Gas Cooker, Olive Green



CPF9IPX Induction Cooker, Stainless steel



CPF9IPWH Induction Cooker, White



CPF9IPOG Induction Cooker, Olive Green



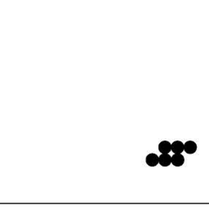
CPF9GPYW Gas Cooker, Yellow

CPF9GPOR Gas Cooker, Orange

CPF9GPR Gas Cooker, Red

CPF9IPYW Induction Cooker, Yellow

CPF9IPOR Induction Cooker, Orange



CPF9IPR Induction Cooker, Red



CPF120IGMPBL Cooker with Mixed Hob, Black



CPF120IGMPX Cooker with Mixed Hob, Stainless steel



CPF120IGMPWH Cooker with Mixed Hob, White



CPF120IGMPT Cooker with Mixed Hob, Turquese



CPF120IGMPR Cooker with Mixed Hob, Red



KPF9BL Decorative Wall Hood, Black



KPF9AN Decorative Wall Hood, Anthracite



KPF9X Decorative Wall Hood, Stainless steel



KPF9WH Decorative Wall Hood, White



KPF9OG Decorative Wall Hood, Olive Green



KPF9YW Decorative Wall Hood, Yellow



KPF9OR Decorative Wall Hood, Orange



KPF9RD Decorative Wall Hood, Red

The elegant functionality of soft lines and rounded edges.

SELECTION

SELECTION

The elegant functionality of soft lines and rounded edges.

The elegant functionality
of soft lines and rounded edges.

The electric ovens and hobs in the range are cutting edge products which once again reveal the secret of Italian design: a mix of creative genius, manufacturing skill and a customer base that gives Italian designers freedom to constantly reinterpret what makes something beautiful.

The soft lines and rounded edges of the Contemporary line lie in perfect harmony with functional, ergonomic and practical needs and enable the appliances to fit seamlessly into various interior settings.



















SELECTION



SF6400PZX Multifunction Oven



SF6400TVX Multifunction Oven



SF6400TB Multifunction Oven



ALFA43XMF Free Standing Multifunction Oven



FMI425X Microwave



KBT900NE Decorative Wall Hood



KBT900XE Decorative Wall Hood



KI90XE Island Hood



KI120XE Island Hood



KBT600XE
Decorative Wall Hood



KBT9L4VN Decorative Wall Hood



KSEV97X2 Decorative Wall Hood



KSET96E2 Integrated Hood



KSET62E Integrated Hood



SRV572XG Contemporary Gas Hob



SRV573XG Contemporary Gas Hob

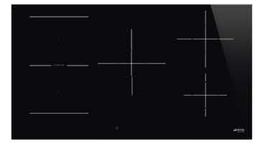


SRV575GH5 Contemporary Gas Hob

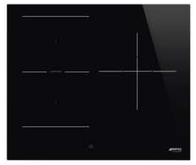


HOBD682D2 Induction Hob With Integrated Hood

SI2M7953DW Induction Hob



SI2M7954D Induction Hob



SI1M4634D Induction Hob



SI7633B1 Induction Hob



SI5322B
Induction Hob



SE232TD1
Ceramic Hob



SE263TD1 Ceramic Hob



SE264TD1 Ceramic Hob



C9GMX2 Concerto Gas Cooker



C9GMMB2 Concerto Gas Cooker



C9IMX9-1 Concerto Induction Cooker



ST382C
Fully Integrated Built - In Dishwasher



LSPP364CX
Under Counter Built - In Dishwasher



LVS354CX
Free Standing Dishwasher



LVS222BIN
Free Standing Dishwasher



VSTR71DKX Undermount Sink, Dark inox



VSTR71BRX Undermount Sink, Brass



VSTR71CUX Undermount Sink, Copper



VSTR50DKX
Undermount Sink, Dark inox



VSTR50BRX
Undermount Sink, Brass



VSTR50CUX
Undermount Sink, Copper



VFU71SFR Undermount Sink



VFU50SFR
Undermount Sink



VSTQ72-2 Undermount Sink



VSTQ40-2
Undermount Sink



UM45
Undermount Sink



UM30
Undermount Sink



VQR71 Low Profile



LDR116-2 Low Profile Sink



LOTG861CD Low Profile Sink



LD102S Low Profile Sink



LD102D-2 Low Profile Sink



LDR861-2 Low Profile Sink



LD861D-2 Low Profile Sink



LDR862-2 Low Profile Sink



LG862-2 Low Profile Sink



LG116D-2 Low Profile Sink



LG861D-2 Low Profile Sink



LG861S-2 Low Profile Sink



VSH20Q Colander For Square Sink

50's Retro FAB

Vibrant colours and smooth design equals stylish appliances.

Rounded shapes, chrome details and bright colours make any space hum with style and character, bewitching lovers of style and design.

50s'Retro FAB

A true "icon" on your kitchen

Retro-Inspired Aesthetics

Smeg's 50's Style range was born from the contamination between technology and aesthetics, to evoke the unmistakable shapes and atmospheres of timeless style. Pastel shades, bold colours and special editions: Smeg appliances perfectly match the personality of those who choose them, from the most classic to the most eclectic.

An Ever-Expanding Range

The memory of the shapes and lines of the past remains alive in the colourful Smeg refrigerators which have inspired a wide range of perfectly coordinated appliances to add a touch of style to the kitchen and beyond.









FAB10


FAB10RBL6


FAB10RWH6


FAB10ROR6


FAB10RRD6


FAB10RDUJ6


FAB10RCR6


FAB10RPG6


FAB10RPB6


FAB10RPK6

FAB28


FAB28RBL5


FAB28RWH5


FAB28RBE5


FAB28RYW5


FAB28RLI5


FAB28RCR5


FAB28RPG5


FAB28RPB5


FAB28RPK5


FAB28RRD5


FAB28ROR5


FAB28RSV5


FAB28RDTP5


FAB28RDEG5


FAB28RDBB5


FAB28RDUJ5


FAB28RDIT5


FAB28RDMC5

FAB30


FAB30RWH5


FAB30ROR5


FAB30RRD5


FAB30RSV5


FAB30RCR5


FAB30RBE5


FAB30RPB5


FAB30RPG5


FAB30RPK5


FAB30RBL5

FAB50


FAB50RRD5


FAB50RWH5


FAB50RCR5


FAB50RCRB5


FAB50RBL5


FAB50RPB5


FAB50RPG5

Rounded and retro lines and colors are reinterpreted with a modern twist to become protagonists of the kitchen.

SMALL APPLIANCES

SMALL APPLIANCES



The new icons of the domestic space

Smeg's Small Domestic Appliances line, designed by Matteo Bazzicalupo e Raffaella Mangiarotti (deepdesign), was born from the fusion of technology and aesthetics, functionality and evocation of the unmistakeable shapes and atmosphere of 50's Style.

Rounded and retro lines and colors are reinterpreted with a modern twist to become protagonists of the kitchen.

















TOASTER


TSF01UJEU


TSF01RGEU


TSF01SSEU


TSF01BLEU


TSF01RDEU


TSF01CREU


TSF01PGEU


TSF01PBEU


TSF01PKEU

KETTLE


KLF03SSEU


KLF03WHMEU


KLF03BLMEU


KLF03BLEU


KLF03WHEU


KLF03RDEU


KLF03CREU


KLF03PGEU


KLF03PBEU


KLF03PKEU

MINI KETTLE


KLF05BLEU


KLF05WHEU


KLF05RDEU


KLF05CREU


KLF05PGEU


KLF05PBEU


KLF05PKEU

CITRUS JUICER


CJF11BLEU


CJF11WHEU


CJF11RDEU


CJF11CREU


CJF11PGEU


CJF11PBEU


CJF11PKEU

HAND MIXER


HMF01BLEU


HMF01WHEU


HMF01RDEU


HMF01CREU


HMF01PGEU


HMF01PBEU


HMF01PKEU

BLENDER


BLF03BLEU


BLF03WHEU


BLF03RDEU


BLF03CREU


BLF03PGEU


BLF03PBEU


BLF03PKEU

HAND BLEDER


HBF03BLEU


HBF03RDEU


HBF03CREU


HBF03PBEU

ESPRESSO COFFEE MACHINE


ECF02BLEU


ECF02WHEU


ECF02RDEU


ECF02CREU


ECF02PGEU


ECF02PBEU


ECF02PKEU

DRIP COFFEE


DCF02BLEU


DCF02RDEU


DCF02SSEU


DCF02WHEU


DCF02CREU


DCF02PGEU


DCF02PBEU


DCF02PKEU

BEAN TO CUP COFFEE MACHINE


BCC02TPMEU


BCC02RDMEU


BCC02WHMEU


BCC02BLMEU

ESPRESSO COFFEE MACHINE WITH GRINDER


EGF03BLEU


EGF03WHEU


EGF03RDEU


EGF03CREU


EGF03PGEU


EGF03PBEU

MILK FROTHER


MFF11BLEU


MFF11WHEU


MFF11RDEU


MFF11CREU


MFF11PGEU


MFF11PBEU


MFF11PKEU

COFFEE GRINDER


CGF11BLEU


CGF11WHEU


CGF11RDEU


CGF11CREU


CGF11PGEU


CGF11PBEU

Household appliances that interpret architecture,
created in collaboration with the Piano Design studio.

PIANO

Architecture can also be applied to household appliances

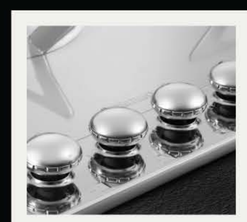
PIANO

HOME APPLIANCES INTERPRETING ARCHITECTURE

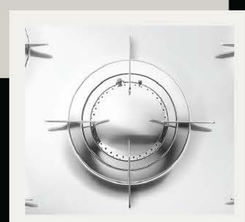
Home appliances interpreting architecture

Architecture can also be done with household objects. Two important values come into play: spirit of service and memory. Service, because objects (like buildings) have first and foremost a utility: they must "serve" people, they must do their job very well. Memory, because designs are not born from nothing, but from a long history of forms, functions, sensations. SMEG and PIANO DESIGN have shared these basic ideas and this way of designing.

When design combines with the universal language of architecture, aesthetics and functionality merge into a lasting story, constant over time but never the same. The Piano Design cooker hob is the result of an agreement between a company like Smeg and a prestigious studio such as Piano Design.



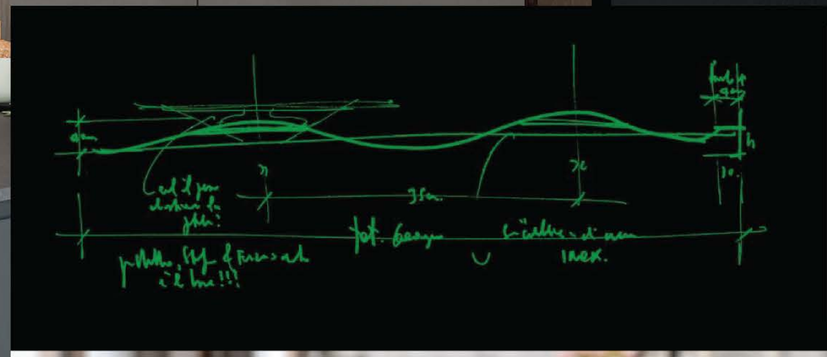














PIANO



P705ES Gas Hob



P106ES Gas Hob

GALILEO

MULTICOOKING
TECHNOLOGY



GALILEO

HERE IS WHERE THE INSPIRATION
WAS BORN TO CREATE GREAT DESIGN ICONS.

WHAT IS GALILEO MULTICOOKING TECNOLOGY ?

It is a new technology that revolutionizes ovens from the inside thanks to professional algorithms that combine traditional cooking, microwave and steam.

MULTICOOKING TECHNOLOGY: FASTER, EASIER, HEALTHIER

Prepare your dishes faster, getting even healthier foods. Through the Multitech and Multistep functions you can combine up to three cooking methods thanks to professional algorithms and get exceptional results.



NEW CAVITY, MANY INNOVATIONS

Lots of innovations are hidden in the new ovens: a completely renovated baffle, LED lights, an innovative new generation steam system and microwave technology.



SMART COOKING

Professional accessories and 150 automatic recipes to help you bake your favorite food.



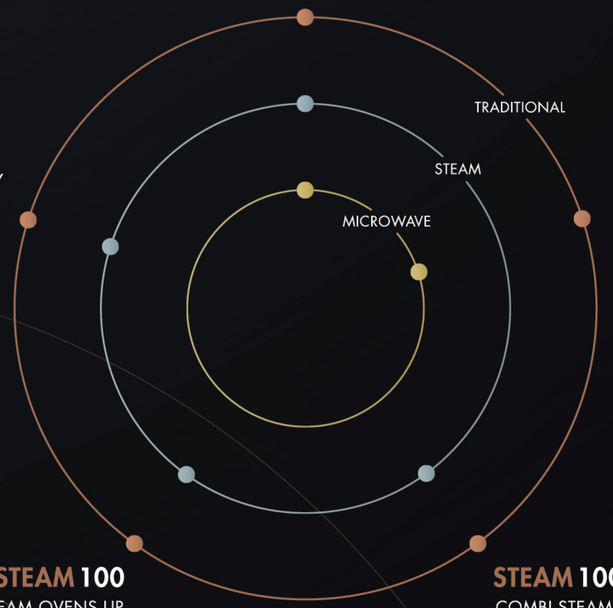
A++ EFFICIENCY

Great attention to sustainability with 10% of energy savings.



OMNI CHEF

THE PERFECT COMBINATION OF
TRADITIONAL COOKING,
STEAM AND MICROWAVE



STEAM ONE
COMBI STEAM OVENS
UP TO 40% HUMIDITY

SPEED WAVE XL
COMBI TRADITIONAL AND
MICROWAVE OVENS,
SMART AND XL

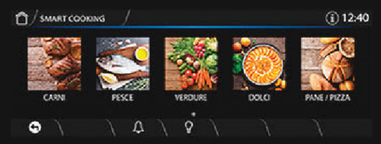
STEAM 100
COMBI STEAM OVENS UP
TO 100% HUMIDITY

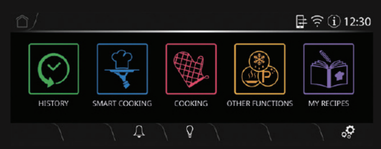
STEAM 100 PRO
COMBI STEAM OVENS
WITH PROFESSIONAL
ALGORITHMS

OVEN

THE NEW GENERATION OF OVENS WITH VIVOscreen DISPLAY

The width of the screen enables more information to be displayed, which is now even easier to read, thanks to more intuitive names for the cooking functions and new icons with bright colors and graphic effects. The illustrative photos of the dishes enable you to get a "preview" of your meal before taking it out of the oven.





Multi-step cooking is one of the handiest functions available, enabling professional results to be achieved; it allows up to 3 cooking phases with different functions to be set during a single cooking session. In addition, the new timer menu enables up to 3 timers to be set, independent of cooking.



TFT DISPLAYS

New functional and intuitive ovens will make the cooking process pleasant.
Top models of the range have color TFT touchscreen display EasyGuide with interactive menu and Dmart Cooking automatic programs.

SAME TIME COOKING

Foods with different cooking processes ready at the same moment. Through this fuction you can cook several dishes of the same time to compose a single dish, saving a lot of time.



TILTING GRILL

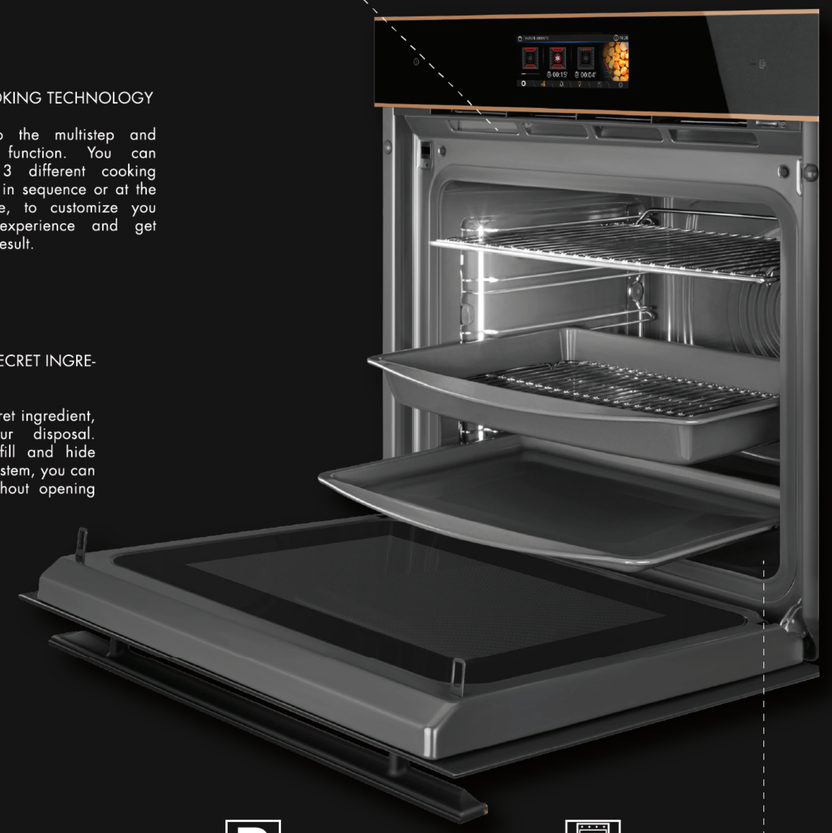
The tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.

MUTICOOKING TECHNOLOGY

Thanks to the multistep and multitech function. You can combine 3 different cooking processes in sequence or at the same time, to customize you cooking experience and get amazing result.

STEAM IS THE SECRET INGREDIENT

Steam is the secret ingredient, alarms at your disposal. Thanks to the fill and hide water loading system, you can fill the tank without opening the oven.



VAPOR CLEAN

VAPOR CLEAN function facilitates cleaning of the oven thanks to the vapor generated by simply putting a little amount of water into the hollow at the oven base.

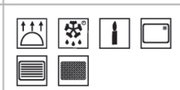
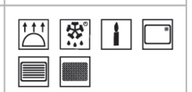
PYROLYSIS

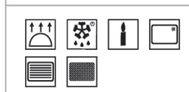
This automatic cleaning function works by heating the inside of the oven to 500 C to burn off any grease and dirt.

EVER CLEAN ENAMEL

The enamel finish of the oven cavity is easy to clean, because it has poor adhesion with fats and is resistant to a variety of household acids.

Multifunction **OVEN**

	CLASSICA				LINEA
					
	SF9390X1	**SF6301TVX**	**SF6301TN**	**SO6302TX**	**SO6102TG**
General					
Galileo Platform	-	-	-	●	●
Color	Stainless Steel	Stainless Steel	Matt Black	Stainless Steel	Neptune Grey
Type	Built - In	Built - In	Built - In	Built - In	Built - In
Product Dimension (WxDxH)(mm)	896 x 571 x 595	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592
Net Volume (L)	115	70	70	68	68
Control Setting	Knob	Knob	Knob	Knob + Touch Button	Full Touch
Display	Compact Screen	Compact Screen	Compact Screen	Evoscreen	Evoscreen
Light	2 x Halogen 40 W	1 x Halogen 40 W	1 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W
No. of shelves	5	5	5	5	5
No. of door glasses | Door Type	3 | Temperate Door	3 | Temperate Door	3 | Temperate Door	3 | Cool Door	3 | Cool Door
Soft Close | Soft Open	-	-	-	● | ●	● | ●
Everclean Enamel	●	●	●	●	●
Temperature Range (°C)	30 - 280	30 - 280	30 - 280	30 - 280	30 - 280
Programs					
Cooking Programs					
Other Functions					
Cleaning System	Vapor clean	Vapor clean	Vapor clean	Vapor clean	Vapor clean
User Convenience					
Delay Start | Automatic Ending	● | ●	● | ●	● | ●	● | ●	● | ●
Minute minder	●	●	●	●	●
Rapid Pre - Heat	●	●	●	●	●
Controls Lock | Child Safety	●	-	-	●	●
Performance					
Energy Efficiency	A+	A+	A+	A+	A+
Electrical Connection	3,100	3,000	3,000	3,000	3,000
Voltage (V) | Current (A)	220 - 240 | 14	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13
Frequency (Hz)	50 | 60	50 | 60	50 | 60	50 | 60	50 | 60
Accessories Included					
Rack	1 With Back and Side Stop	1 With Back Stop	1 With Back Stop	1 With Back Stop	1 With Back Stop
Enamelled Tray	40 mm x 1	40 mm x 1	40 mm x 1	1 x 20 mm , 1 x 50 mm	20 mm x 1 , 50 mm x 1
Alluminium Tray | Insert Grid	- | 1	- | ●	- | ●	- | ●	- | ●
Telescopic Guide Rails	Partial Extraction	-	-	Partial Extraction	Partial Extraction
Pizza Accessories	-	-	-	-	-

	LINEA	VICTORIA			COLONIAL	
						
	SO6102TB3	**SOP6900TP**	**SOP6900TN**	**SOP6900TX**	**SF800PO**	**SF800AO**
General						
Galileo Platform	●	●	●	●	-	-
Color	Black	Craem	Black	Stainless Steel	Cream	Anthracite
Type	Built - In	Built - In	Built - In	Built - In	Built - In	Built - In
Product Dimension (WxDxH)(mm)	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592
Net Volume (L)	68	68	68	68	70	70
Control Setting	Full Touch	Knob	Knob	Knob	Knob	Knob
Display	Evoscreen	Digiscreen	Digiscreen	Digiscreen	Digital Analog Clock	Digital Analog Clock
Light	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W	1 x Halogen 40 W	1 x Halogen 40 W
No. of shelves	5	5	5	5	5	5
No. of door glasses | Door Type	3 | Cool Door	4 | Cool Door	4 | Cool Door	4 | Cool Door	3 | Temperate Door	3 | Temperate Door
Soft Close | Soft Open	● | ●	-	-	-	-	-
Everclean Enamel	●	●	●	●	●	●
Temperature Range (°C)	30 - 280	30 - 260	30 - 260	30 - 260	50 - 250	50 - 250
Programs						
Cooking Programs						
Other Functions		-	-	-	-	-
Cleaning System	Vapor clean	Pyrolysis	Pyrolysis	Pyrolysis	-	-
User Convenience						
Delay Start | Automatic Ending	● | ●	● | ●	● | ●	● | ●	- | ●	- | ●
Minute minder	●	●	●	●	●	●
Rapid Pre - Heat	●	●	●	●	-	-
Controls Lock | Child Safety	●	-	-	-	-	-
Performance						
Energy Efficiency	A+	A	A	A	A	A
Electrical Connection	3,000	3,000	3,000	3,000	3,000	3,000
Voltage (V) | Current (A)	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13
Frequency (Hz)	50 | 60	50 | 60	50 | 60	50 | 60	50 | 60	50 | 60
Accessories Included						
Rack	1 With Back Stop	1 With Back Stop	1 With Back Stop	1 With Back Stop	1 With Back Stop	1 With Back Stop
Enamelled Tray	20 mm x 1 , 50 mm x 1	1 x 50 mm	1 x 50 mm	1 x 50 mm	40 mm x 1	40 mm x 1
Alluminium Tray | Insert Grid	- | 1	- | -	- | -	- | -	- | -	- | -
Telescopic Guide Rails	Partial Extraction	-	-	-	-	-
Pizza Accessories	-	-	-	-	-	-

