

## Smeg philosophy

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

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

Smeg. Technology with style.



Smeg was established in 1948 as an enamelling plant, working with metals; the acronym of Smeg (**S**malterie **M**etallurgiche **E**miliane **G**uastalla) serves as a memory of the initial activity carried out by the Company.

## Smeg aesthetic lines

Domestic appliances are interpreted with different design families, each with an exclusive style. Every aesthetic design family offers a choice of different coordinating products.



## PIANO DESIGN

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



F67-7

60CM "PIANO DESIGN" MULTIFUNCTION OVEN,  
POLISHED ST/STEEL  
ENERGY RATING A



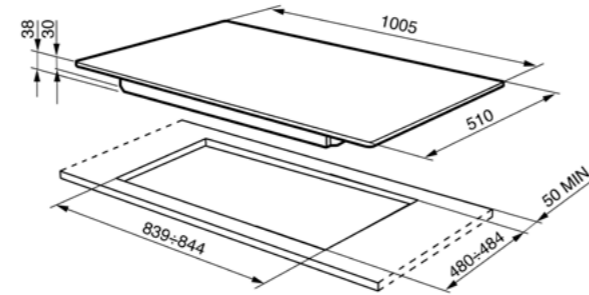
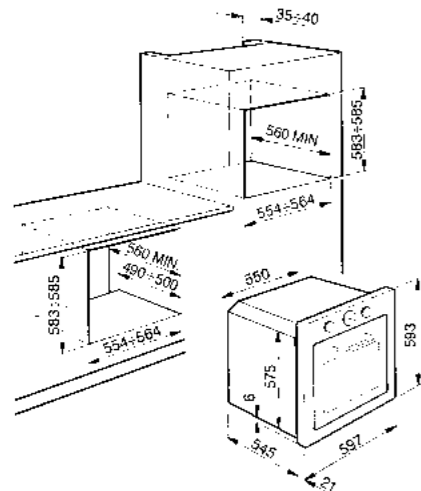
10 functions



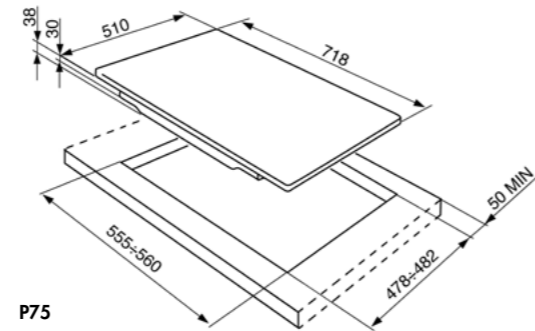
Analogue clock, with timer and cooking finish time alarm (oven switches off automatically)  
Fan for cooler touch door  
Triple glazed door with heat reflective inner layer  
Light reflective stainless steel oven interior  
Door and oven exterior fan cooled  
Rapid heating variable grill  
Full width or 1/2 grill

Oven capacity: 53 litres

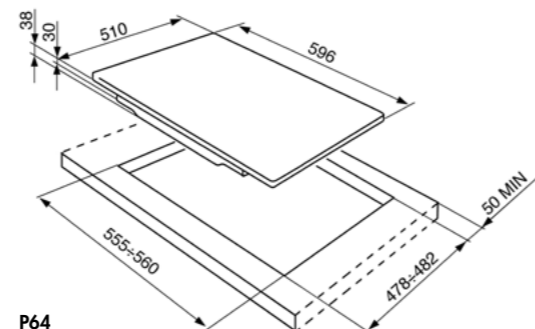
13 Amp power supply required



P106



P75



P64



P106

100CM "PIANO DESIGN" GAS HOB, POLISHED ST/STEEL

6 burners  
Left: Ultra Rapid burner 3.6kW  
Centre rear left: 1.65kW  
Centre front left: 1.0kW  
Centre rear right: 2.3kW  
Centre front right: 1.0kW  
Right: Ultra Rapid burner 3.6kW

St/steel base  
St/steel controls  
St/steel pan stands  
St/steel burner caps

Automatic electronic ignition  
Safety valves  
Adaptable for LPG



P75

72CM "PIANO DESIGN" GAS HOB, POLISHED ST/STEEL

5 burners  
Rear left: 2.3kW  
Front left: 1.0kW  
Centre: Ultra Rapid burner 3.60kW  
Rear right: 1.65kW  
Front right: 1.0kW

St/steel base  
St/steel controls  
St/steel pan stands  
St/steel burner caps

Automatic electronic ignition  
Safety valves  
Adaptable for LPG



P64

60CM "PIANO DESIGN" GAS HOB, POLISHED ST/STEEL

4 burners  
Rear left: 2.3kW  
Front left: 1.65kW  
Rear right: Rapid burner 3.0kW  
Front right: 1.0kW

St/steel base  
St/steel controls  
St/steel pan stands  
St/steel burner caps

Automatic electronic ignition  
Safety valves  
Adaptable for LPG



## LINEA

Distinctive products that incorporate modern minimalist design trends, the Linea aesthetic is characterised by symmetrical lines, balance and light. A series of ovens, coffee machine, hobs, hoods, fires and accessories are all extremely ergonomic and designed to maximise the available space, any combination will make a real style statement in the kitchen.



## CLASSIC

Strict forms, simple and essential design: a series of striking and elegant domestic appliances that are finished in smart stainless steel. Ovens, coffee machine, hobs, hoods, fires, fridges, dishwashers and more that make a real impact with their smooth and sleek design lines, the Smeg Classic range is timeless, yet with a contemporary feel.





## 50'S RETRO STYLE

Colour and retro lines for style icons: appliances that embody the glamour and rounded forms of the 1950's. Smeg 50's Retro Style products, a series of refrigerators and freezers, fires, dishwashers and washing machines, that have become recognised as cult objects.

OVENS, COFFEE MACHINES, MICROWAVES	16
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To simplify choice each product section has grouped items in a particular aesthetic design together, or indicated where similar articles will coordinate with an aesthetic design.



## SMEG OVENS, THE PERFECT CHOICE FOR ANY KITCHEN.



State-of-the-art technology combined with a rigorous approach to aesthetics and top quality materials are the guiding principles behind the design of Smeg ovens, making the company name famous worldwide.

### THE EXCELLENCE OF MADE IN ITALY

Designed and produced in Italy, a country with culinary specialities and engineering know-how recognised throughout the world, Smeg ovens have evolved through **serious research** and development, combined with the **specialised knowledge** of a nation that mixes the best quality ingredients to create excellent cooking appliances with **exclusive designs** that always offer **peak performance**.

Smeg give the opportunity to **personalise the kitchen** environment with a choice of products in **coordinated design lines**.



Architect styled **Piano Design** oven, with complete polished stainless steel both inside and out. See page 6 for specification details.



**Linea** ovens whose aesthetic expresses essential symmetry, underscored by slim-line handles, one-touch illuminated controls and stylish use of glass.



**Classic** ovens make an unmistakable style statement in the kitchen, with their original handles and controls and the elegant use of stainless steel.

### TYPES OF OVENS

In various sizes, materials and colours and with different functions, the Smeg range includes **standard ovens** with a width of 60cm, and **compact models** with a reduced height of 45cm. Smeg also offer **extra wide ovens** with a width of 90cm or **double ovens**, perfect for batch cooking or for large families. They can all be teamed with a hob or other appliances for coordinated kitchen interior design.



DOUBLE OVEN



EXTRA WIDE OVEN



STANDARD OVEN



COMPACT OVEN

### COOKING FLEXIBILITY

The Smeg range includes a variety of cooking **solutions perfect for different lifestyles**. The majority of ovens are **electric**, but the range also offers ovens with diverse cooking possibilities from more traditional cooking methods to solutions that allow you to **optimize cooking times** and prepare foods in the most **healthy and natural** way possible, including:



Gas

Gas ovens are often the first choice for professional chefs who demand an oven with instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than it is possible to do in electric ovens. Smeg are pleased to add a premium performance gas model to the 2012 oven range. For further details see page 33.



Pizza

An exclusive system that sites the pizza stone at the base of the oven above the lower element, ensuring that pizzas are cooked evenly in just 3-5 minutes. Excellent too for cooking focaccia bread, savoury flans and fish or vegetables in foil, that won't dry up but stay moist.



Microwave

Microwave energy is a highly effective cooking function that shortens cooking times dramatically and produces notable energy savings.



Steam

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



Combination

As well as offering traditional, microwave cooking, combination ovens allow you to combine two different systems.

The combination of traditional with microwave increases your baking options and allows maximum versatility in the kitchen.

## INNOVATION & TECHNOLOGY

### EXCELLENCE AS STANDARD

Each Smeg oven includes a number of excellent features as standard. Italian design and culinary "know-how", along with continued research and testing, has allowed a number of clever innovations to be included throughout the range – features specifically designed to give the best ever results in the kitchen.



**MAXI CAVITIES:** Oven cavities are either **Maxi plus** at an impressive **68 litres net** (79l gross) or **Maxi** at a very generous **60 litres net** (70l gross).



**RAPID PRE-HEAT:** The rapid pre-heat option can be used to reach the **selected temperature in just a few minutes**, so favourite recipes can be cooked even faster and more efficiently.



**EFFECTIVE LIGHTING:** Side lighting **increases visibility** inside the oven - the lamps are placed strategically to illuminate the cavity in the most effective way.



**5 COOKING LEVELS:** Maxi plus ovens have **five different cooking levels** (4 for Maxi ovens), and even the base of the oven can be used with the addition of a pizza stone to cook flans as well as pizzas.

**EASY CLEAN ENAMEL:** The enamel finish of the oven cavity has a special antacid lining which has a glossy appearance and helps keep the oven interior clean by reducing the amount of cooking grease adhering to it.

**ALL GLASS INNER DOOR WITH REMOVABLE PANEL:**



The single flat surface is extremely simple to keep clean and with just a couple of quick movements the inner door glass **can be completely removed** if necessary.



**OPTIMAL ENERGY EFFICIENCY:** All Smeg ovens are Energy rated A, and the Maxi plus models can **reduce energy consumption by a further 20%** from the standard A Energy rating.



**ECOLOGIC:** For those wishing to save even more energy there is an Ecologic option which restricts the power of the oven to just 2.3kW. Cooking times are slightly increased, but with **significant advantages for the environment** and a chance to make a **real energy saving**.

### SAFETY AS A PRIORITY



**SAFE COOK:** Closed door grilling and cooking is an important feature in Smeg ovens, keeping cooking smells inside the oven and out of the kitchen, ensuring a safe cooking environment and reducing energy consumption. This is made possible as Smeg incorporate its excellent air cooling system in all ovens and cookers. Many models include a switch which automatically turns off the power when the door is open, maintaining minimum energy consumption.



**TELESCOPIC SHELVES:** Simple telescopic rails allow **hot food to be checked very safely**, particularly when grilling, and are extremely convenient and easy to use. Many models have a pair of these rails as standard.

### MULTI MENU

1 oven, 1 function, 1 temperature = 1 meal



Using the **Circulaire** cooking function and selecting a single temperature, a number of dishes can be cooked together at the same time with no flavour transfer, creating a complete meal very efficiently in the shortest possible time. There could even be space for an extra dish to be prepared for freezing later!

### PERFECT CLEANING

The Smeg research and development experts have created products designed to be highly **functional and extremely easy to clean**. A special PYROLITIC function, easy to clean ENAMEL lining inside the oven, a REMOVABLE ROOF LINER and the VAPOR CLEAN function all facilitate cleaning.



**PYROLITIC:** This automatic cleaning function works by heating the inside of the oven to 500° C at which temperature any grease and dirt is simply burned off. The Pyrolytic cycle is carried out in **total safety** because a special device locks the door for the duration of the process.

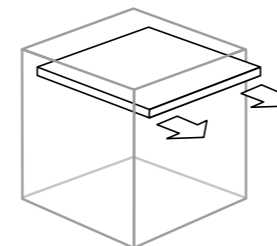


A simple 13 amp supply is all that is required to connect any Smeg single pyrolytic oven, giving the customer total flexibility and convenience.

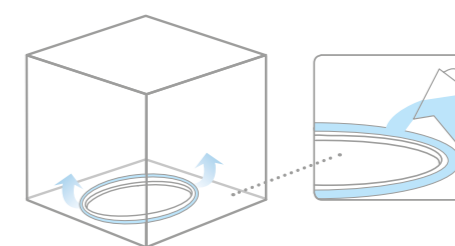


All pyrolytic ovens feature a **Cooler door**, which indicates that during the pyrolytic cleaning cycle the outer door glass will become no hotter than 55°C.

### Removable roof liner



The removable roof liner collects the dirt and grease that accumulates on it, then it can be easily removed for cleaning, it can even be put in the dishwasher.



Some models feature the Vapor Clean programme, a function which **makes cleaning simple**, the cavity is cleansed using steam generated by pouring a little water into the hollow at the base of the oven.

## INTEGRATED SOLUTIONS: INTERPRETING NEEDS

### SMEG COMPACT OVENS, CUSTOMISED COOKING CHOICES

Varied cooking facilities to enhance creative flair

45cm high compact ovens offer more options for equipping your kitchen. There are three types of compact ovens in the Smeg range: combination microwave oven, microwave oven with grill and a steam oven.

The traditional 60cm ovens from the Classic or Linea design aesthetics can be teamed with the compact ovens or coffee machines, in a column, or horizontally with plate warming drawers in co-ordinating styles. **New extra deep 29cm** warming drawers in both the Linea and Classic style add further breadth to the range this year.

All compact models are available with either a Classic or Linea aesthetic and come in various colour choices.



### STEAM OVENS, A HEALTHY LIFESTYLE



A steam oven is the ideal item to complete a kitchen in which there is already a traditional oven. In addition to the many benefits of steam cooking, compact steam ovens feature a **double digital display** showing the temperature (40-100°C), precisely controlled by the electronic thermostat, and time separately.

The oven offers 6 functions, including:

- manual
- preset recipes where the cook time and suggested function of different types of meat, fish and vegetables dishes are automatically selected
- heating and sterilising
- defrosting



Smeg offer design-coordinated 45cm compact products with different functions and features to create a super-efficient work area with its own personality and stylish looks. They can be combined with each other, including coffee machines, or teamed with standard ovens for maximum cooking versatility.

### AUTHENTIC COFFEE AT HOME



Smeg offers built-in coffee machines to complete your kitchen, bringing a touch of style and prestige to the ambience. A **bean to cup machine**, to make, professional espresso and cappuccino in the comfort of your own home. Available with Linea or Classic design they coordinate with other appliances in the same aesthetic line.

The built-in coffee machines utilise a 15 bar pressure pump. This maximises the flavour extraction from the coffee beans, optimising the pour, resulting in a delightful crema for a perfect cup of coffee every time.



### Choice & versatility

Smeg coffee machines offer a wide range of features to meet every need and satisfy the most discerning palate. They are equipped to adjust to personal taste by providing the option of:



**3 adjustable coffee lengths** (Short/Espresso, Medium & Long), allowing total control when making a coffee and **5 levels of coffee strength** (Extra-light, Light, Medium, Strong & Extra strong)



It is also possible to use either ready **ground coffee**, or **beans** (with an adjustable grinding function) and prepare one or two cups at the same time. Milk or cappuccino can be prepared with the **steam function** to create a generous topping of foam, whilst there is a hot water function for making tea, chocolate, other drinks or to preheat coffee cups.

Also featured are telescopic guides for ergonomic access to the coffee container. The dispensing area is illuminated by 2 LED lights and offers a variable height grinder to suit different sized cups.

Compact coffee machines are **very user-friendly**, an LCD display gives you immediate, clear information.

The machine can be programmed to automatically switch on when you want, to bring it up to the right temperature so that it's ready for you when you need it.

SCP115A-1 PYROLITIC

60cm "LINEA-ELITE" PYROLITIC MULTIFUNCTION OVEN,  
DARK GRAPHITE GLASS  
ENERGY RATING A



10 functions



- Digital touch control programmer with multi display
- Quadruple glazed removable doors
- Removable inner door glasses
- Electronic controls with child lock
- Air cooling system
- Closed door grilling
- Pyrolitic cleaning**
- Easy clean enamel interior
- Rotisserie
- Rapid pre-heating**
- Energy saving option**
- 2 halogen lamps
- 5 cooking levels

Maxi plus oven GROSS capacity: 79 litres  
Maxi plus oven NET capacity: 68 litres

13 Amp power supply required



SCP115X  
Finger-friendly st/steel

SCP115  
Silver glass

SCP112-8 PYROLITIC

60cm "LINEA" PYROLITIC MULTIFUNCTION OVEN,  
St/STEEL  
ENERGY RATING A



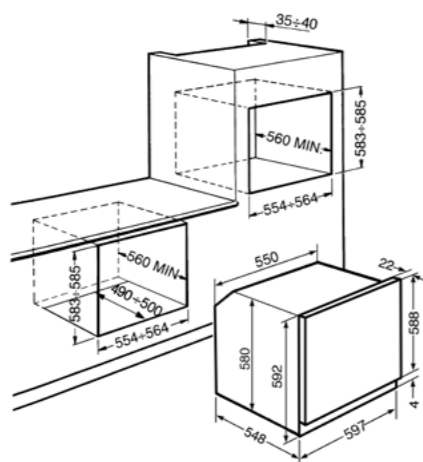
12 functions



- Digital electronic programmer with multi display
- Quadruple glazed removable doors
- Removable inner door glasses
- Electronic controls with child lock
- Air cooling system
- Closed door grilling
- Pyrolitic cleaning**
- Easy clean enamel interior
- Rotisserie
- Rapid pre-heating**
- Energy saving option**
- 2 halogen lamps
- 5 cooking levels