Multifunction **OVEN**

SELECTION



SF6400PZX



SF6400TVX



SF6400TB



ALFA43XMF

	SF6400PZX	SF6400TVX	SF6400TB	ALFA43XMF
General				
Galileo Platform	-	-	-	-
Color	Stainless Steel	Stainless Steel	Black	Stainless Steel
Type	Built - In	Built - In	Built - In	Free - Standing
Product Dimension (WxDxH)(mm)	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592	602 x 580 x 537
Net Volume (L)	65	70	70	54.5
Control Setting	Knob + Touch buttons	Knob + Touch buttons	Knob + Touch buttons	Knob
Display	Digiscreen	Digiscreen	Digiscreen	-
No. of Light | Light Type	1 x Halogen 40 W	1 x Halogen 40 W	2 x Halogen 40 W	1 x Halogen 40 W
No. of shelve	5	5	5	4
No. of door glasses | Door Type	3 | Cool Door	3 | Cool Door	3 | Cool Door	- | Temperate Door
Soft Close | Soft Open	- | -	-	-	-
Everclean Enamel	Smalto everclean	•	•	•
Temperature Range (°C)	50 - 250	50 - 250	50 - 250	50 - 270
Programs				
Cooking Programs				
Other Functions				-
Cleaning System		Vapor clean	Vapor clean	-
User Convenience				
Delay Start | Automatic Ending	- | •	• | •	• | •	- | •
Minute minder	•	•	•	-
Rapid Pre - Heat	•	•	•	-
Controls Lock | Child Safety	-	-	-	-
Performance				
Energy Efficiency	A	A	A	-
Electrical Connection	3,000	3,000	3,000	3,000
Voltage (V) | Current (A)	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13	230 | 13
Frequency (Hz)	50 / 60	50 / 60	50 / 60	50 / 60
Accessories Included				
Rack	1 With Back Stop	1 With Back Stop	1 With Back Stop	-
Enamelled Tray	40 mm x 1	40 mm x 1	40 mm x 1	-
Alluminium Tray | Insert Grid	- | -	- | -	- | -	4 | -
Telescopic Guide Rails	-	-	-	-
Pizza Accessories	Stone + Cover	-	-	-

Combination **OVEN**

CLASSICA



SO6303APX



SO6302M2X



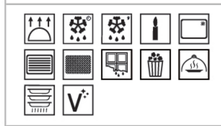
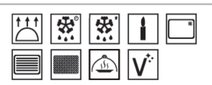
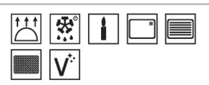
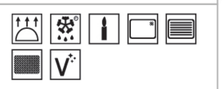
SO6302S3PX

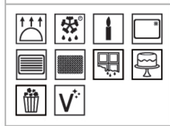
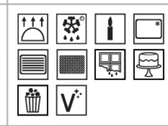
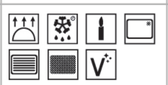
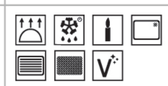
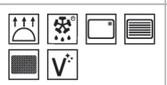
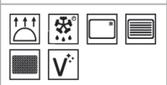


SO4301M1X

	SO6303APX	SO6302M2X	SO6302S3PX	SO4301M1X
General				
Galileo Platform	Omnichef	SpeedwaveXL	Steam 100	Combi Microwave
Color | Net Volume (L)	Stainless Steel | 68	Stainless Steel | 68	Stainless Steel | 67	Stainless Steel | 40
Product Dimension (WxDxH)(mm)	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592	597 x 548 x 454
Control Setting	Knob + Advance Full Touch	Knob + Touch	Knob + Touch	knob
Display	VivoScreen	EvoScreen	EvoScreen	CompactScreen
Light	2 x Multilevel LED 5 W	2 x Halogen 40 W	2 x Halogen 40 W	1 x Halogen 40 W
No. of shelve | Everclean Enamel	5 | •	5 | •	5 | •	2 | •
No. of door glasses | Door Type	4 | Cool Door	4 | Cool Door	3 | Temperate Door	3 | Temperate Door
Soft Close | Soft Open	• | •	• | •	• | •	- | -
Temperature (°C)	30 - 250	30 - 250	30 - 250	30 - 250
Programs / User Convenience				
Cooking Programs				
Microwave Functions			-	
Cooking Programs with Pulse Steam		-	-	-
Cooking Programs with Steam		-		-
Other Functions				
Automatic Programs | Custom Recipes	150 menus | 10	- | -	- | -	- | -
Multitech | Twintech	• | •	- | -	-	-
Cooking with Probe	3 points	-	•	-
Multistep Cooking	Up to 2 steps	-	-	-
Sametime | Delta T Cooking	• | •	- | -	- | -	- | -
Delay Start | Automatic Ending	• | •	• | •	• | •	• | •
Timer | Minute minder	2 | •	1 | •	1 | •	1 | •
Rapid Pre - Heat	•	•	•	•
Controls Lock | Child Safety	•	•	-	•
Performance / Accessories Included				
Microwave Effective Power (W)	900	900	-	800
Energy Efficiency	n/a	n/a	A++	n/a
Electrical Connection | Frequency (Hz)	3,000 | 50/60	3,000 | 50/60	3,000 | 50/60	3,100 | 50/60
Voltage (V) | Current (A)	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13	220 - 240 | 14
Accessories	• Multipoint temperature probe • 2 Luxory racks, 1 Insert gird • 1 Enamelled deep tray (50mm) • 1 St/steel tray (20mm) • 1 St/steel deep tray (40mm) • 1 Telescopic guide rail total extraction	• 1 Rack with back stop • 1 Insert gird • 1 Enamelled deep tray (50mm) • 1 Glass tray • 1 Telescopic Partial Guide rails	• Single point temperature probe • 1 Rack with back stop • 1 Insert gird • 1 Enamelled deep tray (50mm) • 1 St/steel deep tray (40mm) • 1 water loading kit • 1 St/steel tray (20mm)	• 1 Rack with back stop • 1 Insert gird • 1 Glass tray

Combination **OVEN**

	LINEA			
				
	SO6104APG	**SO6104S4PG**	**SO6102S3PG**	**SO6102S3PB3**
General				
Galileo Platform	Omnichef	Steam100 Pro	Steam100	Steam 100
Color | Net Volume (L)	Neptune Grey | 68	Neptune Grey | 68	Neptune Grey | 67	Black | 67
Product Dimension (WxDxH)(mm)	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592	597 x 548 x 592
Control Setting	Advance Full Touch	Advance Full Touch	Full Touch	Full Touch
Display	VivoScreen	VivoScreen	EvoScreen	EvoScreen
No. of Light | Light Type	2 x Multilevel LED 5 W	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W
No. of shelve | Everclean Enamel	5 | •	5 | •	5 | •	5 | •
No. of door glasses | Door Type	4 | Cool Door	3 | Temperate Door	3 | Temperate Door	3 | Temperate Door
Soft Close | Soft Open	• | •	• | •	• | •	• | •
Temperature Range (°C)	30 - 250	30 - 250	30 - 250	30 - 250
Programs / User Convenience				
Cooking Programs				
Microwave Functions		-	-	-
Cooking Programs with Pulse Steam			-	-
Cooking Programs with Steam				
Other Functions				
Automatic Programs | Custom Recipes	150 menus | 10	150 menus | -	- | -	- | -
Multitech | Twintech	• | •	- | -	- | -	- | -
Cooking with Probe	3 points	•	•	•
Multistep Cooking	Up to 2 steps	Up to 2 steps	-	-
Sametime | Delta T Cooking	• | •	• | •	- | -	- | -
Delay Start | Automatic Ending	• | •	• | •	• | •	• | •
Timer | Minute minder	2 | •	1 | •	1 | •	1 | •
Rapid Pre - Heat	•	•	•	•
Controls Lock | Child Safety	•	-	-	-
Performance / Accessories Included				
Microwave Effective Power (W)	900	-	-	-
Energy Efficiency	n/a	A++	A++	A++
Electrical Connection | Frequency (Hz)	3,000 | 50/60	3,000 | 50/60	3,000 | 50/60	3,000 | 50/60
Voltage (V) | Current (A)	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13	220 - 240 | 13
Accessories	• Multipoint temperature probe • 1 Rack with back stop, 1 Insert grid • 1 Enamelled deep tray (50mm) • 1 St/steel tray (20mm) • 1 St/steel deep tray (40mm) • 1 Telescopic guide rail total extraction	• Multipoint temperature probe • 1 Rack with back stop, 1 Insert grid • 1 Enamelled deep tray (50mm) • 1 St/steel tray (20mm) • 1 St/steel deep tray (40mm) • 1 Telescopic guide rail total extraction	• Single point temperature probe • 1 Rack with back stop, 1 Insert grid • 1 Enamelled deep tray (50mm) • 1 St/steel tray (20mm) • 1 St/steel deep tray (40mm) • Water loading kit	• Single point temperature probe • 1 Rack with back stop, 1 Insert grid • 1 Enamelled deep tray (50mm) • 1 St/steel tray (20mm) • 1 St/steel deep tray (40mm) • Water loading kit

	LINEA				VICTORIA		
							
	SO6102M2G	**SO6102M2B3**	**SO4102M1G**	**SO4102M1B3**	**SO4902M1P**	**SO4902M1N**	**SO4902M1X**
General							
Galileo Platform	SpeedwaveXL	SpeedwaveXL	Combi Microwave	Combi Microwave	Combi Microwave	Combi Microwave	Combi Microwave
Color | Net Volume (L)	Neptune Grey /68	Black /68	Neptune Grey /40	Black /40	Cream /40	Black /40	Stainless Steel /40
Product Dimension (WxDxH)(mm)	597 x 548 x 592	597 x 548 x 592	597 x 548 x 454	597 x 548 x 454	597 x 548 x 454	597 x 548 x 454	597 x 548 x 454
Control Setting	Full Touch	Full Touch	Full Touch	Full Touch	knob	knob	knob
Display	EvoScreen	EvoScreen	EvoScreen	EvoScreen	EvoScreen	EvoScreen	EvoScreen
No. of Light | Light Type	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W	2 x Halogen 40 W
No. of shelve | Everclean Enamel	5 | •	5 | •	2 | •	2 | •	2 | •	2 | •	2 | •
No. of door glasses | Door Type	4 | Cool Door	4 | Cool Door	4 | Temperate Door	3 | Temperate Door	3 | Temperate Door	3 | Temperate Door	3 | Temperate Door
Soft Close | Soft Open	• | •	• | •	• | •	• | •	• | •	• | •	• | •
Temperature Range (°C)	30 - 250	30 - 250	30 - 250	30 - 250	25 - 250	25 - 250	25 - 250
Programs / User Convenience							
Cooking Programs							
Microwave Functions							
Cooking Programs with Pulse Steam	-	-	-	-	-	-	-
Cooking Programs with Steam	-	-	-	-	-	-	-
Other Functions							
Automatic Programs | Custom Recipes	- | -	- | -	- | -	- | -	- | -	- | -	- | -
Multitech | Twintech	-	-	-	-	-	-	-
Cooking with Probe	-	-	-	-	-	-	-
Multistep Cooking	-	-	-	-	-	-	-
Sametime | Delta T Cooking	- | -	- | -	- | -	- | -	- | -	- | -	- | -
Delay Start | Automatic Ending	• | •	• | •	• | •	• | •	• | •	• | •	• | •
Timer | Minute minder	1 | •	1 | •	1 | •	1 | •	1 | •	1 | •	1 | •
Rapid Pre - Heat	•	•	•	•	•	•	•
Controls Lock | Child Safety	•	•	•	•	•	•	•
Performance / Accessories Included							
Microwave Effective Power (W)	900	900	800	800	800	800	800
Energy Efficiency	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Electrical Connection | Frequency (Hz)	3,000 | 50/60	3,000 | 50/60	3,300 | 50/60	3,300 | 50	3,300 | 50/60	3,300 | 50/60	3,300 | 50/60
Voltage (V) | Current (A)	220 - 240 | 13	220 - 240 | 13	220 - 240 | 14	220 - 240 | 14	220 - 240 | 14	220 - 240 | 14	220 - 240 | 14
Accessories	• 1 Rack with back stop • 1 Insert gird • 1 Enamelled deep tray • 1 Glass tray • 1 Telescopic Partial Guide rails	• 1 Rack with back stop • 1 Insert gird • 1 Enamelled deep tray • 1 Glass tray • 1 Telescopic Partial Guide rails	• 1 Rack with back stop • 1 Insert grid • 1 Glass tray	• 1 Rack with back stop • 1 Insert gird • 1 Glass tray	• 1 Rack with back stop • 1 Insert gird • 1 Glass tray	• 1 Rack with back stop • 1 Insert gird • 1 Glass tray	• 1 Rack with back stop • 1 Insert gird • 1 Glass tray

Microwave OVEN

	CLASSICA	COLONIAL	LINEA			SELECTION
						
	MP322X1	MP822PO	MP122B3	FMI125N	FMI125G	FMI425X
General						
Color	Stainless Steel	Cream	Black	Black	Neptune Grey	Stainless Steel
Microwave with Grill	•	•	•	•	•	•
Commercial Size (cm)	39	39	39	39	39	39
Net Volume (L)	22	22	22	25	25	25
Product Dimension (WxDxH)(mm)	595 x 334 x 390	595 x 334 x 390	595 x 334 x 390	595 x 403 x 388	594 x 403 x 388	594 x 403 x 388
Control Setting	Knobs	Knobs	Knobs	Touch	Touch	Knob + Buttons
Display	LED	LED	LED	LED	LED	LED
Cavity Material	Stainless Steel	Stainless Steel	Stainless Steel	•	•	•
Turnable Tray	-	-	-	•	•	•
Ceramic Base	•	•	-	-	-	
No. of Light | Light Type	1 x LED	1 x LED	1 x LED	1 x LED	1 x LED	1 x LED
No. of door glasses	2	2	2	1	1	1
Programs / User Convenience						
Microwave	•	•	•	•	•	•
Microwave + Grill	•	•	•	•	•	•
Full Grill	•	•	•	•	•	•
Defrost by Time	•	•	•	•	•	•
Defrost by Weight	•	•	•	•	•	•
Pizza	•	•	•	•	•	-
Automatic Programs	-	-	-	8	8	8
Child Safety Lock	•	•	•	•	•	•
Timer	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic
Timer Setting Option	Start and Stop	Start and Stop	Start and Stop	End Cooking	End Cooking	End Cooking
Performance / Accessories Included						
Microwave Effective Power (W)	850	850	850	900	900	900
Grill Type	Heating Element	Heating Element	Heating Element	Quartz	Quartz	Quartz
Cooling System	Tangential	Tangential	Tangential	Tangential	Tangential	Tangential
Electrical Connection (W)	2,700	2,700	2,700	1,450	1,450	1,450
Voltage (V) | Current (A)	220 - 240 | 11	220 - 240 | 11	220 - 240 | 11	220 - 240 | 6	220 - 240 | 6	220 - 240 | 6
Frquency (Hz)	50	50	50	50	50	50
Accessories	• 1 grid • 1 selection control Knob kit	• 1 grid	• 1 grid	• 1 grid • 1 Suction cup	• 1 grid • 1 Suction cup	• 1 grid

Coffee Machine

	CLASSICA	LINEA		COLONIAL	
					
	CMS4303X	CMS4104B3	CMS4104G	CMS8451P	CMS8451A
General					
Color	Stainless Steel	Black	Neptune Grey	Cream	Anthracite
Installation	On telescopic guides with soft closing	On telescopic guides with soft closing	On telescopic guides with soft closing	On telescopic guides with soft closing	On telescopic guides with soft closing
Commercial Size (cm)	45	45	45	45	45
Product Dimension (WxDxH)(mm)	595 x 470 x 455	595 x 470 x 455	595 x 470 x 455	595 x 470 x 455	595 x 470 x 455
Control Setting	Knobs + Touch	Touch	Touch	Knobs + Buttons	Knobs + Buttons
Display	4.3" TFT Colour	4.3" TFT Colour	4.3" TFT Colour	LCD	LCD
No. of Light | Light Type	4 x LED	4 x LED	4 x LED	2 x LED	2 x LED
Pump Pressure	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar
Coffee Grinding	13 Levels	13 Levels	13 Levels	7 Levels	7 Levels
Grinder	Semiprofessional St / steel conical burr	Semiprofessional St / steel conical grinder	Semiprofessional St / steel conical grinder	Semiprofessional St / steel conical grinder	Semiprofessional St / steel conical grinder
Coffee Lengths	5 Levels	5 Levels	5 Levels	3 Levels	3 Levels
Coffee Beans Capacity (g)	350	350	350	220	220
Water Tank (L)	2.5	2.5	2.5	2.5	2.5
Programs / User Convenience					
Pre - Heat Infuser	•	•	•	-	-
Automatic Rinsing	Every switch on - off	Every switch on - off	Every switch on - off	Every switch on - off	Every switch on - off
Variable Coffee Temperature	3 Levels	3 Levels	3 Levels	2 Levels	2 Levels
Number of Drinks	*13	*13	*13	**4	**4
Coffee Function (Single | Double)	• | •	• | •	• | •	• | •	• | •
Hot Water Function	•	•	•	•	•
Ground Coffee Option	•	•	•	•	•
Automatic Cappucino Maker	•	•	•	•	•
Adjustable Cappucino Foam	3 Levels	3 Levels	3 Levels	3 Levels	3 Levels
Lack of Water Signal	•	•	•	•	•
Adjustable Coffee Intensity	5 Levels	5 Levels	5 Levels	5 Levels	5 Levels
Descaling	Automatic	Automatic	Automatic	Automatic	Automatic
Child Safety Lock	•	•	•	•	•
Technical / Performance					
Thermal Carafe	St / steel 0.5 L with autoclean system	St / steel 0.5 L with autoclean system	St / steel 0.5 L with autoclean system	-	-
Heating System	Thermoblock + Steamer	Thermoblock + Steamer	Thermoblock + Steamer	-	-
Cup Holder	Warmed cup holder	Warmed cup holder	Warmed cup holder	-	-
Height - Adjustable Coffee Spout	85 - 142 mm	85 - 142 mm	85 - 142 mm	•	•
Electrical Connection (W)	1,350	1,350	1,350	1,350	1,350
Voltage (V)	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240
Current (A)	5	5	5	5	5
Frquency (Hz)	50/60	50/60	50/60	50/60	50/60

*13 menus of drinks : Espresso , Coffee Long , 2x Espresso , Espresso Macchiato , Americano , Cappucino , Cappucino Mix , Caffelatte , Latte Macchiato , Hot Milk , Flat White , Hot Water

*4 menus of drinks : Espresso , 2x Espresso , Cappucino , Hot Water

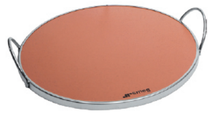
Accessories



PALPZ

- Pizza shovel with folding handle

Dimensions: L 31.5 x H 32.5 cm
Easy and convenient to use and store.
Perfect for serving pizza, bread and
savory pastries in a safe and professional way.



PRTX

- Refractary pizza stone with handles

D=35 cm Not suitable for microwave ovens.
Suitable for gas ovens, to be put on the griddle.



PPR9

- Refractary pizza stone without handles

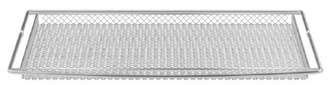
Squared shaped stone: L 64 x H 2.3 x P 37.5 cm
Suitable also for gas ovens, to be put on the griddle.



STONE

- Refractary pizza stone without handles

Squared shaped stone: L 42 x H 1.8 x P 37.5 cm
Ideal for cooking pizzas with the same results as
a typical wood-fired oven. Can also be used for
baking bread, focaccias and other recipes such
as pies, flans or biscuits



AIRFRY

- Air fryer rack

Ideal for recreating traditional frying in the oven,
but with fewer calories and less fat. It allows you
to cook quickly and simply dishes such as French
fries, fried vegetables and fish, ensuring perfect
browning and crispiness.



BBQ

- Double sided plate BBQ

Suitable for recreating succulent and crispy dishes
in the oven with the typical taste of grilled cooking.
The ribbed side is particularly suitable for meats
and cheeses. The smooth side for fish, seafood
and vegetables.

Symbol

OVEN

Static

The heat comes from below and from above at the same time. Static cooking is slower and more delicate. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.

Fan grill (Large)

Very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.

Circulaire

The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.

Circulaire + Bottom

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

Grill

Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.

Fan Assisted

The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result. Ideal for baked pasta, biscuits, roasts and cobblers.

Turbo

The heat comes from 3 directions: above, below and from the back of the oven.The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.

ECO

This function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture.

Base

The heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy.

Fan assisted base

The "Assisted Base" system uses a fan and lower heating element to quickly finish cooking foods that are cooked on the outside but not inside, requiring moderate heat. It's suitable for all types of food.

Pizza

Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.

Symbol

MICROWAVE

Microwave

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings.

Fan Assisted

Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.

Circulaire

Cooking with the simultaneous use of the heating element in combination with fan and microwave supply.

Microwave with Grill

The use of the grill results in prefect browning on the surface of the food, whilst the microwave cooks the food in a short time.

Reheat

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

PULSED STEAM

Fan Assisted

Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough.

Circulaire

Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough.

Circulaire + Bottom

Ideal for reheating flans and quiches. This function will re-crisp the base, whilst filling will not dry out due to the additional moisture in the cooking cavity.

Turbo

For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat from the turbo function creates the caramelised flavours we know and love.

Fan Grill

For creating a perfectly roasted meat joint. The extra moisture keeps the meat juicy and tender, whilst the heat fro.

STEAM

Steam

Cook food in the most natural way, producing both tasty and nutritious results.

Fan Assisted

Where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.

Circulaire

Cooking with the simultaneous use of the heating element in combination with fan and steam supply.

Circulaire Bottom

Cooking with the simultaneous use of the heating element in combination with fan and steam supply.

Sous Vide

Steam function for perfect cooking of sous vide dishes. Enhances the taste of dishes and keeps their appearance and nutrients unaltered. Vacuum cooking (Sous Vide) made with the help of a steam oven is also an incredible healthy and genuine type of cooking.

Reheat

Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.

CLEANING FUNCTION

Vapor Clean

A simple cleaning function using steam to loosen food deposits in the oven. Simply pour a little detergent and water into a special hollow inside the oven.

Pyrolytic

At 500°C this function destroys all the dirt deposits inside the oven.

DEFROST FUNCTION

Defrost by Time

The time to thaw the food is determined automatically.

Defrost by Weight

The time is determined automatically once you set the weight of the food to be defrosted.

OTHER FUNCTION

Leavening

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted.

Sabbath

Function that allows to cook food respecting Judaism's day of rest provisions.

BBQ **

Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking.

Stone Cooking **

Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits.

Air -Fry **

Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

Melt **

Function to melt butter and chocolate without using the bain-marie.

Soft **

Function to soften butter and cheese. It is useful for quickly bringing frozen desserts to serving temperature. The function can also be used to soften ice cream.

Pop - Corn **

Function for the preparation of popcorn packaged in bags .

Keep Warm

The function allows to keep cooked food warm.

Plate Rack / Warmer

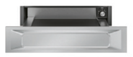
Function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.