Maxi plus oven GROSS capacity: 79 litres  
Maxi plus oven NET capacity: 68 litres

13 Amp power supply required



SCP112N-8  
Black

SCP112SG8  
Silver glass

SCP109-8 PYROLITIC

60cm "LINEA" PYROLITIC MULTIFUNCTION OVEN,  
St/STEEL  
ENERGY RATING A



8 functions



- Digital electronic programmer with multi display
- Quadruple glazed removable doors
- Removable inner door glasses
- Electronic controls with child lock
- Air cooling system
- Closed door grilling
- Pyrolitic cleaning**
- Easy clean enamel interior
- Rapid pre-heating**
- Energy saving option**
- 4 cooking levels
- Halogen lamp
- Rotisserie

Maxi oven GROSS capacity: 70 litres  
Maxi oven NET capacity: 60 litres

13 Amp power supply required



SCP109SG8  
silver glass

SC107SG-8

60cm "LINEA" MULTIFUNCTION OVEN,  
SILVER GLASS  
ENERGY RATING A



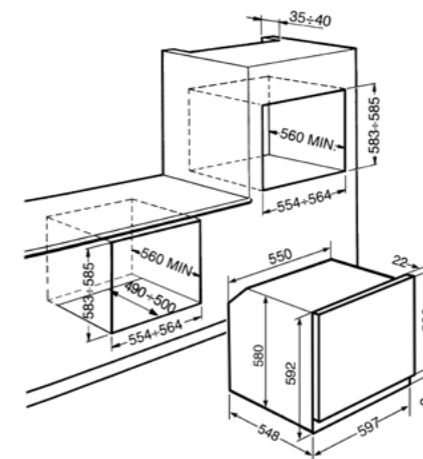
7 functions



- Digital electronic programmer with multi display
- Double glazed removable doors
- Removable inner door glasses
- Electronic controls with child lock
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- Rapid pre-heating**
- Energy saving option**
- 4 cooking levels

Maxi oven GROSS capacity: 67 litres  
Maxi oven NET capacity: 60 litres

13 Amp power supply required



SC107N-8  
Black

SC45MCSG2 45cm H

60cm "LINEA" COMPACT COMBINATION MICROWAVE OVEN, SILVER GLASS  
ENERGY RATING NOT APPLICABLE



45cm reduced height compact oven

10 functions



- Digital electronic programmer with multi display
- Electronic timer with end of cooking alarm
- Double glazed removable door
- Air cooling system
- Energy saving option**
- Closed door grilling
- Tilting grill
- Microwave pizza cooking function
- Full fan cooking (can also be combined with microwave)
- Electronic thermostatic controls
- Defrost by weight or time

Oven capacity: gross - 37 litres, net - 34 litres

30 Amp power supply required



MF+MICROWAVE



SC45MCNE2 Black  
SC45MC2 St/steel

SC45MNE2 45cm H

60cm "LINEA" COMPACT MICROWAVE OVEN WITH GRILL, BLACK  
ENERGY RATING NOT APPLICABLE



45cm reduced height compact oven

6 functions



- Digital electronic programmer with multi display
- Electronic timer with end of cooking alarm
- Double glazed door
- Air cooling system
- Energy saving option**
- Closed door grilling
- Tilting grill
- Microwave pizza cooking function
- Electronic thermostatic controls
- Defrost by weight or time

Oven capacity: gross - 37 litres, net - 34 litres

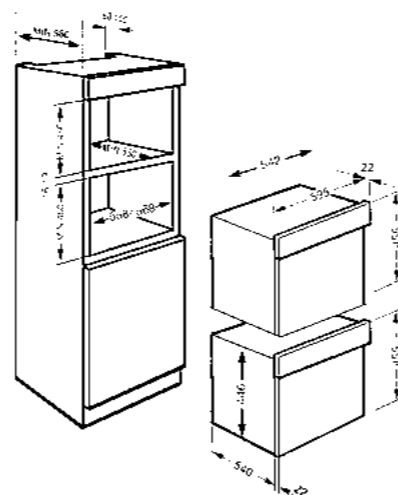
30 Amp power supply required



MICROWAVE



SC45M2 St/steel



SC45V2 45cm H

60cm "LINEA" COMPACT STEAM OVEN, ST/STEEL  
ENERGY RATING NOT APPLICABLE



45cm reduced height compact oven

6 functions:

- Manual steam cooking
- Meat cooking
- Fish cooking
- Vegetable cooking
- Reheating and/or sterilising function
- Defrost

- Digital electronic programmer with multi display
- Electronic timer with end of cooking alarm
- Double glazed removable door
- Air cooling system
- 24 hour delay timer
- Water reservoir (1.4 litre)
- Electronic thermostatic controls
- 3 cooking levels
- De-scaling function
- Water level indicator

Oven capacity: gross - 37 litres, net - 35 litres

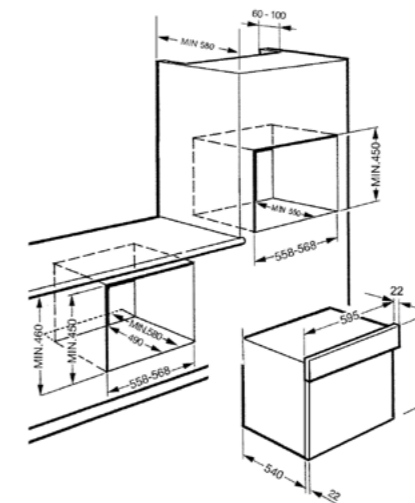
13 Amp power supply required



STEAM



SC45VNE2 Black



CMSC45NE 45cm H

60cm "LINEA" FULLY AUTOMATIC COFFEE MACHINE, BEANS OR GROUND COFFEE, BLACK



45cm reduced height coffee machine

- Coffee function: regular or double coffee (1 or 2 cups at same time)
- Steam function: for cappuccino
- Hot water function: for tea or other hot drinks

- Multi-language LCD display
- 5 level programmable coffee strength
- Programmable water quantity per cup
- Programmable automatic switch on
- Automatic rinsing (at every switch on/switch off)
- Adjustable coffee temperature
- Fan cooling system

- Frothing nozzle for cappuccino
- Adjustable coffee dispenser (for tall or short cup)
- Drip tray
- 2 Lights

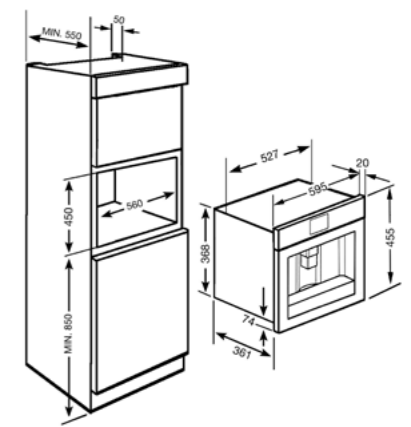
Capacity of water tank: 1.80 Lt  
Capacity of coffee beans container: 220 g  
Pump pressure: 15 bar

Nominal power: 1.35 kW  
13 Amp power supply required

OPTIONAL EXTRAS:  
St/steel divider strip PR3845X



CMSC45 St/steel



FME120

"LINEA" MICROWAVE OVEN WITH ELECTRIC GRILL, SILVER GLASS



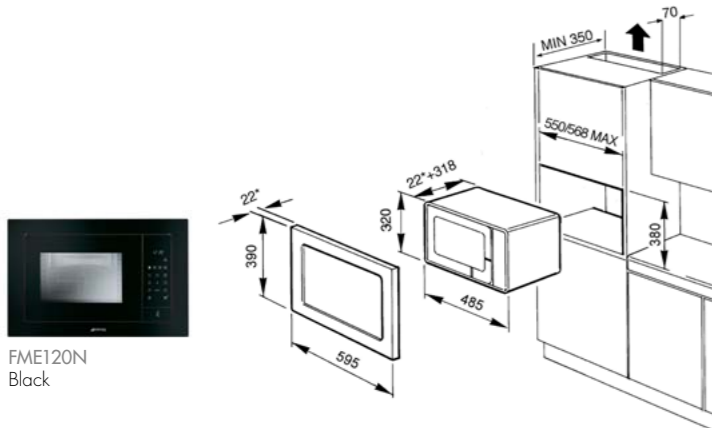
- 5 Microwave power levels
- Electronic timer
- Digital clock
- 90 minute timer
- Quartz grill: 1kW
- Microwave output power: 850W
- 20 litre capacity
- St/steel interior
- Cooling system
- Auto calculation of defrosting by time or weight
- Programmable memory functions

STANDARD ACCESSORIES:  
 Kit for build in installation  
 2 level chrome grill support  
 Glass turntable

Coordinates with "Linea" aesthetic



MICROWAVE



FME120N  
Black

CT29-2

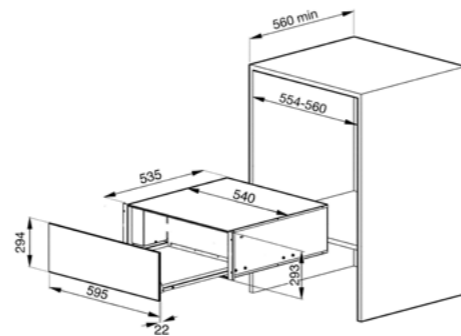
LARGE CAPACITY

29CM HEIGHT "LINEA" BUILT-IN WARMING DRAWER, ST/STEEL



Suitable for fitting directly beneath standard, compact and microwave ovens or coffee machines in a column

- Maximum load weight above drawer: 45kg
- Maximum load weight inside drawer: 25kg
- Temperature range 30 to 75° C
- Electronic touch controls
- Fitted with "Quadro" gliders for smooth operation
- Adjustable timer 0 to 240 minutes with automatic switch off
- Delay timer 0 to 9h 50m
- Power heating element 500W
- Non slip drawer liner
- 2 levels - shelf included



CT15-2

15CM HEIGHT "LINEA" BUILT-IN WARMING DRAWER, ST/STEEL



Suitable for fitting directly beneath a 45cm height compact oven

- Both items together fit in a standard 60cm aperture
- Maximum load weight 25kg
- Adjustable timer from 0 to 240 minutes with automatic switch off
- Temperature range from 30 to 75°C
- Smooth drawer movement 'quadro gliders'
- Non slip drawer liner
- Electronic touch controls
- Delay timer 0 to 9h 50m
- Power heating element: 400W



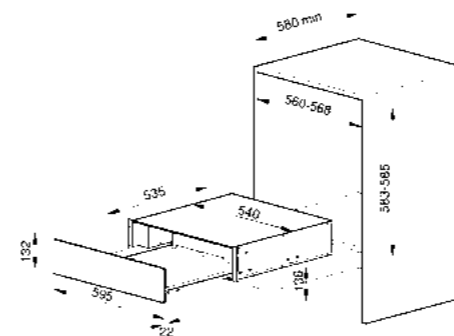
CT15SG2  
Silver glass

CT15NE-2  
Black

ALSO AVAILABLE:



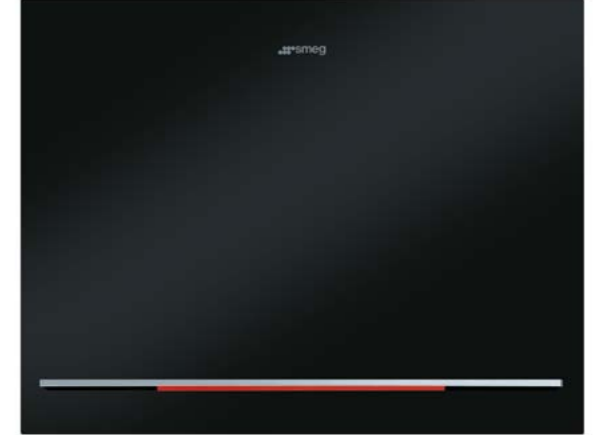
PR3845X  
60cm wide stainless steel divider for use between two or more appliances when installed in column in a 60cm cavity.



CT15-2  
CT15NE-2  
CT15SG2

PMO115A-1

INTEGRATED DOOR FOR MICROWAVE OVEN, DARK GRAPHITE GLASS, TO MATCH "LINEA-ELITE" OVENS



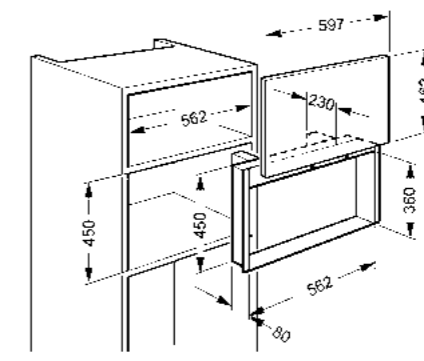
PMO100-2

INTEGRATED DOOR FOR MICROWAVE OVEN, ST/STEEL, TO MATCH "LINEA" OVENS



Smooth gliding lift door  
 Hydraulic hinge lifting system  
 Possible combination with microwave oven selection

Max. microwave oven size (mm) d 500 x w 555 x h 355  
 The integrated doors can be fitted above any "Linea" oven, as a cover for a microwave oven or as a co-ordinating storage space.



PMO115A-1  
PMO115  
PMO115X



PMO115  
Silver glass, "Linea Elite"

PMO115X  
Finger-friendly st/steel  
"Linea Elite"

PMO100NE2  
Black, "Linea"

PMO100SG2  
Silver glass, "Linea"

DOSC36X

60cm "CLASSIC" MULTIFUNCTION DOUBLE OVEN,  
ST/STEEL  
ENERGY RATING AA



LOWER MAIN OVEN  
6 functions



Analogue LED electronic clock/programmer  
Air cooling system  
Closed door grilling  
Triple glazed removable door  
Removable inner door glass  
Easy clean enamel interior  
5 cooking levels  
Maxi plus oven GROSS capacity: 79 litres  
Maxi plus oven NET capacity: 68 litres

UPPER AUXILIARY OVEN  
4 functions



Air cooling system  
Closed door grilling  
Triple glazed removable door  
Removable inner door glasses  
Variable grill  
Easy clean enamel interior  
Oven GROSS capacity: 41 litres  
Oven NET capacity: 33 litres

30 Amp power supply required



DUSC36X

60cm "CLASSIC" MULTIFUNCTION DOUBLE UNDER  
COUNTER OVEN, ST/STEEL  
ENERGY RATING AA

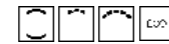


LOWER MAIN OVEN  
6 functions



Analogue LED electronic clock/programmer  
Air cooling system  
Closed door grilling  
Triple glazed removable cooler door  
All glass inner door  
Easy clean enamel interior  
4 cooking levels  
Maxi oven GROSS capacity: 70 litres  
Maxi oven NET capacity: 60 litres

UPPER AUXILIARY OVEN  
4 functions



Air cooling system  
Closed door grilling  
Triple glazed removable cooler door  
Removable inner door glasses  
Variable grill  
Easy clean enamel interior  
Oven GROSS capacity: 41 litres  
Oven NET capacity: 33 litres

30 Amp power supply required



S20XMF-8

EXTRA WIDE FULL HEIGHT

90cm "CLASSIC" MULTIFUNCTION OVEN,  
ST/STEEL  
ENERGY RATING A



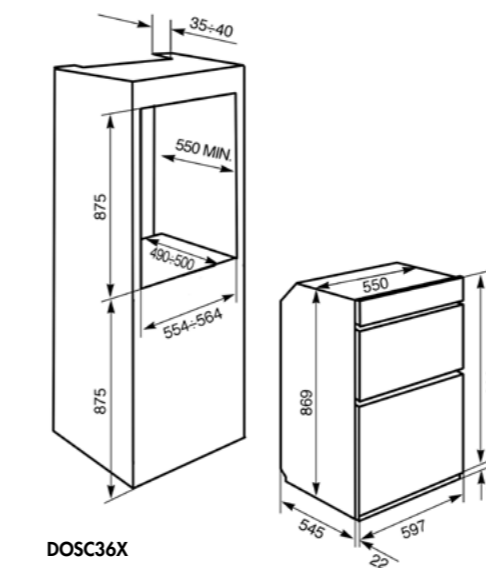
8 Functions



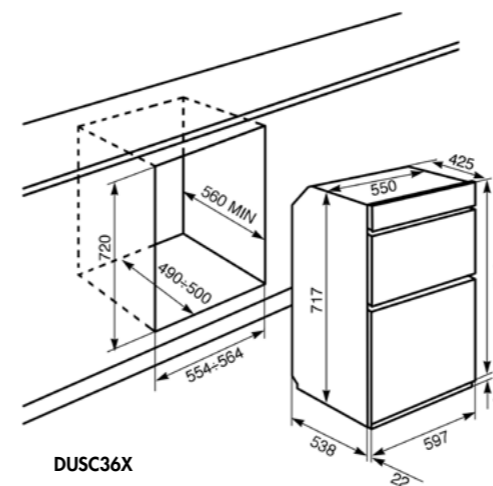
Extra wide oven  
Analogue LED electronic clock/programmer  
Air cooling system  
Closed door grilling  
Easy clean enamel interior  
4 cooking levels  
Double glazed removable door  
Rotisserie

Oven GROSS capacity: 90 litres  
Oven NET capacity: 70 litres

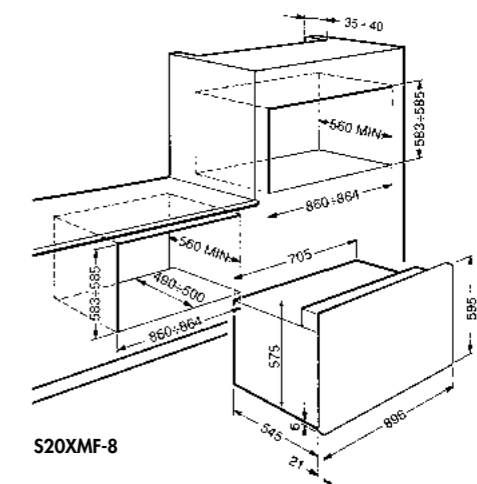
30 Amp power supply required



DOSC36X



DUSC36X



S20XMF-8

NB: Due to the restricted space remaining beneath the work surface above these oven units, care must be taken when selecting a hob to ensure it will fit.