Wine Cellars

	LINEA				LINEA	CLASSICA		
								
	CVI121G	**CVI121B3**	**CVI129G**	**CVI129B3**	**CVI138RG**	**CVI321X3**	**CVI329X3**	**CVI338RX3**
	General				General			
Galileo Platform	-	-	-	-	-	-	-	-
Color	Neptune Grey	Black	Neptune Grey	Black	Neptune Grey	Stainless Steel	Stainless Steel	Stainless Steel
Size (CM) / Net Volume (L)	45 | 56	45 | 56	60 | 79	60 | 79	82 - 87 | 114	45 | 56	60 | 79	82 - 87 | 114
Product Dimension (WxDxH)(mm)	596 x 560 x 457	596 x 560 x 457	596 x 566 x 572	596 x 566 x 572	595 x 566 x 820	596 x 560 x 457	596 x 560 x 457	595 x 566 x 820
Max Capacity (Bottles 0.75 L)	21 Bottles	21 Bottles	29 Bottles	29 Bottles	38 Bottles	21 Bottles	29 Bottles	38 Bottles
Control Settings	Touch	Touch	Touch	Touch	Touch	Touch	Touch	Touch
Display	LCD	LCD	LCD	LCD	LED	LED	LED	LED
Function Display	Temperature;Alarm, Value	Temperature;Alarm, Value	Temperature;Alarm, Value	Temperature;Alarm, Value	Temperature;Alarm, Value	Temperature;Alarm, Value	Temperature;Alarm, Value	Temperature;Alarm, Value
Hinge Type / Position	Variable	Variable	Variable	Variable	Variable	Standard	Variable	Standard
Reversible Door	•	•	•	•	•	•	•	•
Anti-UV Door Glass	•	•	•	•	•	•	•	•
Door Opening Type	Push - Pull System	Push - Pull System	Push - Pull System	Push - Pull System	Handle	Push - Pull System	Push - Pull System	Handle
	Wine Cellar Compartment				Wine Cellar Compartment			
Temperature (°C)	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20
Type of Temperature Control	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic
Cooling Type	Fan Assisted	Fan Assisted	Fan Assisted	Fan Assisted	Fan Assisted	Fan Assisted	Fan Assisted	Fan Assisted
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Shelve Material	Wood	Wood	Wood	Wood	Wood	Wood	Wood	Wood
Removable Shelves on Telescopic Guide Rail	•	•	•	•	•	•	•	•
Number of Removable Shelves	2	2	2	2	3	2	2	3
Number of Fixed Shelves	1	1	1	1	2	1	1	2
Air Filter	Activitated Charcoal	Activitated Charcoal	Activitated Charcoal	Activitated Charcoal	Activitated Charcoal	Activitated Charcoal	Activitated Charcoal	Activitated Charcoal
	Tecnical Features				Tecnical Features			
Metal panel on the back of the fridge	Metal	Metal	Metal	Metal	Metal	Metal	Metal	Metal
Compressor type	Low Vibration	Low Vibration	Low Vibration	Low Vibration	Low Vibration	Low Vibration	Low Vibration	Low Vibration
Adjustable Temperature Zones	1	1	2	2	2	2	2	2
Independent Cooling Systems	1	1	1	1	2	2	1	2
Number of Compressors	1	1	1	1	1	1	1	1
Adjustable Feet	-	-	-	-	2 Front + 2 Rear	-	-	2 Front + 2 Rear
	Performance				Performance			
Noise Level	36 dB(A) re 1pW	36 dB(A) re 1pW	38 dB(A) re 1pW	38 dB(A) re 1pW	38 dB(A) re 1pW	36 dB(A) re 1pW	38 dB(A) re 1pW	38 dB(A) re 1pW
Annual Energy Consumption	100 kWh/a	100 kWh/a	140 kWh/a	140 kWh/a	140 kWh/a	100 kWh/a	140 kWh/a	140 kWh/a
Climate Class	SN, N, ST	SN, N, ST	SN, N, ST	SN, N, ST	SN, N, ST	SN, N, ST	SN, N, ST	SN, N, ST
EEI	124%	124%	170%	170%	165%	124%	170%	165%
Voltage (V)	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240
Current (A)	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
Electrical Connection (W)	40	40	40	40	40	40	40	40
Frequency (Hz)	50	50	50	50	50	50	50	50

Reheat
Drawers

	LINEA		CLASSICA
			
	CPRT115G	**CPR115B3**	**CPR315N**
	General		
Color	Neptune Grey	Black	Matt Black
Material	Painted	Glass	Painted
Commercial Height (cm)	14	14	14
Product Dimension (WxDxH)(mm)	597 x 538 x 135	597 x 538 x 135	597 x 538 x 135
Control Setting	Touch	Knob	Knob
Display	•	-	-
Temperature Control	Electronic	Electro - Machanic	Electro - Machanic
	Functions		
Keep Warm	•	•	•
Low Temperature Cooking	•	-	-
Reheating	•	•	•
Defrost	•	•	•
Timer	•	-	-
Delay Timer	•	-	-
Dish Warmer	•	•	•
Proofing	•	•	•
Mug Warmer	•	•	•
Subbath	•	-	-
	Tecnical Features		
Max Weight Allowance (kg)	15	15	15
Maximum Loading Weight (kg)	85	85	85
Capcacity (L)	21	21	21
Base Material	Stainless Steel	Stainless Steel	Stainless Steel
Opening Mechanism	Push - Pull	Push - Pull	Push - Pull
	Performance		
Electrical Connection (W)	500	500	400
Voltage (V)	220 - 240	220 - 240	220 - 240
Current (A)	2	2	2
Frequency (Hz)	50/60	50/60	50/60

	CLASSICA	VICTORIA		
				
	CPR315X	**CPR915P**	**CPR915N**	**CPR915X**
	General			
Color	Stainless Steel	Cream	Black	Silver
Material	Painted	Painted	Painted	Painted
Commercial Height (cm)	14	14	14	14
Product Dimension (WxDxH)(mm)	597 x 538 x 135	597 x 538 x 135	597 x 538 x 135	597 x 538 x 135
Control Setting	Knob	Knob	Knob	Knob
Display	-	-	-	-
Temperature Control	Electro - Machanic	Electro - Machanic	Electro - Machanic	Electro - Machanic
	Functions			
Keep Warm	•	•	•	•
Low Temperature Cooking	-	-	-	-
Reheating	•	•	•	•
Defrost	•	•	•	•
Timer	-	-	-	-
Delay Timer	-	-	-	-
Dish Warmer	•	•	•	•
Proofing	•	•	•	•
Mug Warmer	•	•	•	•
Subbath	-	-	-	-
	Tecnical Features			
Max Weight Allowance (kg)	15	15	15	15
Maximum Loading Weight (kg)	85	85	85	85
Capcacity (L)	21	21	21	21
Base Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Opening Mechanism	Push - Pull	Push - Pull	Push - Pull	Push - Pull
	Performance			
Electrical Connection (W)	400	400	400	400
Voltage (V)	220 - 240	220 - 240	220 - 240	220 - 240
Current (A)	2	2	2	2
Frequency (Hz)	50/60	50/60	50/60	50/60

Sommelier **Drawers**

	LINEA		CLASSICA
			
	CPS115G	**CPS115B3**	**CPS315X**
	General		
Color	Neptune Grey	Black	Stainless Steel
Material	Glass	Glass	Painted
Commercial Height (cm)	14	14	14
Product Dimension (WxDxH)(mm)	597 x 538 x 135	597 x 538 x 135	597 x 538 x 135
	Tecnical Features		
Max Weight Allowance (kg)	15	15	15
Maximum Loading Weight (kg)	85	85	85
Base Material	Stainless Steel	Stainless Steel	Stainless Steel
Opening Mechanism	Push - Pull	Push - Pull	Push - Pull
	Accessories Included		
Slavonia Durmast Wooden Shelf	•	•	•
Wine Pump	•	•	•
2 Corks	•	•	•
Sparkling Cork	•	•	•
Cork to Pour Wine	•	•	•
Anti Drip Cork	•	•	•
Solid Steel Cork for Sparkling Wines	•	•	•
Champagne | Sparkling Wine Pliers	•	•	•
Corkscrew Sommelier	•	•	•
Red Wines Cork	•	•	•
Wine Thermometer with Slipcase	•	•	•
Wine Funnel with Wooden Handle	•	•	•

Sous - Vide **Drawers**

	LINEA		CLASSICA
			
	CPV115G	**CPV115B3**	**CPV315X**
	General		
Color	Neptune Grey	Black	Stainless Steel
Material	Glass	Glass	Stainless Steel
Commercial Height (cm)	14	14	14
Product Dimension (WxDxH)(mm)	597 x 570 x 135	597 x 570 x 135	597 x 570 x 135
Control Setting	Touch	Touch	Touch
	Functions		
Vacuum in Containaer Cycle	3 Levels (Delicate, Medium, Strong)	3 Levels (Delicate, Medium, Strong)	3 Levels (Delicate, Medium, Strong)
Preservation Cycle	3 Levels (Delicate, Preservation, Sous Vide)	3 Levels (Delicate, Preservation, Sous Vide)	3 Levels (Delicate, Preservation, Sous Vide)
Chef Function	Marinade and Infusion	Marinade and Infusion	Marinade and Infusion
Welding	3 Levels (Delicate, Medium, Strong, Depending of the kind of bag used)	3 Levels (Delicate, Medium, Strong, Depending of the kind of bag used)	3 Levels (Delicate, Medium, Strong, Depending of the kind of bag used)
Pump Flow	4 m^3/h	4 m^3/h	4 m^3/h
Dehumidification Pump Cycle	•	•	•
Removable Enabling Vacuum Bar	•	•	•
Enabling Vacuum Bar Length (mm)	260	260	260
	Tecnical Features		
Max Weight Allowance (kg)	15	15	15
Maximum Loading Weight (kg)	48	48	48
Capcacity (L)	6.5	6.5	6.5
Base Material	Stainless Steel 304	Stainless Steel 304	Stainless Steel 304
Opening Mechanism	Push - Pull	Push - Pull	Push - Pull
Drawer Maximum Protrusion	453 +/- 2	453 +/- 2	453 +/- 2
Lid Opening	65° +/- 3°	65° +/- 3°	65° +/- 3°
Vacuum Sensor	Accuracy 10 mbar	Accuracy 10 mbar	Accuracy 10 mbar
Welding Type	Double - Phase	Double - Phase	Double - Phase
Preservation Cycle Duration	1' - 1'20"	1' - 1'20"	1' - 1'20"
Reachable Vacuum	2 - 10 millibar (99.9%)	2 - 10 millibar (99.9%)	2 - 10 millibar (99.9%)
	Performance		
Electrical Conccetion Rating	240	240	240
Voltage (V)	220 - 240	220 - 240	220 - 240
Frequenzy (Hz)	50 / 60	50 / 60	50 / 60
Current (A)	1	1	1
	Accessories Included		
Accessories	• 20 x 30 V Bags • 25 x 35 V Bags	• 20 x 30 V Bags • 25 x 35 V Bags	• 20 x 30 V Bags • 25 x 35 V Bags

AREA

INDUCTION HOB AREA VIVO SCREEN MAX, INTELLIGENT COOKING WITH A TOUCH OF COLOR

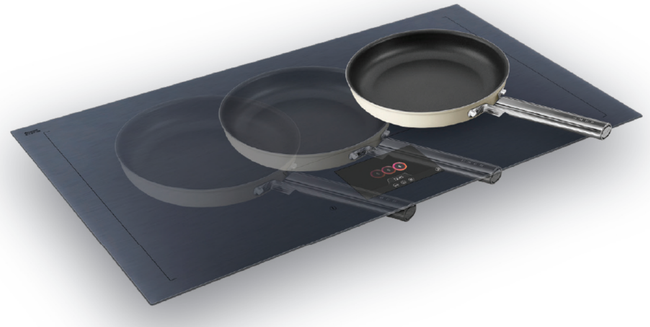
Smeg induction hobs are perfect allies for cooking with practicality and safety, without compromising on cooking performance. In addition, they are true **design objects** that embellish the kitchen environment with a refined and minimal aesthetic, giving each space a contemporary avant garde character.



The **Area Vivo Screen Max** SIA1963D and SIA1963DG induction hobs are the ideal solution for consumers looking for freedom and flexibility of use, with the possibility of using up to six pots of different sizes. Equipped with a **Glassy ceramic glass** surface with screen printing under the glass, they have a much greater shine than traditional induction glasses and are totally smooth, for silent, easy movement of the pots and easy cleaning.

Eco-Logic Advance system

The presence of innovative technologies also concerns **energy saving**. The Area induction hob is in fact equipped with the **Eco-Logic Advance system** that allows you to **moderate its power up to 2400 W** and to customize all the setting parameters to meet every need.



In addition to a renewed design, the Area induction hob is equipped with innovative technologies that adapt to every need. The high-resolution 7 " TFT controls offer a wide range of customizable functions. The display shows the position, size and shape of the pan for simple and intuitive control of the hob and the **Follow Pot function** allows you to freely move the pans on the hob while maintaining the initial settings, without having to stick to pre-set cooking areas. The **Auto-pot detection function** is also designed to automatically recognize the position of the pots on the hob, saving the user from having to select the correct area.

THE PERFECT COMBINATION OF COOKING AND EXTRACTION

The hob with integrated hood combines induction and extraction in one elegant and balanced product.
A unique and innovative product for the ultimate expression of flexibility and Power.

H O B D

HOB WITH INTEGRATED HOOD



















GAS HOB

ULTRA-RADID BURNERS*
Some ultra-rapid burners offer 3 different configurations for using the flame. Burners have 2 rows of flame which may be used together or independently.

BURNERS WITH VERTICAL FLAME*
The unique technology of these burners makes the flame almost vertical; heat does not spread over the surface, and is concentrated at the bottom of dishes, thereby enhancing the performance of burners.

CAST IRON PAN STANDS*
Cast iron pan stands are resistant to high temperatures. They are very robust, and is their appearance does not deteriorate with time.

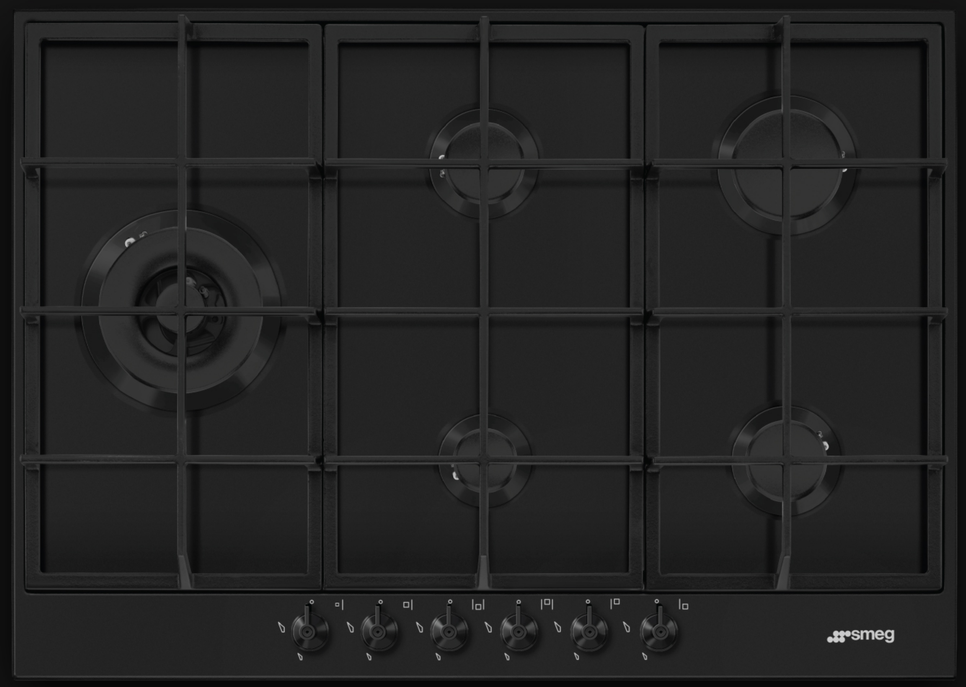
SAFETY VALVES
The safety valve system promptly shuts off the gas supply upon flame extinguishment, enhancing operational safety.

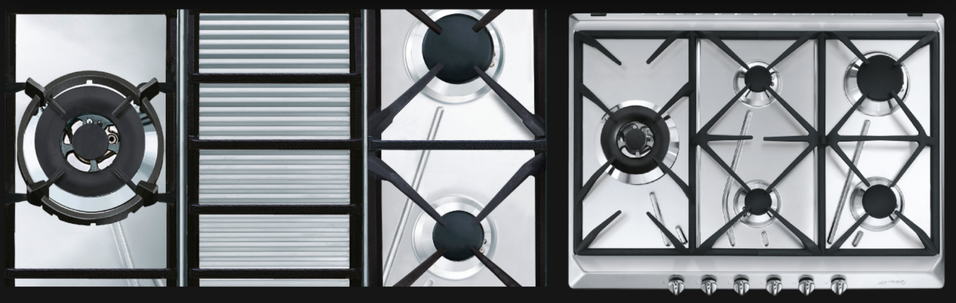
GLASS ON METAL*
Exclusive metal base consists of a layer of steel and a layer of tempered glass. If glass hob is accidentally broken, a special adhesive agent between the glass and steel will prevent the destruction of the hob.



TRULY ASIA - TRULY SMEG
A gas hob that provides genuine access to Asian culinary traditions. Its tailored size and customizable gas options ensure convenient Asian-style cooking.

* Available in some models.





FROM LOW SIMMER TO HIGH HEAT
The burner heads offer a wide range of heat settings. With the inner ring flame for gentle simmering or melting, and the outer ring flame for boiling or maximum heat using a single flame. Furthermore, the simultaneous use of two flame rings ensures rapid heating for stir-frying.

Gas Hobs

	LINEA		CLASSICA		CLASSICA			VICTORIA	
									
	PV175B3	**PX175L**	**PC31GNO**	**PC73GNO**	**PX375LMB**	**PGF95-4**	**PS9062**	**SR975PGH**	**SR975NGH**
	General				General				
Color	Black	Stainless Steel	Black	Black	Matt Black	Stainless Steel	Stainless Steel	Cream	Black
Built - In Type	Traditional	Traditional	Ultra Low Profile	Ultra Low Profile	Traditional	Ultra Low Profile	Ultra Low Profile	Traditional	Traditional
Product Dimension (WxDxH)(mm)	720 x 510 x 58	725 x 510 x 40	300 x 510 x 55	720 x 510 x 102	725 x 510 x 40	867 x 509 x 78	900 x 512 x 76	685 x 500 x 32	685 x 500 x 32
Hob Base	Angled edge 'tempered glass	Satin Finished	Ceramic Glass	Ceramic Glass	Enamelled Steel	Satin Finished	Satin Finished	Enamelled Steel	Enamelled Steel
Glass on Steel	•	•	•	•	•	•	•	•	•
Pan Stands	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron
Burner Design	Vertical Flame, Flat Design	Smeg contemporary	Standard	Standard	Smeg contemporary	Standard	Standard	Standard	Standard
Burner Material	Alluminium	Alluminium	Brass	Brass	Alluminium with Black Ceram Coating	Alluminium	Alluminium	Alluminium	Alluminium
Control Settings	Knobs	Knobs	Knobs	Knobs	Knobs	Knobs	Knobs	Knobs	Knobs
Number of Control	5	6	1	3	6	5	6	6	6
	Cooking Zones				Cooking Zones				
Number of Cooking Zones	5	5	1	3	5	5	5	5	5
Cooking Zone 1	Front left-Auxillary 1,100 W	Central left-dual ring ultra rapid 4,200 W	Central - Ultra rapid 6,000 W	Left- Ultra rapid 6,200 W	Central left-dual ring ultra rapid 4,200 W	Front left-Semi rapid 1,750 W	Left-Dual ring ultra rapid 5,000 W	Front left-Auxillary 1,100 W	Front left-Auxillary 1,100 W
Cooking Zone 2	Rear left-Semi rapid 1,700 W	Rear center-Semi rapid 1,800 W	-	Rear right-Rapid 3,000 W	Rear center-Semi rapid 1,800 W	Rear left-Semi rapid 1,750 W	Rear center rapid 2,500 W	Rear Left rapid 2,600 W	Rear Left rapid 2,600 W
Cooking Zone 3	Central-Rapid 3,200 W	Front center-Auxillary 1,100 W	-	Front right-Semi rapid 1,800 W	Front center-Auxillary 1,100 W	Central-Ultra rapid 3,900 W	Front center-Auxillary 1,050 W	Central-Dual ring ultra 5,000 W	Central-Dual ring ultra 5,000 W
Cooking Zone 4	Rear right-Rapid 2,600 W	Rear right-Rapid 2,600 W	-	-	Rear right-Rapid 2,600 W	Rear right-Rapid 1,750 W	Rear right-Rapid 2,500 W	Rear right-Semi Rapid 1,700 W	Rear right-Semi Rapid 1,700 W
Cooking Zone 5	Front right-Semi rapid 1,700 W	Front right-Semi rapid 1,800 W	-	-	Front right-Semi rapid 1,800 W	Front right-Auxillary 1,050 W	Front right-Auxillary 1,050 W	Front right-Semi Rapid 1,700 W	Front right-Semi Rapid 1,700 W
Cooking Zone 6	-	-	-	-	-	-	-	-	-
	Performance				Performance				
Automatic Ignition	•	•	•	•	•	•	•	•	•
Gas Type (Thailand-LPG)	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar
Electrical Connection Rating (W)	1	1	1	1	1	1	1	1	1
Voltage (V)	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240
	Safety / Accessories Included				Safety / Accessories Included				
Gas Safety Valves	•	•	•	•	•	•	•	•	•
Accessories									

Gas Hobs

	COLONIAL		PIANO		CONTEMPORARY		
							
	SRV876POGH	**SRV876AOGH**	**P705ES**	**P106ES**	**SRV572XG**	**SRV573XG**	**SRV575GH5**
	General				General		
Color	Cream	Anthracite	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Built - In Type	Traditional	Traditional	Traditional	Traditional	Traditional	Traditional	Traditional
Product Dimension (WxDxH)(mm)	685 x 500 x 32	685 x 500 x 32	718 x 510 x 65	1005 x 510 x 59	685 x 500 x 32	685 x 500 x 32	685 x 500 x 32
Hob Base	Enamelled Steel	Enamelled Steel	Polished	Polished	Satin Finished	Satin Finished	Satin Finished
Glass on Steel	-	-	-	-	-	-	-
Pan Stands	Cast Iron	Cast Iron	EverShine Stainless Steel	EverShine Stainless Steel	Cast Iron	Cast Iron	Cast Iron
Burner Design	Standard	Standard	Piano Design	Piano Design	Standard	Standard	Standard
Burner Material	Alluminium	Alluminium	EverShine Stainless Steel	EverShine Stainless Steel	Alluminium	Alluminium	Alluminium
Control Settings	Knobs	Knobs	Knobs	Knobs	Knobs	Knobs	Knobs
Number of Control	6	6	5	6	4	4	6
	Cooking Zones				Cooking Zones		
Number of Cooking Zones	5	5	5	6	2	3	5
Cooking Zone 1	Front left-Auxillary 1,100 W	Front left-Auxillary 1,100 W	Front left-Auxillary 900 W	Left-Ultra rapid 3,600 W	Left-Dual ring ultra rapid 5,000 W	Left-Dual ring ultra rapid 5,000 W	Left-Dual ring ultra rapid 5,000 W
Cooking Zone 2	Rear Left rapid 2,600 W	Rear Left rapid 2,600 W	Rear left-Rapid 2,400 W	Rear center-Semi rapid 1,700 W	Right-Dual ring ultra rapid 5,000 W	Rear right-Rapid 2,550 W	Rear center-Auxillary 1,100 W
Cooking Zone 3	Central-Dual ring ultra 5,000 W	Central-Dual ring ultra 5,000 W	Central- Rapid 3,500 W	Front left-Auxillary 900 W	-	Front right-Semi rapid 1,650 W	Front center-Auxillary 1,100 W
Cooking Zone 4	Rear right-Semi Rapid 1,700 W	Rear right-Semi Rapid 1,700 W	Rear right-Semi rapid 1,700 W	Front right-Rapid 2,400 W	-	-	Rear right-Rapid 2,600 W
Cooking Zone 5	Front right-Semi Rapid 1,700 W	Front right-Semi Rapid 1,700 W	Front right-Auxillary 900 W	Rear right-Auxillary 900 W	-	-	Front right-Semi rapid 1,700 W
Cooking Zone 6	-	-	-	Right-Ultra rapid 3,600 W	-	-	-
	Performance				Performance		
Automatic Ignition	•	•	•	•	•	•	•
Gas Type (Thailand-LPG)	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar	Low Pressure 37 mbar
Electrical Connection Rating (W)	1	1	1	1	1	1	1
Voltage (V)	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240
	Safety / Accessories Included				Safety / Accessories Included		
Gas Safety Valves	•	•	•	•	•	•	•
Accessories							

Domino **Hobs**

DOMINO



PGF31G-1



PGF32G



PGF32I-1



PGF32C



PGF30B



PGF30T-1

	PGF31G-1	PGF32G	PGF32I-1	PGF32C	PGF30B	PGF30T-1
General						
Type	Gas	Gas	Induction	Ceramic	BBQ	Teppanyaki
Color	Stainless Steel	Stainless Steel	Stainless Steel / Black	Stainless Steel / Black	Stainless Steel	Stainless Steel
Hob Base	Stainless Steel	Stainless Steel	Ceramic Glass	Ceramic Glass	Stainless Steel	Stainless Steel
Type of Heat	Gas	Gas	Induction	Electric	Electric	Induction
Built - In Type	Ultra Low Profile	Ultra Low Profile	Ultra Low Profile	Ultra Low Profile	Ultra Low Profile	Ultra Low Profile
Product Dimension (WxDxH)(mm)	310 x 512 x 70	310 x 512 x 70	310 x 512 x 70	310 x 512 x 70	310 x 512 x 70	310 x 512 x 70
Pan Stands	Cast iron	Cast iron	-	-	Cast iron	-
Burner Material	Aluminium	-	-	-	-	-
Control Settings	Knobs	Knobs	Knobs	Knobs	Knob	Knobs
Number of Control	2	2	2	2	1	2
Cooking Zones / Features						
Number of Cooking Zones	1	2	2	2	1	2
Power Level	Gradually	Gradually	9	9	9	9
Cooking Zone 1	5,200 W	1,050 W	Ø145 mm 1,400 W	Ø140 mm 1,200 W	1,800 W	1,400 W
Booster	-	-	2,200 W	-	-	1,800 W
Cooking Zone 2	-	2,500 W	Ø210 mm 1,800 W	Ø180 mm 1,800 W	-	1,400 W
Booster	-	-	3,000 W	-	-	1,800 W
Electronic Ignition	•	•	-	•	-	-
Performance						
Gas Type (Thailand-LPG)	Low pressure 37mbar	Low pressure 37mbar	-	-	-	-
Electrical Connection Rating (W)	1 W	1 W	3,500 W	3,000 W	1,800 W	3,000 W
Voltage (V)	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240
Current (A)	-	-	16	13	7	13
Frequency (Hz)	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Safety / Accessories Included						
Gas Safety Valves	•	•	-	-	-	-
Control lock / Child lock	-	-	•	-	•	•
Automatic switch off awhen overheat	-	-	•	-	-	•
Residual heat indicator	-	-	•	•	-	•
Accessories	• 1 cast iron wok support	• 1 cast iron wok support	-	-	-	-