SE20XMFR8

EXTRA WIDE 48CM HEIGHT

90CM "CLASSIC" MULTIFUNCTION OVEN, ST/STEEL  
ENERGY CLASS A



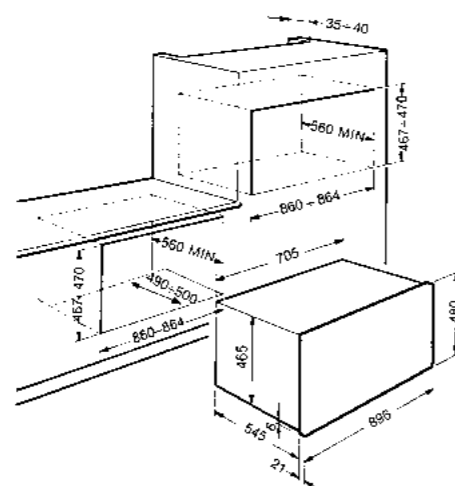
8 functions



- Extra wide oven
- Digital electronic programmer
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 4 cooking levels
- Double glazed removable door
- Rotisserie
- Stay clean liners

Oven GROSS capacity: 90 litres  
Oven NET capacity: 70 litres

30 Amp power supply required



SCP399X-8

PYROLITIC

60CM "CLASSIC" PYROLITIC MULTIFUNCTION OVEN,  
FINGER FRIENDLY ST/STEEL  
ENERGY RATING A



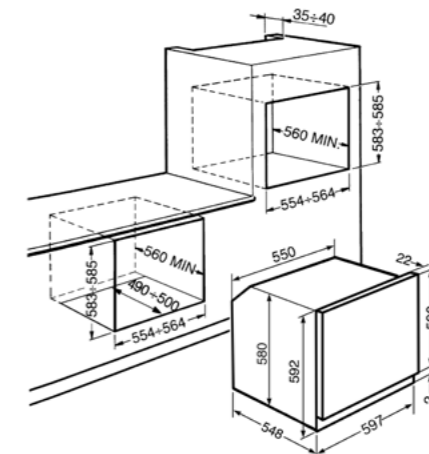
10 functions



- Analogue LED electronic clock/programmer
- Quadruple glazed removable cooler door
- Removable inner door glasses
- Automatic switch-off when door is open
- Air cooling system
- Closed door grilling
- Pyrolytic cleaning**
- Rotisserie
- Easy clean enamel interior
- Energy saving option**
- 2 halogen lamps
- 5 cooking levels

Maxi plus oven GROSS capacity: 79 litres  
Maxi plus oven NET capacity: 68 litres

13 Amp power supply required



SC399X-8

60CM "CLASSIC" MULTIFUNCTION OVEN,  
FINGER FRIENDLY ST/STEEL  
ENERGY RATING A



11 functions



- Analogue LED electronic clock/programmer
- Triple glazed removable door
- Removable inner door glasses
- Automatic switch-off when door is open
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 2 halogen lamps
- 5 cooking levels
- Vapor clean function

Maxi plus oven GROSS capacity: 79 litres  
Maxi plus oven NET capacity: 68 litres

13 Amp power supply required



SFP378X PYROLITIC

60CM "CLASSIC" PYROLITIC MULTIFUNCTION OVEN,  
FINGER FRIENDLY ST/STEEL  
ENERGY RATING A



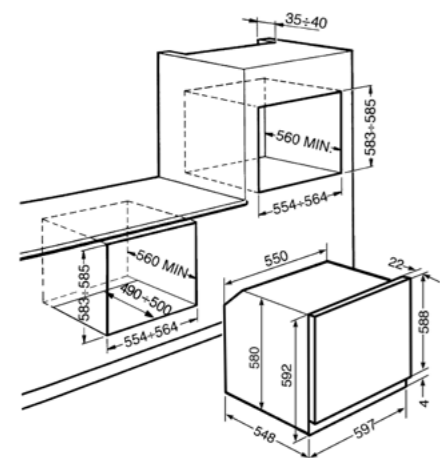
8 functions



- Electronic clock/timer
- Quadruple glazed removable door
- Removable inner door glasses
- Air cooling system
- Closed door grilling
- Easy clean enamel interiors
- Energy saving option
- 5 cooking levels

Maxi oven GROSS capacity: 79 litres  
Maxi oven NET capacity: 72 litres

13 Amp power supply required



SC372X-8

60CM "CLASSIC" MULTIFUNCTION OVEN,  
FINGER FRIENDLY ST/STEEL  
ENERGY RATING A



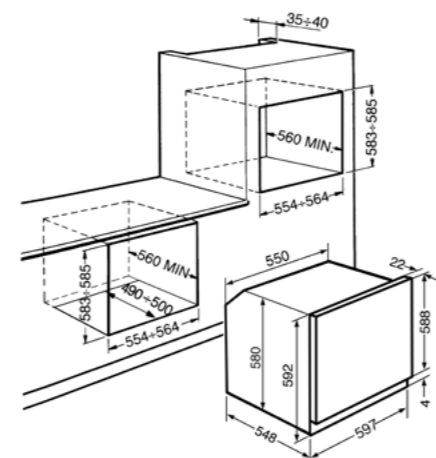
9 functions



- Electronic clock/timer
- Double glazed removable door
- Removable inner door glasses
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 4 cooking levels
- Vapor clean function

Maxi oven GROSS capacity: 70 litres  
Maxi oven NET capacity: 60 litres

13 Amp power supply required



SF341GVX CIRCOGAS

60CM "CLASSIC" GAS FAN OVEN WITH ELECTRIC GRILL,  
FINGER FRIENDLY ST/STEEL  
ENERGY RATING NOT APPLICABLE



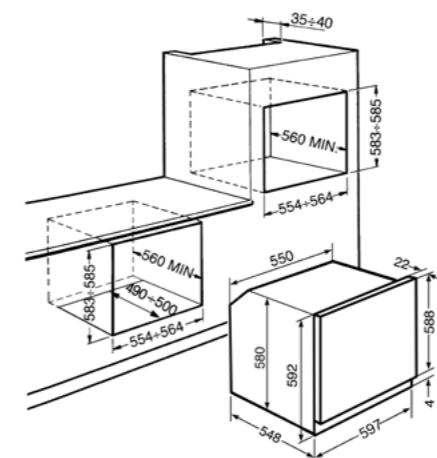
8 functions



- Removable inner door glass
- Air cooling system
- Closed door grilling
- Rotisserie
- Easy clean enamel interior
- 4 cooking levels
- Minute minder
- Gas temperatures: Min 150°C Max 295°C
- Automatic electronic ignition
- Safety valve
- Adjustable for LPG

Maxi oven GROSS capacity: 70 litres  
Maxi oven NET capacity: 60 litres

13 Amp power supply required



NEW GAS OVEN FOR 2012

Gas ovens allow the customer to cook in a traditional way with natural and constant oven temperature. The Smeg SF341GVX has a continental gas burner which is positioned centrally from front to back in the base of the oven.

The SF341GVX has an innovative CIRCOGAS function - a GAS+FAN cooking mode which makes gas cooking more versatile as it ensures a much more constant and uniform heat, and also reduces the pre-heat time, all of which contribute to excellent and efficient cooking performance.

SF341GVX also has an integral electric grill which can be used to brown dishes already cooked through by gas, or as a stand-alone grill, which can be combined with the fan to cook thick chops/steak or similar. Alternatively it can be combined with the rotisserie, with or without the fan.

A triple safety system is in place to ensure peace of mind: the gas supply is automatically cut off in the event of the flame being accidentally extinguished; the oven can only be ignited with the door open; and the electric grill can only function when the gas is off.

S45MCX2 45cm H

60cm "CLASSIC" COMPACT COMBINATION MICROWAVE OVEN, ST/STEEL  
ENERGY RATING NOT APPLICABLE



45cm reduced height compact oven

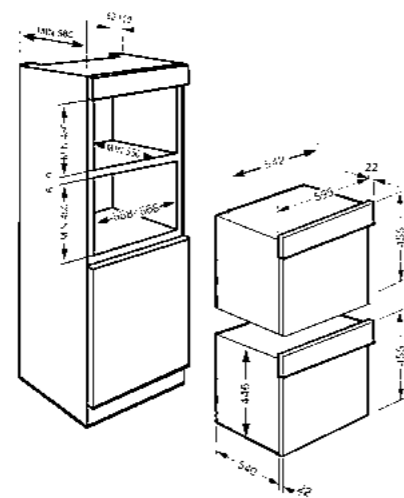
10 functions



- Digital electronic programmer with multi display
- Electronic timer with end of cooking alarm
- Double glazed removable door
- Air cooling system
- Energy saving option**
- Closed door grilling
- Tilting grill
- Full fan cooking (can also be combined with microwave)
- Defrost by weight or time
- Microwave pizza cooking function
- Electronic thermostatic controls

Oven capacity: gross - 37 litres, net - 34 litres

30 Amp power supply required



S45MX2 45cm H

60cm "CLASSIC" COMPACT MICROWAVE OVEN WITH GRILL, ST/STEEL  
ENERGY RATING NOT APPLICABLE



45cm reduced height compact oven

6 functions



- Digital electronic programmer with multi display
- Electronic timer with end of cooking alarm
- Double glazed door
- Air cooling system
- Energy saving option**
- Closed door grilling
- Tilting grill
- Microwave pizza cooking function
- Defrost by weight or time

Oven capacity: gross - 37 litres, net - 34 litres

30 Amp power supply



S45VX2 45cm H

60cm "CLASSIC" COMPACT STEAM OVEN, ST/STEEL  
ENERGY RATING NOT APPLICABLE



45cm reduced height compact oven

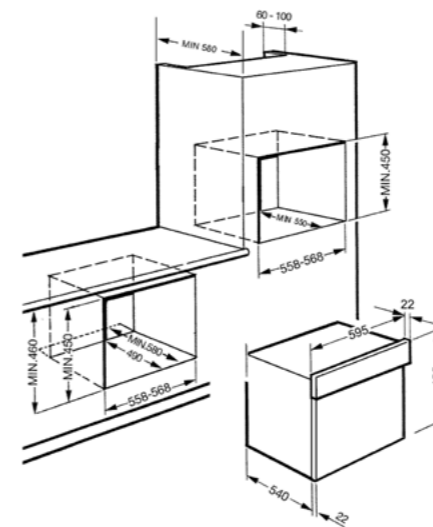
6 functions:

- Manual steam cooking
- Meat cooking
- Fish cooking
- Vegetable cooking
- Reheating and/or sterilising function
- Defrost

- Digital electronic programmer with multi display
- Electronic timer with end of cooking alarm
- Double glazed removable door
- Air cooling system
- 24 hour delay timer
- Water reservoir (1.4 litre)
- Electronic thermostatic controls
- 3 cooking levels
- De-scaling function
- Water level indicator

Oven capacity: gross - 37 litres, net - 35 litres

13 Amp power supply required



CMS45X 45cm H

60cm "CLASSIC" FULLY AUTOMATIC COFFEE MACHINE, BEANS OR GROUND COFFEE, ST/STEEL



45cm reduced height coffee machine

- Coffee function: regular or double coffee (1 or 2 cups at same time)
- Steam function: for cappuccino
- Hot water function: for tea or other hot drinks

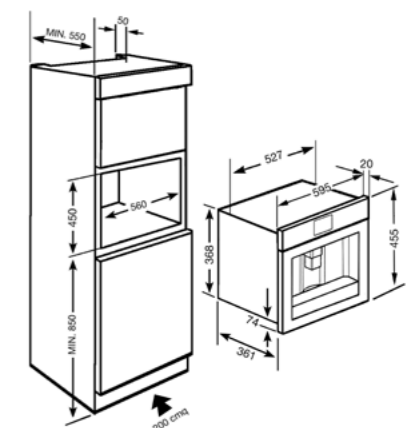
- Multi-language LCD display
- 5 level programmable coffee strength
- Programmable water quantity per cup
- Programmable automatic switch on
- Automatic Rinsing (at every switch on/switch off)
- Adjustable coffee temperature
- Fan cooling system

- Frothing nozzle for cappuccino
- Adjustable coffee dispenser (for tall or short cup)
- Drip tray
- 2 Lights

Capacity of water tank: 1.80 Lt  
Capacity of Coffee beans container: 220 g  
Pump pressure: 15 bar

Nominal power: 1.35 kW  
**13 Amp power supply required**

OPTIONAL EXTRAS:  
St/steel divider strip PR3845X



For additional information see pages 204-214

CT15X

15CM HEIGHT "CLASSIC" BUILT IN WARMING DRAWER, ST/STEEL



Suitable for fitting directly beneath a 45cm height compact oven  
 Both items together fit in a standard 60cm aperture  
 Maximum load weight 25kg  
 Adjustable timer from 0 to 240 minutes with automatic switch off  
 Temperature range from 30 to 75°C  
 Smooth drawer movement 'quadro gliders'  
 Non slip drawer liner  
 Electronic touch controls  
 Delay timer 0 to 9h 50m  
 Power heating element: 400W

CTSC21X

20.5CM HEIGHT "CLASSIC" BUILT IN WARMING DRAWER, ST/STEEL



Suitable for fitting directly beneath the microwave ovens, FME24X-2 and FME20TC3. Both items together fit standard 60cm aperture  
 Maximum load weight: 20 kg  
 Minute minder with automatic switch off, can be set from 10 to 90 minutes  
 Drawer has 400W heater, and is fitted with a tangential cooling fan  
 Temperature range 30-70C  
 LED showing warming in progress is visible with the door closed  
 Fitted with 'Quadro' gliders for smooth operation

ALSO AVAILABLE:



PR3845X  
 60cm wide stainless steel divider for use between two or more appliances when installed in column in a 60cm cavity.

CT29X

LARGE CAPACITY

29CM HEIGHT "CLASSIC" BUILT-IN WARMING DRAWER, ST/STEEL



Suitable for fitting directly beneath standard, compact and microwave ovens or coffee machines in a column

Maximum load weight above drawer: 45kg  
 Maximum load weight inside drawer: 25kg  
 Temperature range 30 to 75° C  
 Electronic touch controls  
 Fitted with "Quadro" gliders for smooth operation  
 Adjustable timer 0 to 240 minutes with automatic switch off  
 Delay timer 0 to 9h 50m  
 Power heating element 500W  
 Non slip drawer liner  
 2 levels - shelf included

PMOSC399X

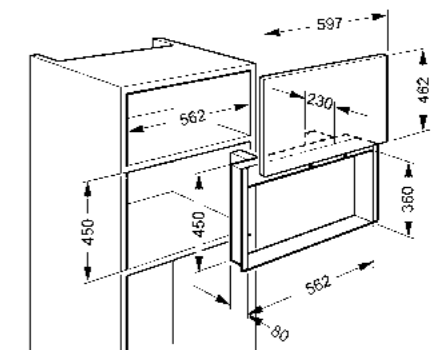
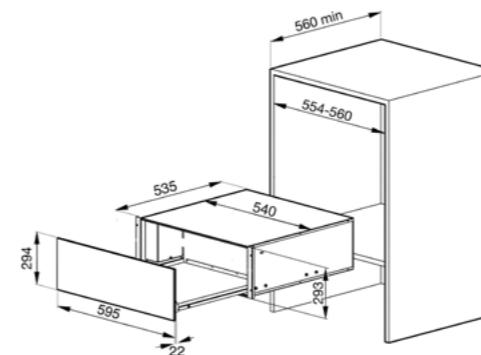
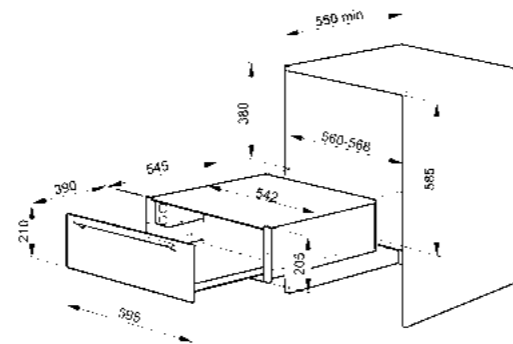
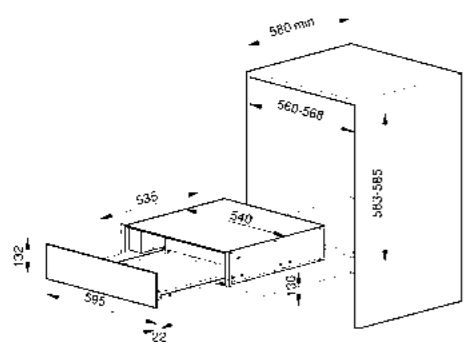
INTEGRATING "CLASSIC" DOOR FOR MICROWAVE OVEN, ST/STEEL



To match S20XMF-7, SE995XT-7, DOSC36X, DUSC36X, SCP399X-8, SC399X-8, SC372X-8 oven models and Opera Range cookers.