Hob

with integrated hood

UNIVERSAL



HOBD682D2

	HOBD682D2
General	
Type	Induction Hob with Integrated Hood
Color	Black
Hob Base	Straight Edge Ceramic Glass
Built - In Type	Ultra low profile/fully flushed
Product Dimension (WxDxH)(mm)	830 x 520 x 210
Control Setting	Multi Slider
Cooking Zones / Features	
No. of Cooking Zones	4 (multi zone)
Power Level	9
Cooking Zone + Booster	• Front Left : 21.0 x 19.0 cm/ 2,100 W Booster 3,000 W • Rear Left : 21.0 x 19.0 cm/ 2,100 W Booster 3,000 W • Rear Right : 21.0 x 19.0 cm/ 2,100 W Booster 3,000 W • Front Right : 21.0 x 19.0 cm/ 2,100 W Booster 3,000 W
Multizone	2 (Left zone / Right zone)
Multizone Dimension / Power	46.0 x 21.0 cm | 3,700 W
Autovent	•
Minute Minder / Residual Time Indicator	1 | •
End of Cooking Timer / End of Cooking Alarm	4 | •
Automatic Pan Detection	• (min 9 cm)
Automatic Setting According to Pan Dimension	•
Permanent Automatic Pan Detection with Indicator of the Relative Control	•
Quick Start / Pause	• | •
Simmering / Melting / Keep Warm	• | • | •
Safety	
Child Safety	•
Automatic Switch Off	Overheat - / Overflow •
Residual Heat Indicator	•
Protection Against Accidential Start Up	•

	HOBD682D2
Hood Features	
Control Hood	Touch Capacitive
No. of Speed	8
Intensive Speed	2
Autovent	•
Free Outlet Maximum Capacity	650 m³/h
Motor Power	220 W
No. of Filter	1
Anti - Grease Filter	Alluminium
Speed 1 (Extraction rate*/ Noise level/ Power)	230 m³/h | 49 dB(a) | 40 W
Speed 2 (Extraction rate*/ Noise level/ Power)	270 m³/h | 51 dB(a) | 50 W
Speed 3 (Extraction rate*/ Noise level/ Power)	340 m³/h | 55 dB(a) | 90 W
Speed 4 (Extraction rate*/ Noise level/ Power)	370 m³/h | 60 dB(a) | 90 W
Speed 5 (Extraction rate*/ Noise level/ Power/ Pressure)	400 m³/h |62 dB(a) | 100 W | 500 Pa
Speed 6 (Extraction rate*/ Noise level/ Power/ Pressure)	435 m³/h | 63 dB(a) | 120 W | 550 Pa
Speed 7 (Extraction rate*/ Noise level/ Power/ Pressure)	460 m³/h |65 dB(a) | 150 W | 600 Pa
Speed 8 (Extraction rate*/ Noise level/ Power/ Pressure)	500 m³/h | 68 dB(a) | 170 W | 620 Pa
Intensive Speed 1 (Extraction rate*/ Noise level/ Power)	540 m³/h | 70 dB(a) | 180 W
Intensive Speed 2 (Extraction rate*/ Noise level/ Power/ Pressure)	630 m³/h | 73 dB(a) | 220 W | 630 Pa
Performance	
Electrical Connection Rating (W)	7,620 W
Voltage (V) / Voltage 2 (V)	220 - 240 / 380 - 415
Frequency (Hz)	50 - 60
Energy Efficiency Class	A+
Fluid Dynamic Efficiency Class	A
Grease Filter Efficiency Class	B
Fluid Dynamic Efficient	32.10
Grease Filter Efficiency	85.10%

*IEC61591 standard

ELECTRIC HOB

GLASS CERAMICS*
Smeg range of ceramic hobs offer maximum style and practicality. The highest quality and safety is assured by using the best materials and stringent checks during the manufacturing process.

MELTING FUNCTION
The temperature for this option is very low (about 60 °C), making it ideal for melting chocolate or butter or simply keeping food warm.

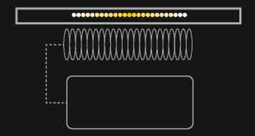
QUICK START*
By choosing this function, you get the required temperature much faster because the heating element operates at maximum power and then automatically decreases to the selected level.

POWER BOOSTER*
This option allows the zone to work at full power when it is necessary to cook foods that require very intense cooking.



INDUCTION HOB*
Induction cooking is based on the principle of electromagnetic induction. The heat is generated directly into the bottom of the pan during its contact with the cooking surface. The impressive technology allows you to boil a pint of water in less than a minute, which is much faster than to heat it from the gas, and the electronic control system ensures precise control of the heating temperature.

CONTROLS
14 Power level setting + booster precision and more accurate control of temperature.





INDUCTION

CHILD SAFETY LOCK*
This safety feature locks the controls when they are not in use, providing added safety in the kitchen.

MULTIZONE*
With MultiZone the heating zone can be used as two independent cooking zones or combined into a single cooking zone. Each zone is automatically adapted to the size and position of the dishes and is heated only where the dishes are located.



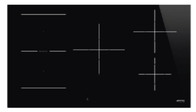
MULTIZONE

POTS AND PAN DETECTION*
The hob detects pots and pans suitable for induction and automatically activate the zone control system on which the cookware located.

* Available in some models.

Induction **Hobs**

	UNIVERSALE			
				
	SI5322B	**SI1M4634D**	**SI7633B1**	**SI2M7953DW**
General				
Type | Color	Induction | Black	Induction | Black	Induction | Black	Induction | White
Hob Base	Angled Edge Ceramic Glass	Straight Edge Ceramic Glass	Bevelled Front Edge Ceramic Glass	Straight Edge Ceramic Glass
Built - In Type	Ultra Low Profile	Ultra low profile/ fully flushed	Ultra Low Profile	Ultra Low Profile / Fully Flushed
Product Dimension (WxDxH)(mm)	300 x 515 x 64	600 x 510 x 53	600 x 510 x 49	900 x 510 x 49
Control Setting	Digi Touch	Compact Slider Plus	Multi Slider	Multi Slider
Cooking Zones / Features				
No. of Cooking Zones | Level	2 | 9	3 | 14	3 | 14	5 | 14
Cooking Zone + Booster	• Zone 1 : Front Ø 16 cm / 1,300 W Booster 1,400 W • Zone 2 : Rear Ø 21 cm / 2,300 W Booster 3,000 W	• Zone 1 : Front left 21.0x19.0 cm / 2,100 W Booster 2,500 W • Zone 2 : Rear Left 21.0x19.0 cm / 2,100 W Booster 2,500 W • Zone 3 : Rear Single Ø 25.0 X 21.0 cm/ 2,300 W Booster 3,000 W	• Zone 1 : Front Left Ø 21 cm / 2,300 W Booster 3,700 W • Zone 2 : Rear Left Ø 14.5 cm / 1,400 W Booster 2,500 W • Zone 3 : Right Dual Ø 18/28 cm 1,800 - 2,800 W Booster 3,500 - 5,200 W	• Zone 1 : Front Left Ø 21 cm / 2,300 W Booster 3,200 W • Zone 2 : Rear Left Ø 21 cm / 2,300 W Booster 3,200 W • Zone 3 : Central Ø 18/28 cm 1,800 - 2,800 W Booster 3,500 - 3,700 W • Zone 4 : Front Right Ø 21 cm / 2,300 W Booster 3,200 W • Zone 5 : Rear Right Ø 21 cm / 2,300 W Booster 3,200 W
Flexible Zone Type	-	Multizone	-	-
Multizone	-	1 (Zone 1 / Zone 2)	-	2 (Zone 1 + 2 / Zone 4 + 5)
Multizone Power | Booster	- | -	3,000 W / 3,700 W	- | -	- | -
Bridge Option | Autovent	- | -	- | • (autovent 2.0)	- | • (normal)	- | -
Minute Minder | Residual Time Indicator	1 | •	1 | •	3 | •	5 | -
End of Cooking Timer | End of Cooking Alarm	2 | •	3 | •	3 | •	5 | •
Automatic Pan Detection	•	•	•	•
Automatic Setting According to Pan Dimension	•	•	•	•
Permanent Automatic Pan Detection with Indicator of the Relative Control	-	-	-	-
Follow Pot | Quick Start | Pause	- | • | -	min 9 cm | • | •	- | - | •	- | - | •
Keep Warm	-	•	-	-
Safety				
Child Safety | Residual Heat Indicator	• | •	• | •	• | -	• | -
Automatic Switch Off	Overheat • | Overflow -	Overheat • | Overflow •	Overheat • | Overflow •	Overheat • | Overflow •
Electrical connection rating (W) | Frequency (Hz)	3,500 | 50/60	7,400 | 50/60	7,350 | 50 - 60	7,350 | 50 - 60
Voltage (V) | Voltage 2 (V)	220 - 240 | -	220 - 240 | 380 - 415	220 - 240 | -	220 - 240 | 400

	UNIVERSALE	VICTORIA		CORTINA	
					
	SI1M4954D	**SI964PM**	**SI964NM**	**SI764POM**	**SI764AOM**
General					
Type | Color	Induction | Black	Induction | Cream	Induction | Black	Induction | Cream	Induction | Anthracite
Hob Base	Straight Edge Ceramic Glass	Ceramic Glass on Enamelled Steel Base	Ceramic Glass on Enamelled Steel Base	Ceramic Glass on Enamelled Steel Base	Ceramic Glass on Enamelled Steel Base
Built - In Type	Ultra Low Profile / Fully Flushed	Traditional Built - In	Traditional Built - In	Traditional Built - In	Traditional Built - In
Product Dimension (WxDxH)(mm)	900 x 510 x 53	596 x 510 x 60	596 x 510 x 60	596 x 510 x 60	596 x 510 x 60
Control Setting	Compact Slider Plus	Knobs	Knobs	Knobs	Knobs
Cooking Zones / Features					
No. of Cooking Zones | Level	5 | 9	4 | 9	4 | 9	4 | 9	4 | 9
Cooking Zone + Booster	• Zone 1 : Front Left Ø 21 x 18 cm / 2,100 W Booster 2,500 W • Zone 2 : Rear Left Ø 22 x 18 cm / 2,100 W Booster 2,500 W • Zone 3 : Central Ø 25 cm /2,300 W Booster 3,000 W • Zone 4 : Front Right Ø 15 cm / 1,400 W Booster 2,100 W • Zone 5 : Rear Right Ø 21 cm / 2,300 W Booster 3,000 W	• Zone 1 : Front Left Ø 21 cm / 2,300 W Booster 3,000 W • Zone 2 : Rear Left Ø 16 cm / 1,300 W Booster 1,400 W • Zone 3 : Front Right Ø 16 cm / 1,300 W Booster 1,400 W • Zone 4 : Rear Right Ø 21 cm / 2,300 W Booster 3,000 W	• Zone 1 : Front Left Ø 21 cm / 2,300 W Booster 3,000 W • Zone 2 : Rear Left Ø 16 cm / 1,300 W Booster 1,400 W • Zone 3 : Front Right Ø 16 cm / 1,300 W Booster 1,400 W • Zone 4 : Rear Right Ø 21 cm / 2,300 W Booster 3,000 W	• Zone 1 : Front Left Ø 21 cm / 2,300 W Booster 3,000 W • Zone 2 : Rear Left Ø 16 cm / 1,300 W Booster 1,400 W • Zone 3 : Front Right Ø 16 cm / 1,300 W Booster 1,400 W • Zone 4 : Rear Right Ø 21 cm / 2,300 W Booster 3,000 W	• Zone 1 : Front Left Ø 21 cm / 2,300 W Booster 3,000 W • Zone 2 : Rear Left Ø 16 cm / 1,300 W Booster 1,400 W • Zone 3 : Front Right Ø 16 cm / 1,300 W Booster 1,400 W • Zone 4 : Rear Right Ø 21 cm / 2,300 W Booster 3,000 W
Flexible Zone Type	-	-	-	-	-
Multizone	1 (Zone 1 + 2)	-	-	-	-
Multizone Power | Booster	3,000 W / 3,700 W	- | -	- | -	- | -	- | -
Bridge Option | Autovent	- | • (autovent 2.0)	- | -	- | -	- | -	- | -
Minute Minder | Residual Time Indicator	1 | -	- | -	- | -	- | -	- | -
End of Cooking Timer | End of Cooking Alarm	5 | •	- | -	- | -	- | -	- | -
Automatic Pan Detection	•	•	•	•	•
Automatic Setting According to Pan Dimension	•	•	•	•	•
Permanent Automatic Pan Detection with Indicator of the Relative Control	•	-	-	-	-
Follow Pot | Quick Start | Pause	- | • | •	- | • | -	- | • | -	- | • | -	- | • | -
Keep Warm	•	-	-	-	-
Safety					
Child Safety | Residual Heat Indicator	• | •	• | •	• | •	• | •	• | •
Automatic Switch Off	Overheat • | Overflow •	Overheat • | Overflow -	Overheat • | Overflow -	Overheat • | Overflow -	Overheat • | Overflow -
Electrical connection rating (W) | Frequency (Hz)	7,400 | 50 - 60	7,400 | 50 - 60	7,400 | 50 - 60	7,400 | 50 - 60	7,400 | 50 - 60
Voltage (V) | Voltage 2 (V)	220 - 240 | 380 - 415	220 - 240 | 380 - 415	220 - 240 | 380 - 415	220 - 240 | 380 - 415	220 - 240 | 380 - 415

Induction **Hobs**

UNIVERSALE



SIA1963DG



SIA1963DS



SIA1963D

	SIA1963DG	SIA1963DS	SIA1963D
General			
Type | Color	Induction | Neptune Grey	Induction | Silver	Induction | Black
Hob Base	Glassy Ceramic Glass	Glassy Ceramic Glass	Glassy Ceramic Glass
Built - In Type	Ultra Low Profile / Fully Flushed	Ultra Low Profile / Fully Flushed	Ultra Low Profile / Fully Flushed
Product Dimension (WxDxH)(mm)	930 x 515 x 51	930 x 515 x 51	930 x 515 x 51
Control Setting	TFT - VivoScreen Max	TFT - VivoScreen Max	TFT - VivoScreen Max
Cooking Zones / Features			
No. of Cooking Zones | Level	6 | 17	6 | 17	6 | 17
Cooking Zone + Booster	Max area : 84.0 x 40.0 cm 2,400 W / Booster 3,700 W	Max area : 84.0 x 40.0 cm 2,400 W / Booster 3,700 W	Max area : 84.0 x 40.0 cm 2,400 W / Booster 3,700 W
Flexible Zone Type	AREA Zone	AREA Zone	AREA Zone
Bridge Option	•	•	•
Autovent	-	-	-
Minute Minder	1	1	1
Residual Time Indicator	•	•	•
End of Cooking Timer	6	6	6
End of Cooking Alarm	•	•	•
Automatic Pan Detection	•	•	•
Automatic Setting According to Pan Dimension	•	•	•
Permanent Automatic Pan Detection with Indicator of the Relative Control	•	•	•
Minimum Pan Diameter Indication	min 10 cm	min 10 cm	min 10 cm
Follow Pot	•	•	•
Auto Boiling | Simmering	• | •	• | •	• | •
Quick Start | Pause	• | •	• | •	• | •
Melting | Keep Warm	• | •	• | •	• | •
Safety			
Child Safety | Residual Heat Indicator	• | •	• | •	• | •
Automatic Switch Off	Overheat • / Overflow •	Overheat • / Overflow •	Overheat • / Overflow •
Protection Against Accidential Start Up	•	•	•
Electrical connection rating (W) | Frequency (Hz)	11,000 | 50/60	11,000 | 50/60	11,000 | 50/60
Voltage (V) | Voltage 2 (V)	220 - 240 | 380 - 415	220 - 240 | 380 - 415	220 - 240 | 380 - 415

Ceramic **Hobs**

UNIVERSALE



SE232TD1



SE263TD1



SE264TD1

COLONIAL



P864PO



P864AO

	SE232TD1	SE263TD1	SE264TD1	P864PO	P864AO
General					
Type	Ceramic	Ceramic	Ceramic	Ceramic	Ceramic
Color	Black	Black	Black	Cream	Anthracite
Hob Base	Straight Edge Ceramic Glass	Straight Edge Ceramic Glass	Straight Edge Ceramic Glass	Ceramic Glass on Enamelled Steel Base	Ceramic Glass on Enamelled Steel Base
Built - In Type	Ultra Low Profile / Fully Flushed	Ultra Low Profile / Fully Flushed	Ultra Low Profile / Fully Flushed	Traditional Built - In	Traditional Built - In
Product Dimension (WxDxH)(mm)	300 x 510 x 58	600 x 510 x 63	600 x 510 x 63	596 x 510 x 51	596 x 510 x 51
Control Setting	Touch	Touch	Touch	Knobs	Knobs
No. of Control	2	3	4	4	4
Cooking Zones / Features					
No. of Cooking Zones	2	3	4	4	4
Power Level	9	9	9	6	6
Cooking Zone	• Zone 1 : Front Center Single Ø 14.5 cm 1,200 W • Zone 2 : Rear Center Double Ø 12-18 cm 1,700 W	• Zone 1 : Front Left Single Ø 14.5 cm 1,200 W • Zone 2 : Rear Left Single Ø 18 cm 1,800 W • Zone 3 : Rear Right Double Ø 21-27 cm 2,400 W	• Zone 1 : Front Left Single Ø 14.5 cm 1,200 W • Zone 2 : Rear Left Single Ø 21 cm 2,100 W • Zone 3 : Rear Right Single Ø 18 cm 1,800 W • Zone 4 : Front Right Single Ø 14.5 cm 1,200 W	• Zone 1 : Front Left Double Ø 18 cm 2,000 W • Zone 2 : Rear Left Single Ø 14 cm 1,200 W • Zone 3 : Rear Right Double Ø 21 cm 2,400W • Zone 4 : Front Right Single Ø 14 cm 1,200 W	• Zone 1 : Front Left Double Ø 18 cm 2,000 W • Zone 2 : Rear Left Single Ø 14 cm 1,200 W • Zone 3 : Rear Right Double Ø 21 cm 2,400W • Zone 4 : Front Right Single Ø 14 cm 1,200 W
Autovent	-	-	-	-	-
Minute Minder	1	1	1	-	-
Residual Time Indicator	-	•	•	-	-
End of Cooking Timer	2	3	4	-	-
End of Cooking Alarm	-	•	•	-	-
Safety					
Child Safety	•	•	•	-	-
Automatic Switch Off	Overheat • Overflow •	Overheat • Overflow •	Overheat • Overflow •	Overheat - Overflow -	Overheat - Overflow -
Residual Heat Indicator	•	•	•	•	•
Electrical connection rating (W)	2,900 W	5,400 W	6,300 W	6,600 W	6,600 W
Voltage (V)	220 - 240	220 - 240	220 - 240	220 - 240	220 - 240
Voltage2 (V)	-	380 - 415	380 - 415	380 - 415	380 - 415
Current (A)	13	25	27	20	20
Frequency (Hz)	50/60	50/60	50/60	50/60	50/60

COOKER

Smeg Cookers are design icons, combining style and oulstanding performance in every way. Inspired by the cooker used by the world's greatest chefs. Smeg offers real masterpieces with style and elegance go hand in hand with extreme versatility.

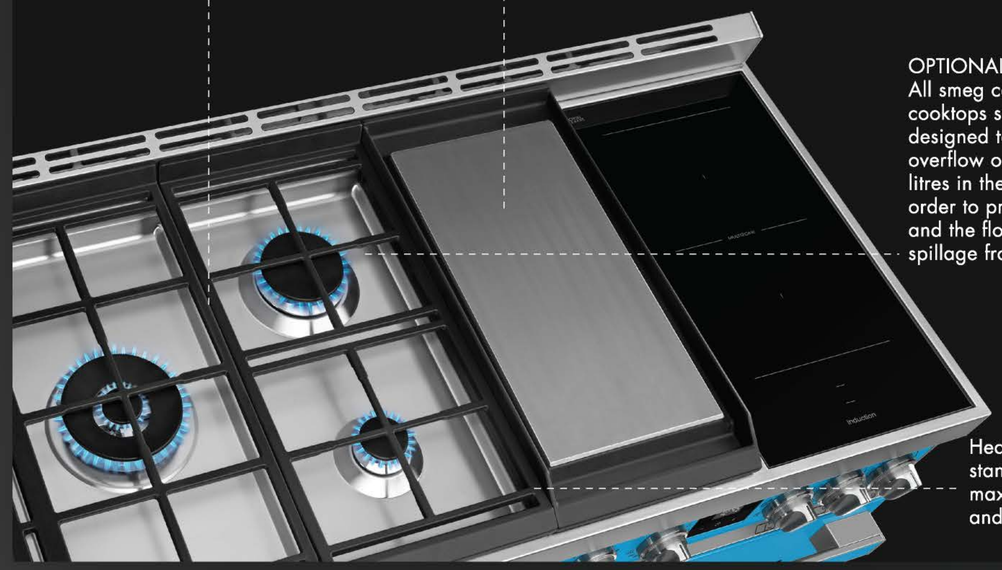
INDUCTION HOB

The performance of a great chef in the home environment, perfect cooking with controlled duration and power, extreme safety and ease of use, are the main features of the new Portofino induction hobs. In Portofino kitchens with induction hobs, heat is generated only by the direct contact of the pot on the cooking area, guaranteeing absolute safety even in the presence of children. In this way it is possible to optimize consumption, using only the energy necessary to heat the container itself.



Special cast iron WOK will be certainly appreciated by those who enjoy Oriental cuisine.

Stainless steel Teppan Yaki grill offers additional cooking options.



OPTIONAL ACCESSORIES
All smeg cookers have cooktops specifically designed to prevent any overflow of liquids (up to 4.5 litres in the 90 cm wide) in order to protect the cabinet and the floor in case of spillage from the cookware.

Heavy cast iron pan stands guarantee maximum stability and reliability.

HIGH-LEVEL COOKING PERFORMANCE

The oven has three fans and two circular heating elements, allowing very rapid preheating and ensures uniform heat distribution so that several dishes can be cooked simultaneously.

PYROLYTIC : effortless cleaning

Through pyrolysis, Smeg cookers guarantee maximum hygiene and safety when preparing food. With this special type of self-cleaning, through the simple force of heat, at a temperature of 500 °C, it is no longer necessary to use chemical products, wasting time and effort to remove even the most stubborn dirt.



Gas
Cookers

	CLASSICA		
			
	A1-9	**A2-81**	**A3-81**
General			
Series	Opera	Opera	Opera
Material | Color	Stainless Steel	Stainless Steel	Stainless Steel
No. of oven cavities| Heat source	1 | Electric	2 | Electric	2 | Electric
Hob Type	Gas	Gas	Mixed
Product Dimension (WxHxD)(mm)	900 x 900 x 600	1,000 x 900 x 600	1,200 x 900 x 600
Display	Compact Screen	DigiScreen	DigiScreen
No. of Control Knobs	8	10	11
Main Oven			
Net Volume | Energy Efficiency Class	115 L | A+	61 L | A	77 L | A
No. of Cooking Functions	10	8	8
Temperature (°C)	50 - 280	50 - 250	50 - 250
No. of Lighting | Fan | Shelves	2 x 40 W Halogen | 3 | 5	1 x 40 W Halogen | 1 | 4	2 x 25 W Incandescent | 1 | 4
No. of Door Glasses | Soft Close	3 | •	3 | -	3 | -
Timer | End of Cooking Alarm	• | •	• | •	• | •
Cooking Functions	ECO	ECO	ECO
Special | Cleaning Functions			
Auxillary Oven			
Net Volume | Energy Efficiency Class	-	35 L | B	40 L | B
No. of Cooking Functions	-	4	4
Temperature (°C)	-	50 - 250	50 - 220
No. of Lighting | Fan | Shelves	-	1 x 25 W Incandescent | - | 4	1 x 25 W Incandescent | - | 4
No. of Door Glasses	-	3	3
Timer | End of Cooking Alarm	-	- | -	- | -
Cooking Functions	-		
Hob			
Gas Type	Low Pressure LPG	Low Pressure LPG	Low Pressure LPG
Pan Stands | Hob Base	Cast Iron | Stainless Steel	Cast Iron | Stainless Steel	Cast Iron | Stainless Steel
No. of Cooking Zones	6	6	7
Cooking Zone	• Zone 1 : Front Left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Rear Left /Rapid/3,000 W • Zone 3 : Front Center /AUX/1,000 W • Zone 4 : Rear Center /Semi Rapid/1,800 W • Zone 5 : Front Right /Semi Rapid/1,800 W • Zone 6 : Rear Right /Rapid/3,000 W	• Zone 1 : Front Left /Semi Rapid/1,800 W • Zone 2 : Rear Left /Dual Ultra Rapid/ 4,200 W • Zone 3 : Front Center /AUX/1,000 W • Zone 4 : Rear Center /Semi Rapid/1,800 W • Zone 5 : Front Right /Dual Ultra Rapid/ 4,200 W • Zone 6 : Rear Right /Rapid/3,000 W	• Zone 1 : Front Left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Rear Left /Semi Rapid/1,800 W • Zone 3 : Front Center /AUX/1,000 W • Zone 4 : Rear Center /Rapid/3,000 W • Zone 5 : Front Right /AUX/1,000 W • Zone 6 : Rear Right /Fish Burner/1,900 W • Zone 7 : Central /BBQ/Electric/1,600 W
Electrical Connection / Accessories Included			
Electrical Connection	• Electrical Connection Rating : 3,200 W • Voltage : 220 - 240 V / Current : 14 A • Frequency : 50 / 60 Hz	• Electrical Connection Rating : 5,300 W • Voltage : 220 - 240 V / Current : 23 A • Frequency : 50 / 60 Hz	• Electrical Connection Rating : 6,900 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 30 A / Frequency : 50 / 60 Hz
Accessories	• 1 Rack with back and side stop • 1 x 20 mm deep tray / 1 x 40 mm deep tray • 1 Grill Mesh / 1 Catalytic Pane • 1 Telescpic guide rail (partial extraction) • 1 Cast iron wok support	• 2 Racks with back and side stop • 1 x 20 mm deep tray / 1 x 40 mm deep tray • 2 Grill Meshs / 3 Catalytic Panels • 1 Rotisserie Accessorie Set • 1 Wide Baking Trays • 1 Wok Stand	• 1 Cast iron Wok Support • 3 Wide Baking Trays / 1 Grill Mesh • 2 TOP Oven grids with back stop • 1 Rack with back and side stop

	CLASSICA		PORTOFINO	COLONIAL
				
	C9GMX2	**C9GMMB2**	**CPF9GP** (WH/AN/OR/YW/BL/RD/OG/X)	**CO96GMA9**
General				
Series	Sinfonia	Sinfonia	-	-
Material | Color	Stainless Steel	Matt Black	White / Anthracite / Orange / Yellow Black / Red / Olive Green / St/ Steel	Anthracite
No. of oven cavities| Heat source	1 | Electric	1 | Electric	1 | Electric	1 | Electric
Hob Type	Gas	Gas	Gas	Gas
Product Dimension (WxHxD)(mm)	900 x 900 x 600	900 x 900 x 600	900 x 900 x 600	900 x 775 x 600
Display	DigiScreen	DigiScreen	Compact Screen	Analogic
No. of Control Knobs	8	8	8	8
Main Oven				
Net Volume | Energy Efficiency Class	115 L | A	115 L | A	115 L | A+	115 L | A
No. of Cooking Functions	9	9	10 + 20 Automatic Programs	8
Temperature (°C)	50 - 260	50 - 260	50 - 260	40 - 260
No. of Lighting | Fan | Shelves	2 x 40 W Halogen | 2 | 5	2 x 40 W Halogen | 2 | 5	2 x 40 W Halogen | 3 | 5	2 x 40 W Halogen | 2 | 5
No. of Door Glasses | Soft Close	3 | -	3 | -	3 | -	2 | -
Timer | End of Cooking Alarm	• | •	• | •	• | •	• | •
Cooking Functions	ECO	ECO	ECO	ECO
Special | Cleaning Functions			P ECO P	
Auxillary Oven				
Net Volume | Energy Efficiency Class	-	-	-	-
No. of Cooking Functions	-	-	-	-
Temperature (°C)	-	-	-	-
No. of Lighting | Fan | Shelves	-	-	-	-
No. of Door Glasses	-	-	-	-
Timer | End of Cooking Alarm	-	-	-	-
Cooking Functions	-	-	-	-
Hob				
Gas Type	Low Pressure LPG	Low Pressure LPG	Low Pressure LPG	Low Pressure LPG
Pan Stands | Hob Base	Cast Iron | Stainless Steel	Cast Iron | Stainless Steel	Cast Iron | Stainless Steel	Cast Iron | Enamelled Metal
No. of Cooking Zones	6	6	6	6
Cooking Zone	• Zone 1 : Front Left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Rear Left /AUX /1,000 W • Zone 3 : Front Center /AUX/1,000 W • Zone 4 : Rear Center /Semi Rapid/1,800 W • Zone 5 : Front Right /Semi Rapid/1,800 W • Zone 6 : Rear Right /Rapid/3,000 W	• Zone 1 : Front Left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Rear Left /AUX /1,000 W • Zone 3 : Front Center /AUX/1,000 W • Zone 4 : Rear Center /Semi Rapid/1,800 W • Zone 5 : Front Right /Semi Rapid/1,800 W • Zone 6 : Rear Right /Rapid/3,000 W	• Zone 1 : Front left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Rear Left /AUX /1,000 W • Zone 3 : Front Center /AUX/1,000 W • Zone 4 : Rear Center /Semi Rapid/1,800 W • Zone 5 : Front Right /Semi Rapid/1,800 W • Zone 6 : Rear Right /Rapid/3,000 W	• Zone 1 : Front left /Ultra Rapid/3,500 W • Zone 2 : Rear Left /Semi Rapid/1,800 W • Zone 3 : Front Center /Rapid/2,900 W • Zone 4 : Rear Center /AUX/1,000 W • Zone 5 : Front Right /Semi Rapid/1,000 W • Zone 6 : Rear Right /Semi Rapid/1,800 W
Electrical Connection / Accessories Included				
Electrical Connection	• Electrical Connection Rating : 3,200 W • Voltage : 220 - 240 V / Current : 14 A • Frequency : 50 / 60 Hz	• Electrical Connection Rating : 3,200 W • Voltage : 220 - 240 V / Current : 14 A • Frequency : 50 / 60 Hz	• Electrical Connection Rating : 4,000 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 18 A / Frequency : 50 / 60 Hz	• Electrical Connection Rating : 3,200 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 14 A / Frequency : 50 / 60 Hz
Accessories	• 1 Cast iron Wok Support • 1 Rack with back and side stop • 1 x 20 mm deep tray / 1 x 40 mm deep tray • 1 Grill Mesh • 1 Meat Probe / 1 Moka Stand	• 1 Cast iron Wok Support • 1 Rack with back and side stop • 1 x 20 mm deep tray / 1 x 40 mm deep tray • 1 Grill Mesh • 1 Meat Probe / 1 Moka Stand	• 1 Rack with back and side stop • 1 x 20 mm deep tray / 1 x 40 mm deep tray • 1 Grill Mesh • 1 Telescopic Guide Rail (Partial Extraction)	• 1 Rack with back and side stop • 1 x 40 mm deep tray • 1 Grill Mesh

Gas Cookers

VICTORIA



TR62P



TR62BL



TR90GMP



TR90GMBL

	TR62P	TR62BL	TR90GMP	TR90GMBL
General				
Series	-		-	
Material | Color	Enamelled Metal | Cream/Black		Enamelled Metal | Cream/Black	
No. of oven cavities | Heat source	2 | Electric		1 | Electric	
Hob Type	Gas		Gas	
Product Dimension (WxHxD)(mm)	600 x 900 x 600		900 x 900 x 600	
Display	Electronic 5 Buttons		Electronic 5 Buttons	
No. of Control Knobs	6		8	
Main Oven				
Net Volume | Energy Efficiency Class	61 L | A		115 L | A	
No. of Cooking Functions	1		9	
Temperature (°C)	50 - 245		50 - 260	
No. of Lighting | Fan | Shelves	1 x 40 W Halogen | 1 | 4		2 x 40 W Halogen | 2 | 5	
No. of Door Glasses | Soft Close	2 | -		3 | •	
Timer | End of Cooking Alarm	• | •		• | •	
Cooking Functions			ECO	
Special | Cleaning Functions	-			
Auxillary Oven				
Net Volume | Energy Efficiency Class	35 L | A		-	
No. of Cooking Functions	4		-	
Temperature (°C)	50 - 245		-	
No. of Lighting | Fan | Shelves	1 x 40 W Halogen | - | 2		-	
No. of Door Glasses	2		-	
Timer | End of Cooking Alarm	- | -		-	
Cooking Functions			-	
Special | Cleaning Functions	-		-	
Hob Features				
Gas Type	Low Pressure LPG		Low Pressure LPG	
Pan Stands | Hob Base	Cast Iron | Black Enamel		Cast Iron | Black Enamel	
No. of Cooking Zones	4		5	
Cooking Zone	• Zone 1 : Front Left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Rear Left /Semi Rapid/1,800 W • Zone 3 : Front Right /AUX/1,000 W • Zone 4 : Rear Right /Semi Rapid/1,800 W		• Zone 1 : Front left /Rapid/ 2,900 W • Zone 2 : Rear Left /Semi Rapid /1,800 W • Zone 3 : Central /Dual Ultra Rapid /5,000 W • Zone 4 : Front Right /AUX/1,000 W • Zone 5 : Rear Right /Semi Rapid/1,800 W	
Electrical Connection / Accessories Included				
Electrical Connection	• Electrical Connection Rating : 5,500 W • Voltage : 220 - 240 V / Current : 24 A • Frequency : 50 / 60 Hz		• Electrical Connection Rating : 3,200 W • Voltage : 220 - 240 V / Current : 14 A • Frequency : 50 / 60 Hz	
Accessories	• 1 Wok Stand • 2 Racks with back and side stop • 1 x 40 mm deep tray • 1 Telescopic Guide Rail (Partial Extraction) • 1 Moka Stand • 2 Grill mesh		• 1 Cast iron Wok Support • 1 Rack with back and side stop • 1 x 20 mm deep tray / 1 x 40 mm deep tray • 1 Grill Mesh / 3 Catalytic Panels • 1 Moka Stand in Cast Iron	

VICTORIA



TR93P



TR93BL



TR93GR



TR4110P1



TR4110BL1



TR4110GR

	TR93P	TR93BL	TR93GR	TR4110P1	TR4110BL1	TR4110GR
General						
Series	-			-		
Material | Color	Enamelled Metal | Cream/Black/Slate Grey			Enamelled Metal | Cream/Black/Slate Grey		
No. of oven cavities | Heat source	3 | Electric			3 | Electric		
Hob Type	Gas			Gas		
Product Dimension (WxHxD)(mm)	900 x 900 x 600			1100 x 900 x 600		
Display	Electronic 5 Buttons			Electronic 5 Buttons		
No. of Control Knobs	10			12		
Main Oven						
Net Volume | Energy Efficiency Class	61 L | A			61 L | A		
No. of Cooking Functions	5			5		
Temperature (°C)	50 - 260			50 - 260		
No. of Lighting | Fan | Shelves	1 x 40 W Halogen | 1 | 4			1 x 40 W Halogen | 1 | 4		
No. of Door Glasses | Soft Close	3 | -			3 | -		
Timer | End of Cooking Alarm	• | •			• | •		
Cooking Functions	ECO			ECO		
Special | Cleaning Functions						
Auxillary Oven		**Third Oven**		**Auxillary Oven**		**Third Oven**
Net Volume | Energy Efficiency Class	62 L | B	35 L | n/a		61 L | A		35 L | n/a
No. of Cooking Functions	1	1		5		1
Temperature (°C)	50 - 245	50 - 260		50 - 260		50 - 260
No. of Lighting | Fan | Shelves	1 x 40 W Halogen | 1 | 9	1 x 40 W Halogen | - | 2		1 x 40 W Halogen | 1 | 4		1 x 25 W Incandescent | - | 2
No. of Door Glasses	2	3		3		3
Timer | End of Cooking Alarm	- | -	- | -		- | -		- | -
Cooking Functions				ECO		
Special | Cleaning Functions	-	-				-
Hob Features						
Gas Type	Low Pressure LPG			Low Pressure LPG		
Pan Stands | Hob Base	Cast Iron | Black Enamel			Cast Iron | Black Enamel		
No. of Cooking Zones	6			7		
Cooking Zone	• Zone 1 : Front Left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Rear Left /AUX /1,000 W • Zone 3 : Front Center /AUX/1,000 W • Zone 4 : Rear Center /Semi Rapid/1,800 W • Zone 5 : Front Right /Semi Rapid/1,800 W • Zone 6 : Rear Right /Rapid/2,900 W			• Zone 1 : Left /Dual Ultra Rapid/ 4,200 W • Zone 2 : Front Left /AUX /1,000 W • Zone 3 : Rear Left /Rapid/2,900 W • Zone 4 : Front Center /Rapid/2,900 W • Zone 5 : Rear Center /AUX/1,000 W • Zone 6 : Front Right /Semi Rapid/1,800 W • Zone 7 : Rear Right /Semi Rapid/1,800 W		
Electrical Connection / Accessories Included						
Electrical Connection	• Electrical Connection Rating : 8,300 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 36 A / Frequency : 50 / 60 Hz			• Electrical Connection Rating : 8,400 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 37 A / Frequency : 50 / 60 Hz		
Accessories	• 1 Cast iron Wok Support • 3 Racks with back and side stop • 2 x 40 mm deep tray • 1 Moka Stand • 3 Oven Grids with Back Stop • 1 Plate/Rack Warmer • 1 Grill mesh • 1 Telescpic guide rail (partial extraction)			• 1 Cast iron Wok Support • 5 Racks with back and side stop • 3 x 40 mm deep tray • 2 Grill Meshs • 2 Telescopic Guide Rails (Partial Extraction)		

Induction **Cookers**

	CLASSICA		PORTOFINO
			
	A1PYID-9	**C9IMX9-1**	**CPF9IP** (WH/AN/OR/YW/BL/R/OG/X)
General			
Series	Opera	Opera	-
Material | Color	Stainless Steel	Stainless Steel	White / Anthracite / Orange / Yellow Black / Red / Olive Green / St/ Steel
No. of oven cavities | Heat source	1 | Electric	1 | Electric	1 | Electric
Hob Type	Induction	Induction	Induction
Product Dimension (WxHxD)(mm)	900 x 900 x 600	900 x 879 - 919 x 600	900 x 900 x 600
Display	Compact Screen	DigiScreen	Compact Screen
No. of Control Knobs	8	8	7
Main Oven			
Net Volume | Energy Efficiency Class	115 L | A+	115 L | A	115 L | A+
No. of Cooking Functions	11 + 50 Automatic Programs	9	10 + 20 Automatic Programs
Temperature (°C)	50 - 280	50 - 260	50 - 260
No. of Lighting | Fan | Shelves	4 x 40 W Halogen | 3 | 5	2 x 40 W Halogen | 2 | 5	2 x 40 W Halogen | 3 | 5
No. of Door Glasses | Soft Close	4 | •	3 | -	4 | •
Timer | End of Cooking Alarm	• | •	• | •	• | •
Cooking Functions		ECO • Food Probe	ECO
Special | Cleaning Functions			
Auxillary Oven			
Net Volume | Energy Efficiency Class	-	-	-
No. of Cooking Functions	-	-	-
Temperature (°C)	-	-	-
No. of Lighting | Fan | Shelves	-	-	-
No. of Door Glasses	-	-	-
Timer | End of Cooking Alarm	-	-	-
Cooking Functions	-	-	-
Hob Features			
Hob Base	Ceramic Glass	Ceramic Glass	Ceramic Glass
No. of Cooking Zones	5	5	5
Multizone	-	•	-
Cooking Zone	• Zone 1 : Front Left /Single / Ø 145 mm 1,400 W / Booster 2,200 W • Zone 2 : Rear Left /Single / Ø180 mm 1,850 W / Booster 3,000 W • Zone 3 : Central /Single / Ø 270 mm 2,600 W / Booster 3,700 W • Zone 4 : Rear Right /Single/ Ø 210 mm 2,300 W / Booster 3,700 W • Zone 5 : Front Right /Single/ Ø 145 mm 1,400 W / Booster 2,200 W	• Zone 1 : Front Left /Multizone /210x190 mm 2,100 W / Booster 2,300 W • Zone 2 : Rear Left /Multizone /210x190 mm 1,600 W / Booster 1,850 W • Zone 3 : Central /Single / Ø 270 mm 2,300 W / Booster 3,000 W • Zone 4 : Rear Right /Single/ Ø 180 mm 1,200 W / Booster 1,400 W • Zone 5 : Front Right /Single/ Ø 210 mm 2,300 W / Booster 3,000 W	• Zone 1 : Front Left /Single /145 mm 1,400 W / Booster 2,200 W • Zone 2 : Rear Left /Single /180 mm 1,850 W / Booster 3,000 W • Zone 3 : Central /Single / 270 mm 2,600 W / Booster 3,700 W • Zone 4 : Rear Right /Single/ 210 mm 2,300 W / Booster 3,700 W • Zone 5 : Front Right /Single/ 145 mm 1,400 W / Booster 2,200 W
Electrical Connection / Accessories Included			
Electrical Connection	• Electrical Connection Rating : 11,400 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 50 A / Frequency : 50 / 60 Hz	• Electrical Connection Rating : 10,600 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 46 A / Frequency : 50 / 60 Hz	• Electrical Connection Rating : 11,400 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 50 A / Frequency : 50 / 60 Hz
Accessories	• 1 Rack with back and side stop • 1 x 20 mm deep tray • 1 x 40 mm deep tray • 1 Grill Mesh • 1 Telescopic Guide Rail (Partial Extraction)	• 1 Rack with back and side stop • 1 x 20 mm deep tray • 1 x 40 mm deep tray • 1 Grill Mesh / 1 Meat Probe • 1 Rotisserie Accessory	• 1 Rack with back and side stop • 1 x 20 mm deep tray • 1 x 40 mm deep tray • 1 Grill Mesh • 1 Telescopic Guide Rail (Partial Extraction)

	PORTOFINO	VICTORIA			
					
	CPF120IGMP (BL/R/WH/X/T)	**TR62IP2**	**TR62IBL2**	**TR90IMP**	**TR90IMBL**
General					
Series	-	-	-	-	-
Material | Color	Black / Red / White /St/ Steel / Turquese	Enamelled Metal / Cream/Black		Enamelled Metal / Cream/Black	
No. of oven cavities | Heat source	2 | Electric + Direct Steam	2 | Electric		1 | Electric	
Hob Type	Mixed	Induction		Induction	
Product Dimension (WxHxD)(mm)	1200 x 900 x 600	600 x 900 x 600		900 x 900 x 600	
Display	DigiScreen	Electronic 5 Buttons		Electronic 5 Buttons	
No. of Control Knobs	11	6		7	
Main Oven					
Net Volume | Energy Efficiency Class	70 L | A+	61 L | A		115 L | A	
No. of Cooking Functions	9	1		9	
Temperature (°C)	50 - 280	50 - 245		50 - 260	
No. of Lighting | Fan | Shelves	2 x 40 W Halogen | 1 | 5	1 x 40 W Halogen | 1 | 4		2 x 40 W Halogen | 2 | 5	
No. of Door Glasses | Soft Close	4 | •	3 | -		3 | •	
Timer | End of Cooking Alarm	• | •	• | •		• | •	
Cooking Functions	ECO			ECO	
Special | Cleaning Functions		-			
Auxillary Oven					
Net Volume | Energy Efficiency Class	63 L | A	35 L | A		-	
No. of Cooking Functions	8	4		-	
Temperature (°C)	50 - 260	50 - 245		-	
No. of Lighting | Fan | Shelves	2 x 40 W Halogen | 1 | 5	1 x 40 W Halogen | - | 2		-	
No. of Door Glasses	3	3		-	
Timer | End of Cooking Alarm	• / •	- / -		-	
Cooking Functions	ECO			-	
Hob Features					
Hob Base	Stainless Steel / Ceramic Glass	Ceramic Glass		Ceramic Glass	
No. of Cooking Zones	6	4		5	
Multizone	•	-		-	
Cooking Zone	• Zone 1 : Left /Gas /Dual Ultra Rapid /4,200 W • Zone 2 : Front Center /Gas /Semi Rapid /1,800 W • Zone 3 : Rear Center /Gas / Rapid /3,000 W • Zone 4 : Front Right /Induction Multizone / 211 x 191 mm 2,100 W / Booster 2,300 W • Zone 5 : Rear Right /Induction Multizone/ 211 x 190 mm 1,600 W / Booster 1,850 W • Zone 6 : Right /Electric/ Teppenyaki / 1,400 W	• Zone 1 : Front Left /Single / Ø 210 mm /2,300 W / Booster 3,000 W • Zone 2 : Rear Left /Single / Ø160 mm /1,200 W / Booster 1,400 W • Zone 3 : Rear Right /Single/Ø 210 mm / 2,300 W / Booster 3,000 W • Zone 4 : Front Right /Single/ Ø 160 mm / 1,200 W / Booster 1,400 W		• Zone 1 : Front Left /Single / Ø 180 mm /1,300 W / Booster 1,400 W • Zone 2 : Rear Left /Single / Ø210 mm /2,300 W / Booster 3,000 W • Zone 3 : Central /Single/ Ø 270 mm / 2,300 W / Booster 3,000 W • Zone 4 : Rear Right /Single/ Ø 180 mm / 1,300 W / Booster 1,400 W • Zone 5 : Front Right /Single/ Ø 210 mm / 2,300 W / Booster 3,000 W	
Electrical Connection / Accessories Included					
Electrical Connection	• Electrical Connection Rating : 10,900 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 48 A / Frequency : 50 / 60 Hz	• Electrical Connection Rating : 12,700 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 56 A / Frequency : 50 / 60 Hz		• Electrical Connection Rating : 10,600 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 46 A / Frequency : 50 / 60 Hz	
Accessories	• 2 Racks with back and side stop • 2 x 20 mm deep tray • 2 x 40 mm deep tray • 2 Grill Meshs / 1 Meat Probe • 2 Telescopic Guide Rail (Partial Extraction)	• 3 Racks with back and side stop • 2 Grill Meshs • 2 x 40 mm deep tray • 1 Telescopic Guide Rail (Partial Extraction)		• 1 Rack with back and side stop • 1 x 20 mm deep tray • 1 x 40 mm deep tray • 1 Grill Mesh • 3 Catalytic Panels	

Induction **Cookers**

VICTORIA


TR93IP2


TR93IBL2


TR4110IP2


TR4110IBL2

	TR93IP2	TR93IBL2	TR4110IP2	TR4110IBL2
General				
Series	-		-	
Material | Color	Enamelled Metal | Cream/Black		Enamelled Metal | Cream/Black	
No. of oven cavities | Heat source	3 | Electric		3 | Electric	
Hob Type	Induction		Induction	
Product Dimension (WxHxD)(mm)	900 x 900 x 600		1100 x 900 x 600	
Display	Electronic 5 Buttons		Electronic 5 Buttons	
No. of Control Knobs	9		10	
Main Oven				
Net Volume | Energy Efficiency Class	61 L | A		61 L | A	
No. of Cooking Functions	5		5	
Temperature (°C)	50 - 245		50 - 260	
No. of Lighting | Fan | Shelves	1 x 40 W Halogen | 1 | 4		1 x 40 W Halogen | 1 | 4	
No. of Door Glasses | Soft Close	3 | -		3 | -	
Timer | End of Cooking Alarm	● | ●		● | ●	
Cooking Functions				
Special | Cleaning Functions				
	Auxillary Oven	**Third Oven**	**Auxillary Oven**	**Third Oven**
Net Volume | Energy Efficiency Class	62 L | B	36 L / n/a	61 L | A	36 L | n/a
No. of Cooking Functions	1	1	6	1
Temperature (°C)	50 - 245	50 - 260	50 - 260	50 - 260
No. of Lighting | Fan | Shelves	1 x 40 W Halogen | 1 | 9	1 x 40 W Halogen | - | 2	1 x 40 W Halogen | 1 | 4	1 x 25 W Incandescent | - | 2
No. of Door Glasses	1	3	3	3
Timer | End of Cooking Alarm	- | -	- | -	- | -	- | -
Cooking Functions				
Special Cleaning Functions	-	-		-
Hob Features				
Hob Base	Ceramic Glass		Ceramic Glass	
No. of Cooking Zones	5		5	
Multizone	-		-	
Cooking Zone	• Zone 1 : Front Left /Single / Ø 210 mm /2,300 W / Booster 3,000 W • Zone 2 : Rear Left /Single / Ø 180 mm / 1,400 W • Zone 3 : Central /Single / Ø 270 mm / 2,300 W / Booster 3,000 W • Zone 4 : Rear Right /Single/ Ø 180 mm / 1,400 W • Zone 5 : Front Right /Single/ Ø 210 mm / 2,300 W / Booster 3,000 W		• Zone 1 : Front Left /Single / Ø 210 mm /2,300 W / Booster 3,000 W • Zone 2 : Rear Left /Single / Ø 180 mm / 1,300 W / Booster 1,400 W • Zone 3 : Central /Single / Ø 270 mm / 2,300 W / Booster 3,000 W • Zone 4 : Rear Right /Single/ Ø 180 mm / 1,300 W / Booster 1,400 W • Zone 5 : Front Right /Single/ Ø 210 mm / 2,300 W / Booster 3,000 W	
Electrical Connection / Accessories Included				
Electrical Connection	• Electrical Connection Rating : 15,000 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 42 A / Frequency : 50/60 Hz		• Electrical Connection Rating : 16,500 W • Voltage : 220 - 240 V / Voltage2 : 380 - 415 V • Current : 46 A / Frequency : 50/60 Hz	
Accessories	• 1 Racks with back and side stop • 1 Plate/Rack Warmer • 2 x 40 mm deep tray • 1 Grill Mesh • 1 Telescopic Guide Rail (Partial Extraction) • 3 Oven Grids with Back Stop		• 5 Racks with back and side stop • 3 x 40 mm deep tray • 2 Grill Meshs • 2 Telescopic Guide Rails (Partial Extraction)	

HOOD

Smeg hoods are available in a variety of finishes and styles, from the colourful 50's retro hoods to the elegant and ergonomic classic style, designed to co-ordinate with your Smeg oven and hob and make a real style statement in the kitchen.