Hydraulic hinge lifting system  
 Possible combination with microwave oven selection

Max. microwave oven size (mm): d 500 x w 555 x h 355



FME24X-2

MICROWAVE OVEN WITH ELECTRIC GRILL,  
FINGER FRIENDLY ST/STEEL

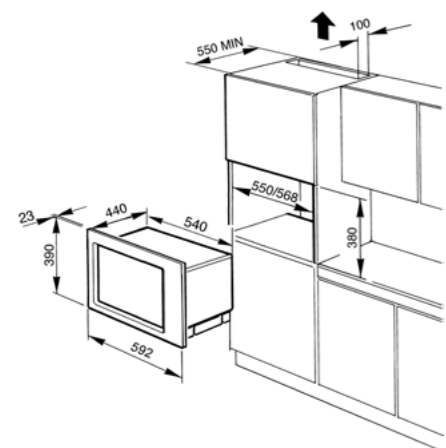


5 Microwave power levels  
Electronic timer  
Digital clock  
60 minute timer  
Quartz grill: 1.2kW  
Microwave output power: 900W  
24 litre capacity  
St/steel interior

STANDARD ACCESSORIES:  
Build in frame part of product design  
Chrome grill support  
Non-stick pizza dish  
Glass turntable



MICROWAVE



FME20TC3

MICROWAVE OVEN WITH ELECTRIC GRILL,  
FINGER FRIENDLY ST/STEEL

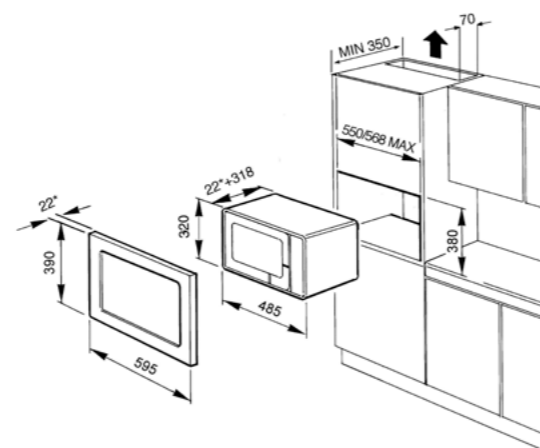


5 Microwave power levels  
Electronic timer  
Digital clock  
90 minute timer  
Quartz grill: 1kW  
Microwave output power: 850W  
20 litre capacity  
St/steel interior  
Cooling system  
Auto calculation of defrosting by time or weight  
Programmable memory functions

STANDARD ACCESSORIES:  
Kit for build in installation  
2 level chrome grill support  
Glass turntable



MICROWAVE



FME120N

"LINEA" MICROWAVE OVEN WITH ELECTRIC GRILL, BLACK



5 Microwave power levels  
Electronic timer  
Digital clock  
90 minute timer  
Quartz grill: 1kW  
Microwave output power: 850W  
20 litre capacity  
St/steel interior  
Cooling system  
Auto calculation of defrosting by time or weight  
Programmable memory functions

STANDARD ACCESSORIES:  
Kit for build in installation  
2 level chrome grill support  
Glass turntable

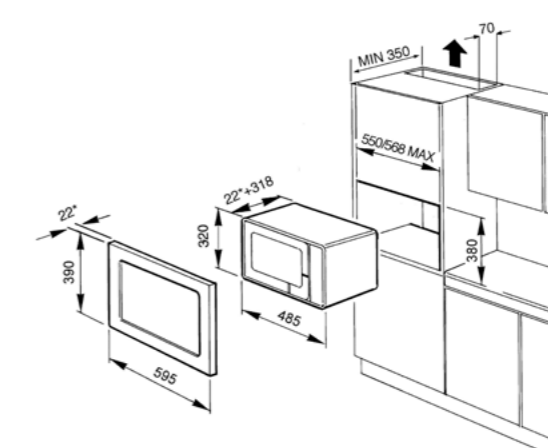
Coordinates with "Linea" aesthetic



MICROWAVE



FME120  
St/steel  
Coordinates with  
"Linea" aesthetic



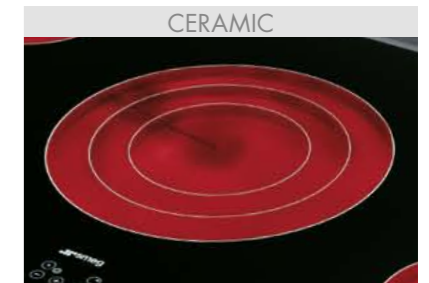
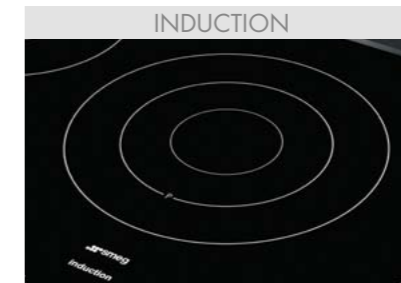
## SMEG HOBS: FOR SERIOUS COOKS



Smeg hobs are distinguished by their high quality materials, and design of pan-stands and burners. These exclusive aesthetics offer a hob for every requirement. 18/10 Stainless steel, elegant and bright, plays a central role in the kitchen, whilst sophisticated surfaces in glass, or matt glass provide a surprising use of colour.

## MAXIMUM CHOICE

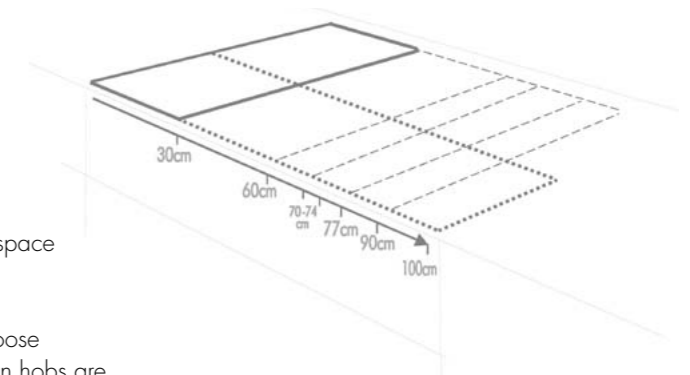
The ideal solution for every style of kitchen, Smeg offer a comprehensive range of gas, induction and ceramic hobs that match the ovens perfectly, with a **wide choice of colours, sizes, shapes and types.**



The range of sizes on offer include:

- small domino hobs (30cm wide)
- traditional 60, 70, 74, 77, 90
- 100 cm wide slimline hob

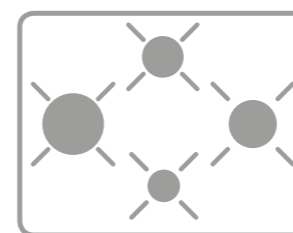
The different depths and widths available allow a variety of hob combinations to suit any kitchen layout, using as little or as much work space as necessary.



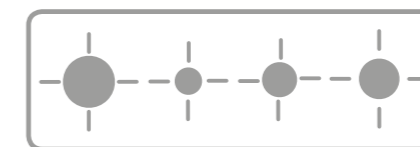
Smeg induction and ceramic hobs each have two types of finish to choose from depending on the type of aesthetic the customer requires. Induction hobs are finished with either **straight edges** for a modern look which can be flush-fitted into the work surface if desired, or alternatively with a more traditional **angled edge** finish which is easily blended into any kitchen aesthetic. Ceramic hobs are also finished with angled edges, or, for a more sleek finish the range includes ceramic hobs with an ultra slim 2mm tall **wafer-thin frame**.

## DESIGN FOR FUNCTIONALITY

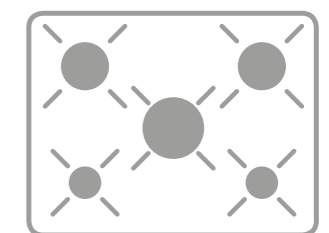
Smeg offer **various configurations** of burners and electric cooking zones: from **innovative diamond** layouts to the **in-line layout** of the PX140, the aesthetic impact is very striking, yet more than this they have been designed to be **ergonomic for the user.**



OPTIMUM SPACING FOR LARGER PANS



EASY ACCESS BURNERS



TRADITIONAL BURNER LAYOUT

## INTERCHANGEABLE AESTHETICS: CLASSIC TO LINEA



The PS906-4, all hobs with codes beginning PGF and all 30cm Domino hobs come fitted with Classic control knobs as standard. However, a set of Linea controls are also provided, giving the customer the option to change aesthetics depending on personal preference and the style of the rest of the kitchen.

## COOKING WITH GAS

State of the art technology and sophisticated styling are principles found in all Smeg products, including hobs. With the benefits of quick response and simplicity of use, gas hobs are the perfect choice for the most discerning chef. A wide range of Linea and Classic gas hobs are offered throughout.

### COORDINATING DESIGNS



**PIANO DESIGN**  
Architect styled Piano Design hobs shown on p7, eye-catching

statement pieces finished in elegant polished stainless steel.



**LINEA**  
Linea hobs respond to modern design trends and

incorporate transparent controls that coordinate perfectly with Linea series ovens.