PERIPHERAL EXTRACTION

The extraction of the hood is a concentrated on the peripheral area, so as to allow a bigger extraction surface and offer a better level of silence, limiting the vibrations of the filters.

AUTOVENT 2.0

The innovative Auto-Vent 2.0 function allows the hob to be automatically connected via Bluetooth to the hood equipped with the same function. The cooker hood will automatically activate at the right power according to the power setting on the hob.

HOOD

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ENERGY SAVING
Most of the hoods in the range have energy efficiency class A+.



ADJUSTABLE LIGHT INTENSITY
With the dimmering function it is possible to raise or lower the intensity of the hood light by holding down the light button.

INTENSITIVE FUNCTION
The intensive function allows to operate the hood at maximum power, to speed up the elimination of the most persistent odors and to have a purified environment.



WARNING LIGHTS
Warning lights advise when filters need to be changed.



CLEAN AIR
The 24h air exchange function makes the hood work for 10 minutes every hour at very low speed and therefore without noise, for a total of 24 hours in order to purify the air of the house, with low energy impact.



CHARCOAL FILTERS
Fundamental components of the filter hood, the activated carbon filters guarantee the absorption of fats and vapors and a perfect elimination of odors.

Island **Hoods**

	UNIVERSALE			UNIVERSALE			COLONIAL	
								
	KLTI12L4MB	**KLTI12L4X**	**KLTI9L4MB**	**KLTI9L4X**	**KI90XE**	**KI120XE**	**KCI19POE**	**KCI19AOE**
	General			General				
Design | Color	T Flat | Matt Black	T Flat | Stainless Steel	T Flat | Matt Black	T Flat | Stainless Steel	T Flat | Stainless Steel	T Flat | Stainless Steel	Rounded Chimney | Cream/Anthracite	
Material	Painted material + Glass	Stainless Steel + Glass	Painted material + Glass	Stainless Steel + Glass	Satin Finish Brushed Stainless Steel	Satin Finish Brushed Stainless Steel	Heat-Moulded/Brushed Steel	
Product Dimension (WxDxH(max-min))(mm)	800 x 1200 x 600	800 x 1200 x 600	880 x 900 x 600	880 x 900 x 600	900 x 600 x (880-1145)	1200 x 600 x (870-1150)	900 x 682 x (750-1150)	
Control Settings | Remote Control	Touch control back-lighted White | -	Touch control back-lighted White | -	Touch control back-lighted White | -	Touch control back-lighted White | -	Electronic Buttons/White LED | -	Electronic Buttons/White LED | -	Control knob/White LED | -	
No. of Light	2 x 7.4 W LED	2 x 7.4 W LED	2 x 7.4 W LED	2 x 7.4 W LED	4 x 1 W LED	4 x 1 W LED	4 x 1 W LED	
Nominal Power Consumption of the Light System (WL)	15 W	15 W	15 W	15 W	4 W	4 W	4 W	
Light Color Temperature Scale	2700 - 4000 °K	2700 - 4000 °K	2700 - 4000 °K	2700 - 4000 °K	4000 °K	4000 °K	3000 °K	
Anti-Grease Filter	Aluminium	Aluminium	Aluminium	Aluminium	Aluminium Cassette	Aluminium	Aluminium Cassette	
No. of Filter | Charcoal Filter	3 | Extra Accessory	3 | Extra Accessory	3 | Extra Accessory	3 | Extra Accessory	3 | Extra Accessory	4 | Extra Accessory	3 | Extra Accessory	
	Functions / Extraction			Functions / Extraction				
No. of Speed | Intensive	3 | •	3 | •	3 | •	3 | •	3 | •	3 | •	3 | •	
24 h Air Filter | Time Setting	- | Automatic Switch Off	- | Automatic Switch Off	- | Automatic Switch Off	- | Automatic Switch Off	- | Automatic Switch Off	- | Automatic Switch Off	- | -	
Grease Filter Cleaning Signal	-	-	-	-	-	-	-	
Filter Replacement Indicator	•	•	•	•	•	-	-	
Motor Power	275 W	275 W	275 W	275 W	275 W	275 W	275 W	
Free Outlet Maximum Capacity	820 m³/h	820 m³/h	820 m³/h	820 m³/h	820 m³/h	820 m³/h	820 m³/h	
Max Noise Level | Vent Outlet	71 dBa | 150 mm	71 dBa | 150 mm	71 dBa | 150 mm	71 dBa | 150 mm	71 dBa | 150 mm	70 dBa | 150 mm	70 dBa | 150 mm	
Minimum Distance from GAS Hob | ELECTRIC Hob	750 mm | 750 mm	750 mm | 750 mm	750 mm | 750 mm	750 mm | 750 mm	750 mm | 650 mm	750 mm | 750 mm	750 mm | 750 mm	
Speed 1 (Extraction rate | Noise level | Power)	220 m³/h | 43 dBa	220 m³/h | 43 dBa	214 m³/h | 40 dBa	214 m³/h | 40 dBa	311 m³/h | 49 dBa | 203 W	316 m³/h | 48 dBa | 203 W	321 m³/h | 47 dBa | 203 W	
Speed 2 (Extraction rate | Noise level | Power)	335 m³/h | 53 dBa	335 m³/h | 53 dBa	334 m³/h | 51 dBa	334 m³/h | 51 dBa	385 m³/h | 59 dBa | 240 W	385 m³/h | 59 dBa | 240 W	385 m³/h | 59 dBa | 240 W	
Speed 3 (Extraction rate | Noise level | Power)	560 m³/h | 65 dBa	560 m³/h | 65 dBa	563 m³/h | 64 dBa	563 m³/h | 64 dBa	533 m³/h | 63 dBa | 248 W	529 m³/h | 62 dBa | 248 W	549 m³/h | 61 dBa | 248 W	
Speed 4 (Extraction rate | Noise level | Power)	-	-	-	-	-	-	-	
Intensive Speed (Extraction rate | Noise level | Power)	739 m³/h | 71 dBa	739 m³/h | 71 dBa	741 m³/h | 70 dBa	741 m³/h | 70 dBa	740 m³/h | 71 dBa | 276 W	783 m³/h / 70 dBa / 276 W	796 m³/h | 70 dBa | 276 W	
Extraction | Recirculation Mode	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	
Autovent	Autovent 2.0	Autovent 2.0	Autovent 2.0	Autovent 2.0	-	-	-	
	Performance / Electrical Connection / Accessories Included			Performance / Electrical Connection / Accessories Included				
Energy Efficiency Class (EEC)	A	A	A	A	B	B	A	
Fluid Dynamic Efficiency Class (FDEC)	A	A	A	A	B	A	A	
Grease Filter Efficiency Class (GFEC)	D	D	D	D	C	C	C	
Annual Efficiency Consumption (AEChood)	55 kWh/a	55 kWh/a	56 kWh/a	56 kWh/a	66 kWh/a	64 kWh/a	59 kWh/a	
Fluid Dynamic Efficiency (FDE)	33.9	33.9	33.1	33.1	27.4	28.7	25.9	
Grease Filter Efficiency (GFE)	73.2%	73.2%	73.2%	73.2%	83.1%	79.8%	78%	
Lighting Efficiency Class (LEC) | (LE)	D | 20.3 Lux/W	D | 20.3 Lux/W	B | 21.1 Lux/W	B | 21.1 Lux/W	A | 88.6 Lux/W	A | 70.9 Lux/W	A | 68.6 Lux/W	
Average Illumination of The Light on The Cooking Surface (Emiddle)	300 Lux	300 Lux	390 Lux	390 Lux	390 Lux	312 Lux	302 Lux	
Electrical Connection	• Electrical Connection Rating : 291 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 291 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 293 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 293 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 279 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 279 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 279 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	
Accessories	Tube Reduction	Tube Reduction	Tube Reduction	Tube Reduction	Tube Reduction	Tube Reduction	Tube Reduction	

Decorative Wall **Hoods**

	LINEA		CLASSICA		CLASSICA	UNIVERSALE		
								
	KV194G	**KV194B3**	**KD120HXE**	**KD90HXE**	**KV394MB**	**KSEV97X2**	**KBT9L4VN**	**KBT600XE**
	General				General			
Design | Color	Vertical | Neptune Grey	Vertical | Black	Chimney | Stainless Steel	Chimney | Stainless Steel	Vertical | Matt Black	T Flat | Stainless Steel	T Flat | Black	T Flat | Stainless Steel
Material	Glass	Glass	Brushed Stainless Steel	Brushed Stainless Steel	Glass	Clear Glass/Satin Finish Stainless Steel	Satin Finish Brushed Stainless Steel	Satin Finish Brushed Stainless Steel
Product Dimension (WxDxH(max-min))(mm)	459x895x439	459x895x439	1200 x 555 x (800-1230)	900 x 540 x (800-1230)	459x895x439	898 x 500 x (740-1060)	900 x 455 x (575-1075)	600 x 450 x (520-1080)
Control Settings | Remote Control	Touch control back-lighted white | -	Touch control back-lighted white | -	Classic Controlknob/2 Knobs | -	Classic Controlknob/2 Knobs | -	Touch control back-lighted white | -	Electronic Buttons | -	Touch Control Back-Light: White |-	Electronic Buttons | -
No. of Light	2 x 2.1 W LED	2 x 2.1 W LED	4 x 1 W LED	2 x 1 W LED	2 x 1.1 W LED	2 x 20 W Halogen	1 x 7 W LED	2 x 1.3 W LED
Nominal Power Consumption of the Light System (WL)	5 W	5 W	5 W	2 W	2 W	40 W	7 W	3 W
Light Color Temperature Scale	4000 °K	4000 °K	4000 °K	4000 °K	4000 °K	n/a	3000 - 5700 °K	3000 °K
Anti-Grease Filter	Stainless steel	Stainless steel	Stainless Steel	Stainless Steel	Aluminium	Aluminium	Aluminium	Aluminium
No. of Filter | Charcoal Filter	2 | Included	2 | Included	4 | Extra Accessory	3 | Extra Accessory	2 | Included	2 | Extra Accessory	3 | Extra Accessory	2 | Extra Accessory
	Functions / Extraction				Functions / Extraction			
No. of Speed | Intensive	3 | •	3 | •	3 | •	3 | •	3 | •	3 | •	3 | •	3 | •
24 h Air Filter | Time Setting	• | Automatic Switch Off	• | Automatic Switch Off	- | -	- | -	• | Automatic Switch Off	• | Automatic Switch Off	• | Automatic Switch Off	• | Automatic Switch Off
Grease Filter Cleaning Signal	-	-	-	-	-	•	-	-
Filter Replacement Indicator	•	•	-	-	•	•	•	•
Motor Power	275 W	275 W	275 W	275 W	230 W	330 W	230 W	230 W
Free Outlet Maximum Capacity	820 m³/h	820 m³/h	820 m³/h	815 m³/h	730 m³/h	700 m³/h	730 m³/h	820 m³/h
Max Noise Level | Vent Outlet	72 dBa | 150 mm	72 dBa | 150 mm	73 dBa | 150 mm	72 dBa | 150 mm	69 dBa | 150 mm	71 dBa | 150 mm	71 dBa | 150 mm	72 dBa | 150 mm
Minimum Distance from GAS Hob | ELECTRIC Hob	650 mm | 650 mm	650 mm | 650 mm	750 mm | 750 mm	750 mm | 750 mm	650 mm | 650 mm	750 mm | 750 mm	750 mm | 750 mm	750 mm | 750 mm
Speed 1 (Extraction rate | Noise level | Power)	277 m³/h | 50 dBA | 157 W	277 m³/h | 50 dBA | 157 W	287 m³/h | 49 dBa | 175 W	288 m³/h | 48 dBa | 173 W	285 m³/h | 47 dBA | 145 W	340 m³/h | 54 dBa	252 m³/h | 48 dBa | 147 W	260 m³/h | 49 dBa | 132 W
Speed 2 (Extraction rate | Noise level | Power)	406 m³/h | 63 dBA | 204 W	406 m³/h | 63 dBA | 204 W	389 m³/h | 58 dBa | 230 W	421 m³/h | 63 dBa | 199 W	374 m³/h | 54 dBA | 163 W	540 m³/h | 63 dBa	341 m³/h | 55 dBa | 170 W	358 m³/h | 57 dBa | 152 W
Speed 3 (Extraction rate | Noise level | Power)	636 m³/h | 70 dBA | 245 W	636 m³/h | 70 dBA | 245 W	606 m³/h | 67 dBa | 260W	630 m³/h | 67dBa | 223W	493 m³/h | 60 dBA | 186 W	690 m³/h | 69 dBa	453 m³/h | 62 dBa | 200 W	473 m³/h | 64 dBa | 175 W
Speed 4 (Extraction rate | Noise level | Power)	-	-	-	-	-	-	-	-
Intensive Speed (Extraction rate | Noise level | Power)	782 m³/h | 72 dBA | 263 W	782 m³/h | 72 dBA | 263 W	777 m3/h | 73 dBa | 286 W	781 m3/h | 72 dBa | 224 W	729 m³/h | 69 dBA | 230 W	760 m3/h | 71 dBa	705 m3/h | 72 dBa | 247 W	686 m3/h | 72 dBa | 222 W
Extraction | Recirculation Mode	• | -	• | -	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	• | -	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)
Autovent	Autovent 2.0	Autovent 2.0	-	-	Autovent 2.0	-	Autovent 2.0	-
	Performance / Electrical Connection / Accessories Included				Performance / Electrical Connection / Accessories Included			
Energy Efficiency Class (EEC)	A+	A+	A+	A+	A	n/a	A	A
Fluid Dynamic Efficiency Class (FDEC)	A	A	A+	A	A	n/a	A	A
Grease Filter Efficiency Class (GFEC)	E	E	D	C	D	n/a	D	C
Annual Efficiency Consumption (AEChood)	41 kWh/a	41 kWh/a	42 kWh/a	40 kWh/a	53 kWh/a	n/a	58 kWh/a	53 kWh/a
Fluid Dynamic Efficiency (FDE)	36.2	36.2	36.3	36.2	31.4	n/a	30.5	29.8
Grease Filter Efficiency (GFE)	64.3%	64.3%	74.9%	78.5%	73.8%	n/a	73.7%	79.7%
Lighting Efficiency Class (LEC) | (LE)	A | 34.8 Lux/W	A | 34.8 Lux/W	A | 74.8 Lux/W	A | 78.2 Lux/W	A | 118.5 Lux/W	n/a	A | 28.2 Lux/W	A | 70.4 Lux/W
Average Illumination of The Light on The Cooking Surface (Emiddle)	139 Lux	139 Lux	329 Lux	172 Lux	237 Lux	n/a	209 Lux	156 Lux
Electrical Connection	• Electrical Connection Rating : 279 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 279 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 279 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 277 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 232 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 370 W | • Voltage : 220 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 238 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 230 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz
Accessories	-	-	-	-	-	-	Tube Reduction	Tube Reduction

Decorative Wall **Hoods**

	UNIVERSALE		PORTOFINO
			
	KBT900XE	**KBT900NE**	**KPF9** (WH/AN/OR/YW/BL/RD/OG/X)
General			
Design | Color	T Flat | Stainless Steel	T Flat | Matt Black	Chimney | White / Anthracite / Orange / Yellow Black / Red / Olive Green / Si/ Steel
Material	Satin Finish Brushed Stainless Steel	Matt Black Painted Steel	Stainless Steel And Painted Material
Product Dimension (WxDxH(max-min))(mm)	900 x 450 x (520-1080)	900 x 450 x (520-1080)	896 x 495 x (792-1227)
Control Settings | Remote Control	Electronic Buttons | -	Electronic Buttons | -	Portofino Knob/ 2 Knobs | -
No. of Light	2 x 1.3 W LED	2 x 1.3 W LED	2 x 2 W LED
Nominal Power Consumption of the Light System (WL)	3 W	3 W	2 W
Light Color Temperature Scale	3000 °K	3000 °K	4000 °K
Anti-Grease Filter	Aluminium	Aluminium	Aluminium With Stainless Steel
No. of Filter | Charcoal Filter	3 | Extra Accessory	3 | Extra Accessory	3 | Extra Accessory
Functions / Extraction			
No. of Speed | Intensive	3 | •	3 | •	3 | •
24 h Air Filter | Time Setting	• | Automatic Switch Off	• | Automatic Switch Off	- | -
Grease Filter Cleaning Signal	-	-	-
Filter Replacement Indicator	•	•	-
Motor Power	230 W	230 W	275 W
Free Outlet Maximum Capacity	730 m³/h	730 m³/h	815 m³/h
Max Noise Level | Vent Outlet	71 dBa | 150 mm	71 dBa | 150 mm	72 dBa | 150 mm
Minimum Distance from GAS Hob | ELECTRIC Hob	750 mm | 750 mm	750 mm | 750 mm	750 mm | 750 mm
Speed 1 (Extraction rate | Noise level | Power)	265 m³/h | 47 dBa | 138 W	265 m³/h | 47 dBa | 138 W	288 m³/h | 48 dBa | 173 W
Speed 2 (Extraction rate | Noise level | Power)	360 m³/h | 55 dBa | 160 W	360 m³/h | 55 dBa | 160 W	421 m³/h | 63 dBa | 199 W
Speed 3 (Extraction rate | Noise level | Power)	480 m³/h | 62 dBa | 184 W	480 m³/h | 62 dBa | 184 W	630 m³/h | 67dBa | 223W
Speed 4 (Extraction rate | Noise level | Power)	-	-	-
Intensive Speed (Extraction rate | Noise level | Power)	713 m³/h | 72 dBa | 233 W	713 m³/h | 72 dBa | 233 W	781 m³/h | 72 dBa | 224 W
Extraction | Recirculation Mode	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)
Autovent	-	-	-
Performance / Electrical Connection / Accessories Included			
Energy Efficiency Class (EEC)	A	A	A+
Fluid Dynamic Efficiency Class (FDEC)	A	A	A
Grease Filter Efficiency Class (GFEC)	C	C	C
Annual Efficiency Consumption (AEChood)	54 kWh/a	54 kWh/a	40 kWh/a
Fluid Dynamic Efficiency (FDE)	31.2	31.2	36.2
Grease Filter Efficiency (GFE)	76.5%	76.5%	78.5%
Lighting Efficiency Class (LEC) | (LE)	A | 60.0 Lux/W	A | 60.0 Lux/W	A | 78.2 Lux/W
Average Illumination of The Light on The Cooking Surface (Emiddle)	156 Lux	156 Lux	172 Lux
Electrical Connection	• Electrical Connection Rating : 230 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 230 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 277 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz
Accessories	Tube Reduction	Tube Reduction	-

	COLONIAL	VICTORIA			50's STYLE
					
	KS89 (POE/AOE)	**KSED65PE**	**KT90** (PE/BLE/GRE)	**KT110** (PE/BLE)	**KFAB** (WH/BL/RD/CR/UJ)
General					
Design | Color	Chimney | Cream/Anthracite	Chimney | Cream	Chimney | Cream/Black/Slate Grey	Chimney | Cream/Black	Vertical | White / Black / Red / Cream / Union Jack
Material	Painted Material / Antique Brass Component Fitting	Painted material /brushed steel	Glossy painted material / brushed steel	Glossy painted material / brushed steel	Glossy painted material / brushed steel
Product Dimension (WxDxH(max-min))(mm)	900 x 480 x (900-1530)	600 x 514 x (810-1170)	900 x 480 x (740-1175)	1100 x 480 x (750-1185)	750 x 616 x 664 (with pipe H:959-1420)
Control Settings | Remote Control	Antique Brass Color Colonial Knob/ 2 Knobs | -	Slider | -	Steel effect Victoria knob/ 2 knobs | -	Steel effect Victoria knob/ 2 knobs | -	Electronic buttons/ white LED color | •
No. of Light	2 x 1 W LED	2 x 1 W LED	2 x 1 W LED	2 x 1 W LED	2 x 1 W LED
Nominal Power Consumption of the Light System (WL)	2 W	2 W	2 W	2 W	2 W
Light Color Temperature Scale	3000 °K	4000 °K	3000 °K	3000 °K	4000 °K
Anti-Grease Filter	Aluminium With Stainless Steel	Aluminium	Aluminium	Aluminium	Aluminium With Stainless Steel
No. of Filter | Charcoal Filter	3 | Extra Accessory	2 | Extra Accessory	3 | Extra Accessory	4 | Extra Accessory	3 | Extra Accessory
Functions / Extraction					
No. of Speed | Intensive	3 | •	3 | -	3 | •	3 | •	3 | •
24 h Air Filter | Time Setting	- | -	- | -	- | -	- | -	- | Automatic Switch Off
Grease Filter Cleaning Signal	-	-	-	-	Yes, Every 200 h of Operation
Filter Replacement Indicator	-	-	-	-	Yes, Every 200 h of Operation
Motor Power	275 W	200 W	275 W	275 W	280 W
Free Outlet Maximum Capacity	820 m³/h	600 m³/h	820 m³/h	820 m³/h	820 m³/h
Max Noise Level | Vent Outlet	71 dBa | 150 mm	- | 150 mm	69 dBa | 150 mm	71 dBa | 150 mm	72 dBa | 150 mm
Minimum Distance from GAS Hob | ELECTRIC Hob	750 mm | 750 mm	750 mm | 750 mm	750 mm | 750 mm	750 mm | 750 mm	650 mm | 650 mm
Speed 1 (Extraction rate | Noise level | Power)	331 m³/h | 52 dBa | 199 W	351 m³/h | 53 dBa | 140 W	334 m³/h | 49 dBa | 199 W	326 m³/h | 49 dBa | 199 W	333 m³/h | 50 dBa | 198 W
Speed 2 (Extraction rate | Noise level | Power)	439 m³/h | 57 dBa | 231 W	420 m³/h | 57 dBa | 157 W	439 m³/h | 57 dBa | 231 W	439 m³/h | 57 dBa | 231 W	477 m³/h | 59 dBa | 246 W
Speed 3 (Extraction rate | Noise level | Power)	547 m³/h | 63dBa | 260W	635 m³/h | 67 dBa | 191 W	567 m³/h | 61 dBa | 260W	554 m³/h | 63 dBa | 260W	649 m³/h | 67 dBa | 286 W
Speed 4 (Extraction rate | Noise level | Power)	-	-	-	-	-
Intensive Speed (Extraction rate | Noise level | Power)	788 m3/h | 71 dBa | 280 W	-	788 m3/h | 69 dBa | 280 W	784 m3/h | 71 dBa | 280 W	797 m3/h | 72 dBa | 294 W
Extraction | Recirculation Mode	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	•| With Charcoal Filter (Extra Accessory)	with Chimney Pipe (extra accessory)| yes, Charcoal filter included
Autovent	-	-	-	-	-
Performance / Electrical Connection / Accessories Included					
Energy Efficiency Class (EEC)	A	B	A	A	A+
Fluid Dynamic Efficiency Class (FDEC)	A	B	A	A	A
Grease Filter Efficiency Class (GFEC)	C	D	C	D	E
Annual Efficiency Consumption (AEChood)	55 kWh/a	60 kWh/a	59 kWh/a	57 kWh/a	36 kWh/a
Fluid Dynamic Efficiency (FDE)	31	26	30	31.1	36.6
Grease Filter Efficiency (GFE)	80.1%	74.4%	76.6%	69.2%	61.1%
Lighting Efficiency Class (LEC) | (LE)	A | 90.9 Lux/W	A | 100.2 Lux/W	A | 102.3 Lux/W	A | 83.2 Lux/W	A | 68.2 Lux/W
Average Illumination of The Light on The Cooking Surface (Emiddle)	200 Lux	221 Lux	225 Lux	183 Lux	150 Lux
Electrical Connection	• Electrical Connection Rating : 277 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 202 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 278 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 278 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 282 W | • Voltage : 220 - 240 V • Frequency : 50/60 Hz
Accessories	-	-	-	-	-

Semi Integrated **Hoods**

UNIVERSALE



KSET62E



KSET96E2

	KSET62E	KSET96E2
General		
Design | Color	Telescopic | Silver	Telescopic | Stainless Steel
Material	Painted Material	Satin Finish Stainless Steel
Product Dimension (WxD(max-min)xH)(mm)	598 x (300-455) x 180	898 x (300-452) x 260
Control Settings | Remote Control	Buttons | -	Slider | -
No. of Light	2 x 3 W LED	2 x 1 W LED
Nominal Power Consumption of the Light System (WL)	6 W	2 W
Light Color Temperature Scale	2700 °K	4000 °K
Anti-Grease Filter	Aluminium	Aluminium
No. of Filter | Charcoal Filter	2 | Extra Accessory	2 | Extra Accessory
Functions / Extraction		
No. of Speed | Intensive	3 | -	3 | -
24 h Air Filter | Time Setting	- | -	- | -
Grease Filter Cleaning Signal	-	-
Filter Replacement Indicator	-	-
Motor Power	115 W	160 W
Free Outlet Maximum Capacity	304 m³/h	640 m³/h
Max Noise Level | Vent Outlet	62 dBa | 120 mm	63 dBa | 150 mm
Minimum Distance from GAS Hob | ELECTRIC Hob	750 mm | 650 mm	650 mm | 650 mm
Speed 1 (Extraction rate | Noise level | Power)	125 m³/h | 46 dBa | 43 W	260 m³/h | 47 dBa | 80 W
Speed 2 (Extraction rate | Noise level | Power)	160 m³/h | 48 dBa | 65 W	400 m³/h | 54 dBa | 105 W
Speed 3 (Extraction rate | Noise level | Power)	304 m3/h | 62 dBa | 115 W	610 m3/h | 63dBa | 160 W
Speed 4 (Extraction rate | Noise level | Power)	-	-
Intensive Speed (Extraction rate | Noise level | Power)	-	-
Extraction | Recirculation Mode	• | -	• | -
Autovent	-	-
Performance / Electrical Connection / Accessories Included		
Energy Efficiency Class (EEC)	D	C
Fluid Dynamic Efficiency Class (FDEC)	E	C
Grease Filter Efficiency Class (GFEC)	D	C
Annual Efficiency Consumption (AEChood)	62 kWh/a	78 kWh/a
Fluid Dynamic Efficiency (FDE)	10.3	18.3
Grease Filter Efficiency (GFE)	66%	76%
Lighting Efficiency Class (LEC) | (LE)	D | 13 Lux/W	A | 59 Lux/W
Average Illumination of The Light on The Cooking Surface (Emiddle)	78 Lux	130 Lux
Electrical Connection	• Electrical Connection Rating : 121 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 162 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz
Accessories	-	-

Downdraft **Hoods**

UNIVERSALE



KDD60VXE-3



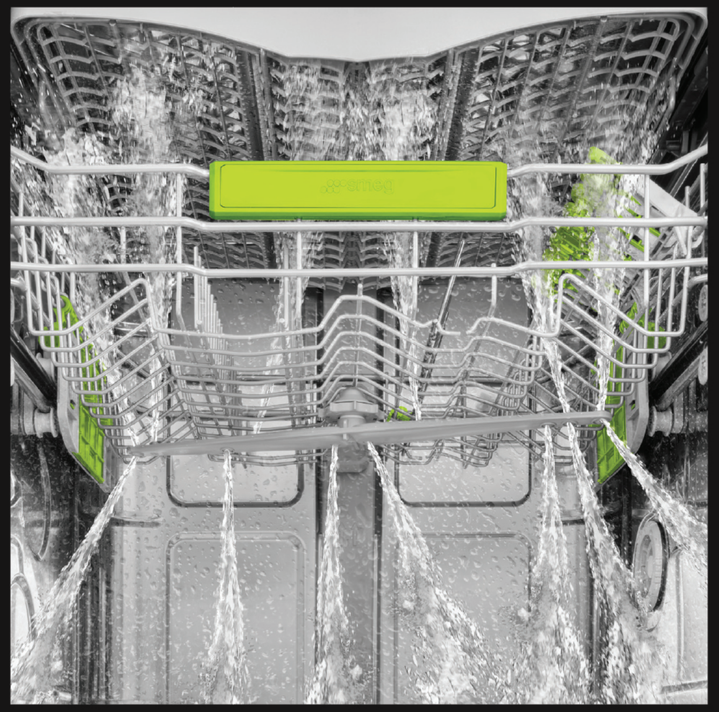
KDD90CNE2

	KDD60VXE-3	KDD90CNE2
General		
Design | Color	Fully Integrated | Black	Fully Integrated | Black
Material	Black Glass / Satin Finished Stainless Steel	Painted material / Black glass
Product Dimension (WxDxH(max-min))(mm)	537 x 120 x 406	896 x 122 x 406
Control Settings | Remote Control	Touch control/ red LED | KITRBDD (extra accessory)	Touch Control/ White LED | KITRBDD (extra accessory)
No. of Light	1 x 6 W LED	1 x 7 W LED
Nominal Power Consumption of the Light System (WL)	7 W	7 W
Light Color Temperature Scale	2700 °K	4000 °K
Anti-Grease Filter	Aluminium	Aluminium
No. of Filter | Charcoal Filter	2 | -	2 | -
Functions / Extraction		
No. of Speed | Intensive	4 | •	4 | •
24 h Air Filter | Time Setting	• | Automatic Switch Off	• | Automatic Switch Off
Grease Filter Cleaning Signal	•	•
Filter Replacement Indicator	•	•
Motor Power	250 W	250 W
Free Outlet Maximum Capacity	680 m³/h	740 m³/h
Max Noise Level | Vent Outlet	71 dBa | 150 mm	71 dBa | 150 mm
Minimum Distance from GAS Hob | ELECTRIC Hob	- | -	- | -
Speed 1 (Extraction rate | Noise level | Power)	200 m³/h | 46 dBa | 45 W	200 m³/h | 43 dBa | 45 W
Speed 2 (Extraction rate | Noise level | Power)	280 m³/h | 52 dBa | 100 W	280 m³/h | 49 dBa | 100 W
Speed 3 (Extraction rate | Noise level | Power)	350 m³/h | 59 dBa | 135 W	350 m³/h | 54 dBa | 135 W
Speed 4 (Extraction rate | Noise level | Power)	430 m³/h | 62 dBa | 170 W	440 m³/h | 57 dBa | 170 W
Intensive Speed (Extraction rate | Noise level | Power)	650 m³/h | 70 dBa | 250 W	720 m³/h | 68 dBa | 250 W
Extraction | Recirculation Mode	- | -	- | -
Autovent	-	-
Performance / Electrical Connection / Accessories Included		
Energy Efficiency Class (EEC)	B	A
Fluid Dynamic Efficiency Class (FDEC)	A	A
Grease Filter Efficiency Class (GFEC)	E	D
Annual Efficiency Consumption (AEChood)	64 kWh/a	57 kWh/a
Fluid Dynamic Efficient (FDE)	28.5	29.3
Grease Filter Efficiency (GFE)	55.1%	65.1%
Lighting Efficiency Class (LEC) | (LE)	A | 33 Lux/W	A | 40 Lux/W
Average Illumination of The Light on The Cooking Surface (Emiddle)	200 Lux	200 Lux
Electrical Connection	• Electrical Connection Rating : 256 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz	• Electrical Connection Rating : 255 W • Voltage : 220 - 240 V • Frequency : 50/60 Hz
Accessories	Tube Reduction	Tube Reduction

DISHWASHER

NOT A SINGLE DROP WASTED
Blue anti-drip inserts are installed in the lower basket of Smeg's new generation dishwashers. This addition improves drying results and cuts down drips between dish and basket.

ENJOY THE SOUND OF SILENCE
Smeg dishwashers are designed to cope with night cycles thanks to the Silent program, which reduces machine noise by 2 dB thanks to the shape of the bottom of its chamber and the use of increasingly high-performance motors.



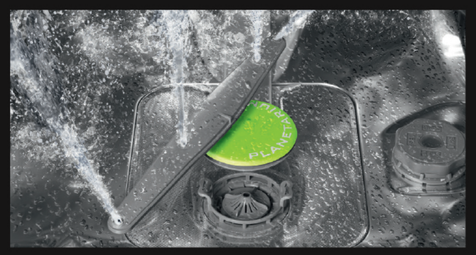
The Orbital wash system, a feature of 60cm Smeg dishwashers, consists of a double spray arm with contra-rotating rotation which distributes water contra-rotating evenly throughout the cavity. This ensures excellent wash quality and a greatly reduced noise level.

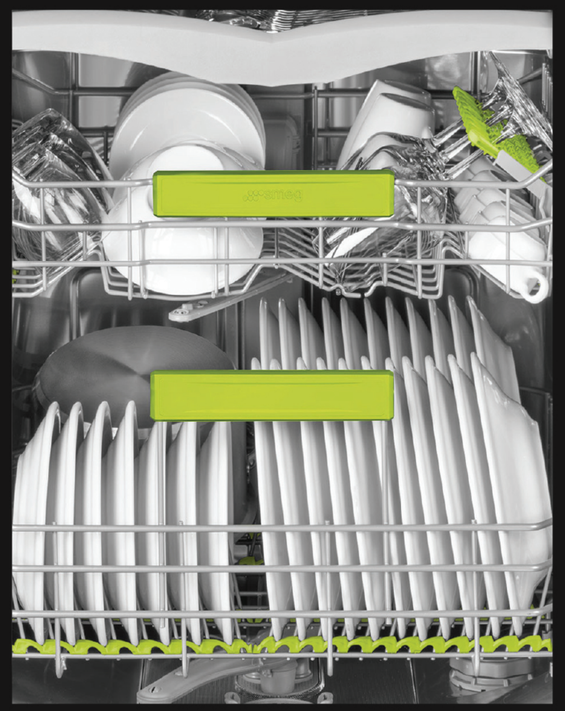
DIFFERENT SPACES FOR DIFFERENT CULINARY NEEDS
The flexibility of upper basket offers three adjustable height option. This adaptability ensures that every type of dish, from tall glasses to oversized pots and delicate stemware, receives optimal cleaning and hygiene.

SHINING TABLEWARE IN AN HOUR
Full Express 60' program completes the entire cycle in just 60 minutes, making it ideal for everyday use.

DRY ASSIST
Natural condenser drying, with Dry assist automatic door opening system at the end of the cycle to ensure perfect drying. This can save up to 20% to energy.

27 MINUTES OF PURE CLEANING
Designed especially for lightly soiled dishes to be washed immediately after use, the Express 27' program only takes 27 minutes for a thorough cleaning.





PLANETARIUM WASHING SYSTEM
The Planetarium wash system, patented by Smeg, ensures maximum wash coverage within the dishwasher by using an innovative double simulations motion of the spray arm. Complex as the engineering is, the result is simple-sparkling dishes every time without missing a spot!

Dishwashers

	UNIVERSALE				50'S STYLE	
						
	ST382C	**LSPP364CX**	**LVS354CX**	**LVS222BIN**	**LVFAB** (BL3/CR3)	**STFAB** (WH3/BL3/RD3/CR3)
General						
Color	-	Stainless Steel	Stainless Steel	White	Black/Cream	White/Black/Red/Cream
Built-In	Fully-Integrated Built-In	Under Counter Built-In	-	-	-	Under Counter Built-In
Commercial Height (mm)	820	820	850	850	850	820
Display / Display type	• | LED Display	• | LED (external)	• | LED (external)	-	• | LED Display (1 digit)	• | LED Display (1 digit)
Programme / Function						
No. of Progammes	10+1	10+1	10+1	5	10+1	10+1
Programme	27min 60min ECO 65° 60° 75° 50° 45°	27min 60min ECO 65° 60° 75° 45° AUTO 45°-65°	27min 60min ECO 65° 60° 75° 45° AUTO 45°-65°	ECO 65° 60° 65° ½	27min 60min ECO 65° 60° 75° 45° AUTO 45°-65° 65° ½	27min 60min ECO 65° 60° 75° 45° AUTO 45°-65°
Other Function						
Dry Assist+ option	•	•	•	-	•	•
Delay timer option	Up to 24 hours	Up to 24 hours	Up to 24 hours	Up to 9 hours	Up to 9 hours	Up to 9 hours
1/2 load FlexiZone option	•	•	•	-	•	•
Special programs option	•	•	•	-	•	•
Baskets						
No. of basket	3, Flexi	3, FlexiDuo with Easy Glide	3, FlexiDuo	2	3, FlexiDuo	3, FlexiDuo
Largest loadable dish in upper basket (mm)	190	190	190	250	190	190
Largest loadable dish in lower basket (mm)	300	300	300	300	300	300
Height adjustment of the upper basket	On Three Levels	On Three Levels	On Three Levels	On Two Levels	On Three Levels	On Three Levels
Glass holder	•	•	•	-	•	•
Lower basket with anti-drip inserts	•	•	•	•	•	•
Technical / Electrical Connection / Accessories Included						
Motor	Inverter 2.0	Inverter 2.0	-	-	Inverter 2.0	Inverter 2.0
Salt light indicator | Rinse aid indicator	• | •	• | •	• | •	• | •	• | •	• | •
End of cycle indicator	Acoustic Signal	On Display, With Acoustic Signal	On Display, With Acoustic Signal	Led On Display, With Acoustic Signal	Acoustic Signal	Acoustic Signal
Third spray arm	Single	Single	Single	Single	Single	Single
Flood protection system	Total Acquastop	Total Acquastop	•	Total Acquastop	Total Acquastop	Total Acquastop
Adjustable feet	Up to 7 cm.	Up to 7 cm.	Just for levelling	Just for levelling	Just for levelling	Up to 7 cm.
No. of place setting	13	13	13	13	13	13
Washing system	Standard	Planetarium	Planetarium	Orbital	Planetarium	Planetarium
Electrical Connection	• Energy Efficiency Class : C • Connected power : 1800 W • Current : 10 A • Voltage : 220 - 240 V • Frequency : 50 Hz • Type of connection : Single-phase • Noise level : >= 48 db(A)	• Energy Efficiency Class : C • Connected power : 1800 W • Current : 10 A • Voltage : 220 - 240 V • Frequency : 50 Hz • Type of connection : Single-phase • Noise level : 46 dB(A)	• Energy Efficiency Class : C • Connected power : 1800 W • Current : 10 A • Voltage : 220 - 240 V • Frequency : 50 Hz • Type of connection : Single-phase • Noise level : 45 dB(A)	• Energy Efficiency Class : E • Connected power : 1800 W • Current : 10 A • Voltage : 220 - 240 V • Frequency : 50 Hz • Type of connection : Single-phase • Noise level : 49 dB(A)	• Energy Efficiency Class : B • Connected power : 1800 W • Current : 10 A • Voltage : 220 - 240 V • Frequency : 50 Hz • Type of connection : Single-phase • Noise level : 45 dB(A)	• Energy Efficiency Class : B • Connected power : 1800 W • Current : 10 A • Voltage : 220 - 240 V • Frequency : 50 Hz • Type of connection : Single-phase • Noise level : 44 dB(A)

Symbol

DISWHWASHER

Soak

Soak the dishes to wait for washing.

Express 27

Quick wash cycle within 27 minutes for lightly soiled dishes. Recommended for dishes washed immediately after use.

Full express - 60 minutes

Quick wash program for heavily soiled dishes, pots, and pans, even with dry stains. Washes and dries within 60 minutes.

ECO

A wash cycle that uses less water and energy. Recommended for dishes and pans with moderate soiling, even with dried-on stains.

Quite (-2 dB)

For dishes and pans with moderate soiling, even with dried-on stains. Suitable for nighttime use.

Mix

Programme is suitable for mixed crockery and everyday pots and pans, without any particular incrustation.

Intense

Suitable for washing and drying heavily soiled items with encrusted residues.

Hygiene 99.9%

Quick wash program for dishes, pots, pans, cutting boards, and milk bottles. Ideal for baby dishes or for families with food allergies.

Self Clean

The cycle should be started with the machine empty, without dishes. It is recommended to run the program every 2-3 months, using special dishwasher detergents.

Delicate

Delicate washing program is designed for delicate dishes which are not heavily soiled.

Crystals

The Crystals programme is dedicated to delicate dishes such as glasses and china.

Auto sensor 45-65

The auto programme regulates the length of a cycle depending on the need for a pre-wash and the number of rinses required.

Ultra-low Profile **Sink**

UNIVERSALE



LG116D-2



LG861D-2 LG861S-2



LG862-2



LOTG861CD

General				
Type	Welded	Welded	Welded	Welded
Drainer	Right	Right / Left	-	Right
Built-in type	Ultra low profile sink	Ultra low profile sink	Ultra low profile sink	Ultra low profile sink
Product size (cm)	116 x 50	86 x 50	86 x 50	86 x 50
Cut out dimension (cm)	114 x 48	84 x 48	84 x 48	84 x 48
Height from kitchen top (mm)	6	6	6	6
Sink material	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
No. of bowl	2 bowls	1 bowl	2 bowls	1 bowl
Bowl size (cm)	• 1st bowl: 45 x 40 cm / depth 21 cm • 2nd bowl: 30 x 40 cm / depth 21 cm	• 1st bowl: 35 x 40 cm / depth 20 cm	• 1st bowl: 30 x 40 cm / depth 21 cm • 2nd bowl: 45 x 40 cm / depth 21 cm	• 1st bowl: 34 x 40 cm / depth 18 cm
Bowl thickness (mm)	0.7	0.7	0.7	0.5
Frame thickness (mm)	0.7	0.7	0.7	0.6
Strainer size (inch)	•1st : 3.5 " • 2nd : 3.5 "	•1st : 3.5 "	•1st : 3.5 "	•1st : 3.5 "
Accessories included	• Strainer • Siphon with dishwasher outlet connection • Fixing clips • Gasket	• Strainer • Siphon with dishwasher outlet connection • Fixing clips • Gasket	• Strainer • Siphon with dishwasher outlet connection • Fixing clips • Gasket	• Strainer • Siphon with dishwasher outlet connection • Fixing clips • Gasket

UNIVERSALE



LD102D-2 LD102S



LD861D-2



LDR116-2



LDR862-2



LDR861-2



VQR71

General						
Type	Welded	Welded	Welded	Welded	Welded	Welded
Drainer	Right / Left	Right	Reversible	-	Reversible	-
Built-in type	Ultra low profile sink	Ultra low profile sink	Ultra low profile sink	Ultra low profile sink	Ultra low profile sink	Ultra low profile sink
Product size (cm)	100 x 50	86 x 50	116 x 50	86 x 50	86 x 50	77.5 x 46.6
Cut out dimension (cm)	98 x 48	84 x 48	114 x 48	84 x 48	84 x 48	75 x 45.5
Height from kitchen top (mm)	4	6	6	6	6	6
Sink material	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
No. of bowl	1 + 1/2 bowl	1 bowl	2 bowls	2 bowls	1 bowl	1 bowl
Bowl size (cm)	• 1st bowl: 35 x 40 cm / depth 20 cm • 2nd bowl: 18 x 34 cm / depth 15 cm	• 1st 35 x 40 cm / depth 20 cm	• 1st bowl: 34 x 40 cm / depth 20 cm • 2nd bowl: 34 x 40 cm / depth 20 cm	• 1st bowl: 34 x 40 cm / depth 20 cm • 2nd bowl: 34 x 40 cm / depth 20 cm	• 1st bowl: 34 x 40 cm / depth 20 cm	• 1st bowl: 71 x 44 cm / depth 20 cm
Bowl thickness (mm)	1	1	1	1	1	1
Frame thickness (mm)	0.7	0.7	0.7	0.7	0.7	n/a
Strainer size (inch)	•1st : 3.5 " • 2nd : 3.5 "	•1st : 3.5 "	•1st : 3.5 " • 2nd : 3.5 "	•1st : 3.5 " • 2nd : 3.5 "	•1st : 3.5 "	•1st : 3.5 "
Accessories included	• Strainer • Siphon with dishwasher outlet connection • Fixing clips • Gasket	• Strainer • Siphon with dishwasher outlet connection • Fixing clips • Gasket	• Strainer • Savespace Siphon with dishwasher outlet connection • Fixing clips • Gasket • Automatic pop-up	• Strainer • Savespace Siphon with dishwasher outlet connection • Fixing clips • Gasket • Automatic pop-up	• Strainer • Savespace Siphon with dishwasher outlet connection • Fixing clips • Gasket • Automatic pop-up	• Strainer • Siphon with dishwasher outlet connection • Fixing clips

Undermount built-in **Sink**



UM30



UM45



VFU50SFR



VFU71SFR



VSTQ40-2

General				
Type	Moboblock bowl	Moboblock bowl	Moboblock bowl	Moboblock bowl	Squared bowl
Building in type	Undermount built-in	Undermount built-in	Undermount built-in	Undermount built-in	Undermount built-in
Product size (cm)	32 x 42	47 x 42	54 x 44	75 x 44	42 x 41.8
Cut out dimension (cm)	29.6 x 39.6	39.6 x 44.6	52.5 x 42.5	73.5 x 42.5	39.8 x 40
Height from kitchen top (mm)	n/a	n/a	n/a	1	n/a
Sink material	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
No. of bowl	1 bowl	1 bowl	1 bowl	1 bowl	1 bowl
Bowl size (cm)	• 1st 34 x 40 cm / depth 18 cm	• 1st 45 x 40 cm / depth 18 cm	• 1st 50 x 40 cm / depth 20 cm	• 1st 71 x 40 cm / depth 20 cm	• 1st 40 x 40 cm / depth 20 cm
Bowl thickness (mm)	0.6	0.7	1	1	1
Frame thickness (mm)	n/a	n/a	n/a	n/a	n/a
Strainer size (inch)	•1st : 3.5 "	•1st : 3.5 "	•1st : 3.5 "	•1st : 3.5 "	•1st : 3.5 "
Accessories included	• Strainer • Fixing clips	• Strainer • Fixing clips	• Strainer • Savespace Siphon with dishwasher outlet connection • Fixing clips • Silicone	• Strainer • Savespace Siphon with dishwasher outlet connection • Fixing clips • Silicone	• Strainer • Siphon with dishwasher outlet connection • Fixing clips



VSTQ72-2



VSTR50BRX



VSTR50CUX



VSTR50DKX



VSTR71BRX



VSTR71CUX



VSTR71DKX

General		
Squared bowl	Moboblock bowl	Moboblock bowl
Undermount built-in	Undermount built-in	Undermount built-in
74 x 41.8	54.2 x 44.2	75 x 44
39.8 x 72	40.4 x 50.4	40.2 x 71.2
n/a	n/a	n/a
Stainless steel AISI 304	Stainless steel AISI 304	Stainless steel AISI 304
1 bowl	1 bowl	1 bowl
• 1st 72 x 40 cm / depth 20 cm	• 1st 50 x 40 cm / depth 20 cm	• 1st 71 x 40 cm / depth 20 cm
1	1	1
n/a	n/a	n/a
•1st : 3.5 "	•1st : 3.5 "	•1st : 3.5 "
• Strainer • Siphon with dishwasher outlet connection • Fixing clips	• Strainer • Siphon with dishwasher outlet connection • Fixing clips	• Strainer • Siphon with dishwasher outlet connection • Fixing clips



VSH20Q

General
Product dimension H x W x D (mm): 100x200x400
Suitable for: Square sink

REFRIGERATOR

ELECTRONIC TEMPERATURE CONTROL

The electronic thermostat optimally manages the temperature reducing fluctuations within the cell.

LED LIGHTS

LED interior lighting allows perfect multilevel visibility.

ELEGANT CHROME FINISHING

The profiles of the balconies and glass shelves feature bright chrome finishes with a retro design.

MULTIFLOW COOLING SYSTEM

It distributes the cold air evenly throughout the refrigerator ensuring ideal temperature and humidity for proper food preservation.



FAB28



FAB50



FAB30



FAB10

LIFE PLUS 0° C DRAWER

Thanks to a lower internal temperature than in the rest of the refrigerator, the organoleptic qualities of the food are preserved.

FRUIT AND VEGETABLES DRAWER

Equipped with an adjustable perforated panel, it allows you to customise the degree of ventilation and humidity in the bio compartment.

REFRIGERATORS



FAB10



FAB28



FAB30



FAB50

	FAB10	FAB28	FAB30	FAB50
Design				
	WH BL CR RD OR PB PG PK UJ	WH BL BE YW LI OR RD CR PB PG PK SV EG TP UJ IT BB MC	WH BL BE RD OG CR PB PG PK SV	WH BL RD CR CRB PB PG
Type				
Product dimension (WxDxH)(mm)	545x659x970	601x728x1530	600x728x1720	796x805x1921
Finishing	Glossy	Glossy	Glossy	Glossy
Design	Round	Round	Round	Round
Material	Heat-moulded	Heat-moulded	Heat-moulded	Heat-moulded
Handle | Type | Colour	Fixed | External | Chrome	Fixed | External | Chrome	Fixed | External | Chrome	Fixed | External | Chrome
Side Material | Colour	Steel | Colour	Steel | Colour	Steel | Colour	Steel | Colour
Type	Free stand	Free stand	Free stand	Free stand
Net volume of chill compartment and unfrozen compartment	105 L	244 L	221 L	400 L
Volumes of the frozen compartments	17 L	26 L	72 L	124 L
Total net volume	122 L	270 L	294 L	524 L
Reference width	until 60	until 60	until 60	70 - 80
Door	1 door	1 door	Top mount	Top mount
Hinge position	Right	Right	Right	Right
Hinge type	Standard	Standard	Standard	Standard
Fan	-	•	•	•
Multiflow	-	•	•	•
Cooling type	Static	Fan assisted refrigerator , static freezer		Total no frost - Double cooling system
Aesthetics				
Side material	Steel	Steel	Steel	Steel
Defrost	Automatic for refridgerator , manual for freezer		Manual	Automatic
Refridgerator compartment features				
Crisper cover	•	•	•	•
Type of crisper/vegetable drawers cover	Standard	On sliding rails	On sliding rails	Standard
No.of adjustable shelves	1	2	2	2
No.of fruit and vegetables drawers	1	1	1	1
Type of internal light (fridge)	LED	LED	LED	LED
Life plus zone 0°C	-	•	•	•



FAB10



FAB28



FAB30



FAB50

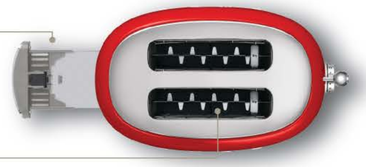
	FAB10	FAB28	FAB30	FAB50
Refridgerator inner door				
No. of adjustable shelves	2	1	2	3
No. of bottle shelves	1	1	1	1
No. of door shelves with transparent cover	-	1	1	-
Adjustable door shelves with wire support	-	•	•	-
Bottle shelves with wire support	-	•	•	-
Freezer compartment features				
Internal freezer compartment	•	•	-	-
No. of shelves	-	-	1	1
Type of shelves	-	-	Wire	Glass
No. of adjustable door shelves	-	-	-	2
No. of drawer	-	-	-	-
Technical features				
Type of temperature control	Electro - mechanical	Electronic	Electronic	Electronic
No. of compressors	1	1	1	1
Type of compressors	Standard	Inverter	Inverter	Inverter
Door alarm	-	Acoustic and visual		
Fast freezing button	-	-	-	•
Function display	-	-	-	Fast freezing, ECO, Temperature alarm
Max weight door panel (fridge)	-	-	-	-
Max weight door panel (freezer)	-	-	-	-
Performance				
Airborne accoutic noise emissions	35 dB(A) re 1pW	35 dB(A) re 1pW	37 dB(A) re 1pW	41 dB(A) re 1pW
Annual energy consumption	115 kWh/a	130 kWh/a	168 kWh/a	265 kWh/a
Noise accoustic noise	B	B	C	C
EEI	79%	79%	80%	96%
4 star freezing capacity	2.6 Kg/24h	2.6 Kg/24h	4 Kg/24h	8 Kg/24h
Temperature rise time	6 H	9 H	30 H	15 H
Climate class	N, ST, T	SN, N, ST, T	SN, N, ST, T	SN, N, ST, T
Electrical connection				
Voltage	220 - 240 V	220 - 240 V	220 - 240 V	220 - 240 V
Frquency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electricl connection rating	50 W	90 W	100 W	197 W
Current	0.42 A	1 A	0.8 A	1.1 A
Logistic info				
Product width with maximum doors opening(mm)	842	926	926	1185
Product depth with doors open at 90°(mm)	1085	1197	1197	1470
Net Weight	41 kg	70 kg	78.6 kg	114 kg

SMALL APPLIANCES

BREAKFAST

CRUMB TRAY
Polished stainless steel tray, removable for easy cleaning.

LARGE COMPARTMETS
Self-centering racks in the compartments ensure even toasting of slices of bread, whatever size they may be.



Toaster



6 BROWNING LEVELS

AUTOMATIC POP-UP
When the selected toasting time has finished, the slices pop up automatically.

MULTI-FUNCTION INTERFACE
REHEAT to heat toast or slices of bread, or to continue toasting if you like your toast a little more toasted than the standard settings allow, DEFROST to thaw frozen slices of bread, and BAGEL to only brown one side of the bread without toasting the other.

1.7L CAPACITY,APPROXIMATELY 7 CUPS
Large 1.7 litre jug capacity with a water gauge that shows both in litres and cups.

STAINLESS STEEL BODY
Enamelled stainless steel surface ensures excellent heat conduction.



LIMESCALE FILTER
Removable and washable stainless steel filter that filters out natural limescale present on water.

SOFT OPENING
Gentle opening when you push the lid in the middle, prevents hot water splashing or steam coming out when opening.

Kettle



360° SWIVEL BASE
Base with non-slip feet including electrical connection and a safety system that, in the absence of water, interrupts the operation of the unit.

STAINLESS STEEL REAMER AND STRAINER
The 'fins' on the reamer cone help to strain the juice through the pip strainer, ensuring complete extraction of juice. These premium anti-corrosive components can accommodate both small and large fruits.

TRITAN TM BPA-FREE LID & JUICING BOWL
Both lid and juicing bowl are easy to remove, BPA free, impact resistant and dishwasher safe. The handy cover protects from dust when not in use, and can be removed to house fruits and peels when in use.

ANTI DRIP SPOUT
The pop up spout prevents juices from dripping, allowing liquid to be dispensed easily in the cleanest way possible.



Citrus Juicer

70W MOTOR & AUTOMATIC ON/OFF
The powerful but quiet 70W motor has a built in sensor which activates the juicing process once there is pressure on the reamer, for simple and easy use.

FOOD PREPARATION



BLACK-LIT DISPLAY
Backlit LED display with speed indication and time of use, for the maximum control of the processings.

Handmixer



ERGONOMIC ANTISLIP HANDLE
For a better product usability during the usage.

VARIABLE SPEED CONTROL
Nine speed levels and Turbo function manageable by the user-friendly control panel, to guarantee high performance.

SMOOTH START
For the perfect blending efficiency of ingredients and less spots.

Hand Blender



VARIABLE SPEED CONTROL
To select speed; rotate clockwise to increase speed and anti-clockwise to decrease speed, for quick easy use.

TURBO BUTTON
Useful when an extra power burst is needed

700W MOTOR
This powerful motor enables easy blending of a variety of foods.

DETACHABLE STAINLESS STEEL ARM
The stick can be easily removed and replaced by one of the 4 attachments depending on your requirements.

ANTI SCRATCH RIM
A plastic rim around the bottom of the dome helps protect the pan bases whilst blending.

STAINLESS STEEL BLADE WITH FLOWBLEND SYSTEM
Able to blend a wide variety of soft and hard foods, producing high quality results every time.

AUTO-CLEAN FUNCTION
for fast and efficient cleaning, allowing different preparations in sequence.

PULSE FUNCTION
Custom preparations thanks to the three intensity levels of the Pulse function.

LID WITH MEASURING CUP
to add ingredients safely and easily during blending.

Blender

FOUR MANUAL SPEED LEVELS
for optimal performance even with small food quantities

SMOOTHIE
Green Smoothie and Ice-Crush: Four pre-set programs for the ideal final result



SMALL APPLIANCES

COFFEE

THERMOBLOCK SYSTEM & 15 BAR PRESSURE
The fast reacting thermoblock heating system & 15 bar professional pressure provide the best possible flavour and aroma in the shortest time for an unique coffee experience.

FILTER HOLDER
Stainless steel 51mm filter holder, suitable for coffee powder filters or paper pods.



4 ESPRESSO FUNCTIONS
A control panel with a double menu that allows you to select 4 espresso functions according to your preferences.

STEAM WAND
To create a rich and creamy milk foam, perfect for preparations such as cappuccino, flat white and latte macchiato.

REMOVABLE CUP TRAY
The stainless steel cup tray can be removed for large cup holders and easy cleaning.

CUP WARMER AREA
Perfect for heating cups before use ensuring drinks retain heat after serving.

Espresso coffee machine

1L WATER TANK
Removable water tank with wide opening for easy cleaning and re-filling straight from the tap.





CONICAL BURR
Conical stainless steel grinders for better consistency of the chosen grain size.

30 GRINDING LEVELS
Up to 30 degrees of fineness to grind at different grind grades, suitable for multiple types of extractions: Mocha, Frenchpress, Filter coffee or for espresso machine.

TRITAN TM CONTAINER
Both Container for coffee beans and ground coffee are easy to remove, BPA free, impact resistant and dishwasher safe. The handy cover protects from dust when not in use.



Coffee Grinder



TOP FEATURES
FROM BEAN TO CUP Grind your beans for a unique aroma.

READY TO GO
Plug and ready to use without additional settings.

MULTI-BEVERAGE
Different beverages in one touch.

Automatic coffee machine



EASY DAILY USE
User-friendly control panel.

STEAM WAND
For your favourite milk drinks (only for BCC02)

COMPACT DIMENSIONS
Space-saving.

STAINLESS STEEL CONICAL BURRS

4 PRE - INFUSION PROFILES
Pre-infusion level from 4 different profiles (short, standard, long, progressive pre-infusion) and from 4 extraction temperature levels, to make your coffee moment a truly enjoyable ritual.

20 BAR PUMP PRESSURE

Espresso coffee machine with grinder

with built-in grinder: experience coffee and milk-based preparations just like at the bar.



The Smeg EGF03 manual espresso coffee machine lends itself to drink customization to suit every taste: the control panel with dual menus makes it easy to manage. From the main menu you can choose between two pre-set grind options, to prepare a single or double espresso, and two brewing options: one or two cups of coffee.

PROFESSIONAL PORTA FILTER : 58 MM DIAMETER FILTER HOLDER

PROFESSIONAL ACCESSORIES INCLUDED
The included accessories complete the coffee connoisseur experience: both non-pressurised and pressurised filters, the milk carafe and various accessories for cleaning and maintaining the machine.

DUAL THEMOBLOCK HEATING SYSTEMS
Dual themoblock heating systems have one dedicated to coffee brewing and one for milk steaming, ensuring that the steam function is always ready immediately after the coffee has been brewed, so that there are no long wait times for frothing milk.



AROMA INTENSITY SELECTOR
the option of selecting the aroma intensity you prefer, to satisfy both the most delicate palates and those in search of more intense flavours.

10 CUP CAPACITY
Up to 10 cups of coffee can be made in the glass carafe, ideal when entertaining family and friends.

LED DISPLAY AND DIGITAL BUTTONS

KEEP WARM FUNCTION
A handy Keep warm function also keeps your pot of coffee warm for up to 40 minutes after brewing.

Drip coffee machine

This machine combines high levels of performance with a unique design, making it an object to show off.

FULL METAL HOUSING



CUP INDICATOR LEVEL

SMALL APPLIANCES



TSF01



KLF03



KLF05



CJF11

General

BL RD CR PG PB PK
RG SS UJ

- 2 slots toaster , total capacity 2 slices
- 36 mm width slot with automatic centering
- 6 browning level control by illuminated knob
- 3 preset program (reheat , bagel, defrost)
- Stainless steel crumbtray for easier cleaning inside the toaster
- Stainless steel body and top material

Electrical connection

- Power 950 W
- Frequency 50/60 Hz
- Voltage 220-240 V

General

WH BL RD CR PG PB PK
BLM WHM SS

- Elegant Soft Opening: the kettles lid is soft opening when the central button is pressed for easy filling.
- In-built stainless steel filter which filters out natural limescale
- 360 swivel base: the kettle can slot onto the base in any position
- Enamelled stainless steel surface ensures excellent heat conduction
- Automatic switch off at 100°C , insufficient water or the body detached from the base
- 1.7 L (7 cups) capacity
- Stainless steel body , inner , spout

Electrical connection

- Power 2400 W
- Frequency 50/60 Hz
- Voltage 220-240 V

General

WH BL RD CR
PG PB PK

- Compact size ,perfect to decorate any environment
- Double wall with internal stainless steel maintains water temperature longer, plastic external wall is colder to the touch.
- 360 swivel base make it easier to use
- Automatic switch off at 100°C , insufficient water or the body detached from the base
- 0.8 L (3 cups) capacity
- Stainless steel spout

Electrical connection

- Power 1400 W
- Frequency 50/60 Hz
- Voltage 220-240 V

General

WH BL RD CR
PG PB PK

- Tritan™ Renew cover to protect from dust when the product is not in use. Can be used as a bowl for fruit and peel.
- Powerful 70W motor with built-in sensor: the juicing process starts once there's pressure on the reamer, for an easy and no-efforts use.
- Stainless steel anti-drip spout
- Stainless steel reamer and strainer complete squeezing form both small and large fruit.
- Tritan™ Renew BPA free juicing bowl
- Manual pressure jucing system

Electrical connection

- Power 70 W
- Frequency 50/60 Hz
- Voltage 220-240 V



BLF03



HMF01



HBF03



MFF11

General

WH BL RD CR
PG PB PK

- 1.5 L (6 cups) Tritan™ Renew Jug capacity with measuring cup
- Cast aluminium body
- Stainless steel blade group
- 4 variable speeds
- 4 preset programs (smoothie, green smoothie, ice- crush , auto- clean)
- 3 intensity levels pulse function
- Maximum 18,000 giri / min

Electrical connection

- Power 800 W
- Frequency 50/60 Hz
- Voltage 220-240 V

General

WH BL RD CR
PG PB PK

- 9 speed levels and Turbo function manageable by the user-friendly control panel, to guarantee high performance
- Backlit LED display with speed indication and time of use
- three type of stainless steel accessories
- "Smooth Start" system, for the perfect blending efficiency of ingredients and less spots
- Ergonomic anti-slip handle
- Minute and second count up timer
- Moter overload protection

Accessories included

- 2 wire whisk
- 2 stainless steel optimus beater
- 2 stainless steel dough hook

Electrical connection

- Power 250 W
- Frequency 50/60 Hz
- Voltage 220-240 V

General

BL RD CR PB

- 5 Variable speed and Turbo function to have the total control of the final result
- Anti-slip ergonomic handle for an easy usage
- Stainless steel blades with FlowBlend system for the best processings results
- 1.4 liter Tritan Renew™ graduated jug with a comfortable lid to store preparations
- Stainless steel whisk
- Chopper with S-shaped stainless steel blades to maximize blending results inside the Tritan Renew™ container
- RPM Max 14850 giri / min
- Twist and lock for accessories fixing

Accessories included

- 1 Graduated beaker
- 1 Chopper
- Wire whisk

Electrical connection

- Power 700 W
- Frequency 50/60 Hz
- Voltage 220-240 V

General

WH BL RD CR
PG PB PK

- Induction system for even heating and optimal milk assembly at all times
- Multifunction knob allows selection of up to 6 preset programmes and a manual function
- Dishwasher-safe stainless steel carafe
- Switches off automatically when the programme is finished.
- Effortlessly create a thick, smooth, authentic hot chocolate by chocolate function
- Removable carafe

Programs

- Hot Chocolate function
- Hot Milk function
- Hot Froth Light function
- Hot Froth Dense function
- Cold Froth Light function
- Cold Froth Dense function
- Manual Hot function
- Manual Cold function

Technical features

- 600 ml Milk and chocolate heating jug capacity
- 250 ml milk frothing jug capacity

Electrical connection

- Power 500 W
- Frequency 50/60 Hz
- Voltage 220-240 V

SMALL APPLIANCES



EGF03



ECF02



DCF02

General		
WH BL RD CR PG PB PK	WH BL RD CR PG PB PK	WH BL RD CR PG PB PK
• Plastic body • 2.4 L water tank (SAN) • Stainless steel cup warmer • Stainless steel boiler brewing group • 58 mm stainless steel filter holder • Professional steam wand , 2 intensity levels • 250 g coffee bean container	• Plastic body • Stainless steel cup warmer • Stainless steel boiler brewing group • 51 mm stainless steel filter holder • Stainless steel steam nozzle	• Boay Stainless Steel/Plastic • Brew up to 10 cups • Control setting by buttons and lever • 1.4 L water container capacity • 1.25 L carafe • Digital LED display and clock / timer
Technical features		
• Adjustable coffee length • 4 adjustable coffee temperature • Stand by setting up to 1 hour • 3 levels grinding setting , adjustable quantity • 4 buttons , 1 control lever • Double thermoblock , Coffee circuit pump pressure 20 bar • Single , double coffee menu and 4 pre-infusion profiles	• Adjustable coffee length • Decalcificaton alarm • Empty water tank alarm • Hot water function • Standing setting up to 1 hour (10min, 30 minn, 1 hour) • 3 levels adjustable coffee temperature • 4 buttons , 1 lever control • Thermoblock system 15 bar pump pressure • 1.1 L water container • Single , double espresso menu (normal , long)	• Programming automatic switch-on at a predefined time, to enjoy filter coffee at the desired time • 1-4 Cups function • 2 levels adjustable coffee intensity • Decalification alarm • Keep warm mode up to 40 mins. Keep coffee hot after delivery • Auto Start function to set the automatic start time.
Electrical connection		
• Power 1650 W • Frequency 50/60 Hz • Voltage 220-240 V	• Power 1350 W • Frequency 50/60 Hz • Voltage 220-240 V	• Power 1050 W • Frequency 50/60 Hz • Voltage 220-240 V
Accessories included		
• 1 Double Wall 1 Cup Filter • 1 Single wall Cup Filter • Single wall 2 Cups Filter • Double wall 2 Cups Filter • 1 Tamper • 1 milk jug • 1 cleaning brushes • 1 water hardness test strip • 1 Steam wand cleaning needle • 1 Silicon disc for group cleaning		



BCC02



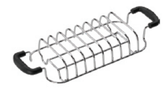
CGF11

WHM TPM RDM BLM	WH BL RD CR PG PB
• Plastic body material • Stainless steel steam nozzle • 4 control beverage buttons • 150g Coffee grain container • 1.4 L removable water tank • 19 bar pump pressure	• Multi-function coffee grinder with stainless steel conical burrs • 30 grinding levels to be used for different coffee extraction methods • Tritan™ Renew ground coffee and coffee bean container. • Control by knob, button and lever • 350 g coffee bean container
Technical features	
• Adjustable grinding level • Adjustable coffee length • Adjustable height dispenser • Automatic rinse at start up • Decalcification alarm • Coffee grounds container full alarm • No coffee alarm • Empty water tank alarm • Brewing group missing or incorrectly inserted alarm • Automatic switch off after 20 mins of inactivity • Thermoblock heating system • Removable brewing unit & drip tray	• Adjustable coffee quantity • Adjustable grinding step from fine to coarse • Single and double espresso function • Manual function
Electrical connection	
• Power 1350 W • Frequency 50/60 Hz • Voltage 220-240 V	

ACCESSORIES



TSSR01



TSBW01

PROJECT REFERENCE

Villas & Houses
Aires Rama 9 • Aires Ratchada 19 • ATRIA 17 • Baan Issara Bangna •
Baan Issara Rama 9 • Baan Mukdha Onnut • Bugaan Pattanakarn •
Bugaan Rama 9 - Meng Jai • Burasiri Onnut • Haus 22 Sathorn •
Mo Town Resdience Changwattana • Mono Palai Phuket •
Narasiri Bangna • Nichada Thani • Perfect Masterpiece Onnut •
Perfect Masterpiece Ramkhamhaeng • Perfect Masterpiece Rattanadhibet •
Pran Pattanakarn 32 • Provence Khaoyai • Providence Lane •
Q House Avenue Rama 5 (South & North) • Swan Lake Khaoyai •
THE MARQ Exquisite Ratchapruek – Charunsanitwong •
The Palazzo Pinklao • Vana Residence Rama9-Srinakarin •
Villa Qabalah Phuket • Baan Sansiri

Condominium
Altitude Symphony Charoen Krung • Ashton residence 41 • Ashton silom •
InterContinental Residence Hua Hin • KHUN by YOO • Maru Ekamai 2 •
Maru Ladpraw 15 • Noble BE19 • Noble BE33 • Noble Curve •
Tait Sathorn 12 • The Lofts Asoke • The Lofts Ekkamai • The Lofts Silom •
The Monument Thonglo • The Peak Avenue • The Room Sukhumvit 38

Hotels & Resorts
Dusit Thani Bangkok • Rosewood Bangkok

Serviced Apartment
Ban Suan Mak Apartment • Ban Suan Plu Apartment • G.M. Serviced Apartment •
Grand Centre Point Sukhumvit 55 • Jaspal Residence • Phirom Garden Residence •
Prasarnmitr Thani Tower • Raveevan Space • The Chatrium Grand Siam Bangkok

Hospital
Bangkok Dusit Medical Services (BDMS) • Rama 9 Hospital

School
Chonburi International School • Rugby School Thailand •
Shrewsbury International School

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at Sukhumvit 55, Thonglor Road
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Smeg Embassy

at Central Embassy, 4th Floor
Open daily from 10:00 AM to 10:00 PM.
TEL. 024936566



Smeg Emsphere

at Emspshere, 2nd Floor
Open daily from 10:00 AM to 10:00 PM.
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Smeg Gaysorn

at Gaysorn Village, 1st Floor
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