**CLASSIC**  
Classic hobs with ergonomic lever-style controls and

smooth sleek lines are the ideal partners for Classic aesthetic ovens.

### OUTSTANDING STYLE



Stainless steel Linea hobs P1752X and P1641X have a very unique design. Eye-catching ridges are sculpted in the base of each hob and create a wonderful fluid movement. Not only beautiful, the hobs are also very practical - the slim control panel and solid flat panstands allow the total width of the hob to be used and provide easier movement of pans with total stability. Furthermore the minimalist aesthetic of the hobs is easily co-ordinated with any Linea oven and/or hood to create a seamless and stylish cook zone.

### DISTINGUISHING PAN STANDS



Smeg hobs are both striking and practical and incorporate functional details that add value to aesthetics. A number of gas hobs feature ultra modern individual removable pan stands whilst others offer pan stands which can be removed in sections for convenience. The majority of Smeg gas hobs have heavy duty cast iron pan stands, however there is also a choice of models with enamel or stainless steel pan stands.

### GLASS-ON-STEEL, THE STRENGTH OF STAINLESS STEEL AND THE ELEGANCE OF GLASS.



Glass-on-steel, a reinforced base, developed exclusively by Smeg, consists of a steel layer fixed to the underside of the glass surface of all **gas on glass hobs** in order to **increase their resistance**. This innovative but simple idea adds an **important safety feature** to the hobs. In the extreme eventuality that the glass of the hob is accidentally broken, a special adhesive paste between the glass and the steel holds the glass in place, avoiding dispersion of the glass, and allowing the continued use of the product in a safe environment until a replacement base can be fitted. Smeg internal design centre have paid special attention to ensure that the new layer is aesthetically invisible so that the elegance of the appliance is unaltered.

### FLEXIBLE USE BURNERS

Smeg's internal design studio have created burners with **unique style** and **superior performances**. From the smallest burners to powerful ultra-rapid burners (with up to **5kW of power**), Smeg offer a vast number of burner combinations and potency.



#### DIRECTIONAL BURNERS

The directional flame is almost vertical; **real power** is transferred to the pot as the flames spread to match the diameter of the underside of the pan. This causes heat to concentrate, resulting in a **high performance burner** that cooks - faster than a traditional gas burner.



#### ULTRA RAPID BURNERS

These powerful burners offer up to 5kWV of power, and are one of three designs: a triple flame burner or a dual flame burner with a single control, or a **dual flame 3-way burner**. Composed of an auxiliary and a rapid burner its 2 controls allow both parts of the burner to work together, or independently.



#### SAFETY VALVES

Valves on the burner cut off the gas flow if the flame is accidentally extinguished. In this event, the gas feeder **valve shuts off immediately**, regardless of the position of the control.

### VISUAL GAS SAFETY SYSTEM



A number of Linea hobs have **innovative controls** which are illuminated when the burner is active.

The unique feature creates a visual gas safety system. Attention to functionality is the inspiration behind the design of the backlit controls, a design detail that is also a useful safety feature as, if you leave a burner on by mistake, even if there is no flame, the light stays on, but the gas is automatically switched off.

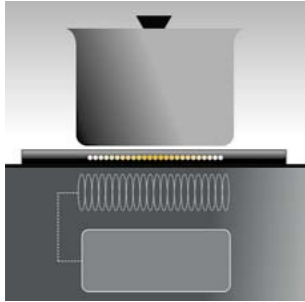
### COOKING ACCESSORIES



A range of accessories allow Smeg hobs to become even more flexible. A special cast iron Wok support is designed for enthusiasts of oriental cuisine as it supports a wok perfectly, ideal for stir frying, and steaming. Further accessory details can be found on pages 96.

## THE ELECTRIC ALTERNATIVE

### INDUCTION: EFFICIENT TECHNOLOGY



Induction cooking is based on magnetic fields: each 'element' (an induction coil) generates a magnetic field that induces heat onto a ferrous material based pan. In essence the pot becomes the element that cooks the food, so the surface doesn't reach the temperatures of standard ceramic hobs, only picking up residual heat from the pan base.

### INTELLIGENT ENGINEERING

Cooking with an induction hob has become increasingly popular because it offers **excellent safety features** and **precise temperature control**, ideal for professional cooking. All induction hobs include a number of excellent features which are designed to give **the best results**.

**QUICK TO RESPOND:** This impressive technique is **faster than gas cooking** taking only a little over a minute to heat a pint of water, and the electronic controls offer **precise temperature control**, really useful for time and heat sensitive dishes. As soon as the control is altered it responds immediately allowing much greater precision when cooking.

**SAFE TO USE:** Induction hobs offer a **high performance** but **low energy** method of cooking; this is because the heat is generated in the bottom of the pan where it is needed, without the loss of energy through the ceramic hob. It is also possible to **lock** the controls so that they are not accidentally changed when in use.

**EASY TO CLEAN:** The glass does not become as hot as a standard ceramic hob, so any splashes will not burn onto the hob top and can be easily wiped away.



**AUTOMATIC PAN RECOGNITION AND ADJUSTMENT TO PAN SIZE:** As the pan and its size are recognised, heat is generated where the pan is detected, so there is **no unnecessary wasted heat**.

**PROTECTION AGAINST ACCIDENTAL START UP:** Advanced technology detects that a small object (ie. Fork) is not a piece of cookware so the hob will not produce any heat.

**AUTO-STOP WHEN NO PAN:** This safety function will automatically turn off an inactive cooking zone after a period of time.

### NEW MULTIZONE INDUCTION HOB

A new innovative 60cm MultiZone induction hob has been introduced to the range, providing greater flexibility when placing pans. For more information please see page 65.

As an alternative to cooking with gas, Smeg offer Induction or Ceramic hobs. Extremely efficient and reliable, they cook much faster than traditional models. Both versions offer a combination of cooking zones including single, double (oval or circular) or giant zones.

### VERSATILE CERAMIC HOBS



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

#### Dual cooking zones

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

### IMPRESSIVE FEATURES FOR CERAMIC AND INDUCTION HOBS

**Digital touch controls** offer extremely responsive temperature control and are situated along the front edge of all the hobs in order to maximize the cooking area. A hard wearing black glass called "**Suprema**" is featured throughout the Induction and Ceramic ranges, offering extreme resistance to heat as well as being easy to maintain.



**ULTRA LOW:** The temperature for this option is very low (about 60°C), making it ideal for melting chocolate or butter and simply to keep food warm.



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



**TIMER:** All models have a timer which automatically ends cooking after a preset time, with an **acoustic alarm**.



**ECO LOGIC:** Designed to significantly reduce energy consumption, on activating this option the operating power levels are automatically lowered to limit the total power consumption of the appliance. This saves the user money by greatly reducing energy use, which in turn helps the environment.



**QUICK START:** On ceramic hobs only: When this function is selected, the chosen temperature is reached faster. The heating element works at maximum power until the right temperature is reached. The power is then automatically decreased in order to maintain the correct temperature. This option can be selected together with another power level.

### MAXIMUM SAFETY

**OVERHEATING PROTECTION SYSTEM:** If an empty pan is left on an active cooking zone, the sensor will automatically adjust the power output of the hob, avoiding damaging the cookware or hob itself.

**OVERFLOW PROTECTION SYSTEM:** The hob automatically turns itself off if something spills onto the controls or if they are obscured by an object (i.e. cloth) for a period of time.

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

PX140

100CM "LINEA" ULTRA LOW PROFILE GAS HOB, ST/STEEL

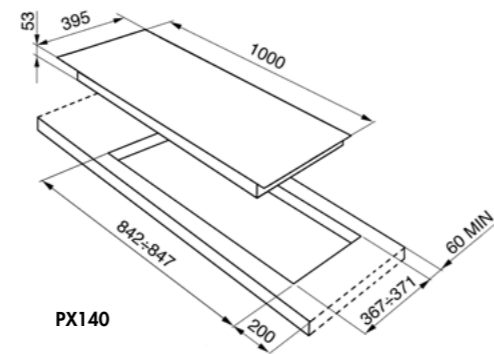


4 burners  
 Left: Ultra Rapid burner 4.20kW  
 Centre Left: 1.05kW  
 Centre Right: 1.70kW  
 Right: 3.10kW

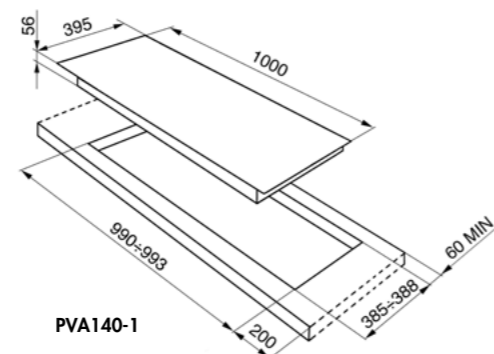
Ultra low profile base  
 Illuminated controls  
 Directional burners  
 Removable cast iron pan stands

Automatic electronic ignition  
 Safety valves  
 Adaptable for LPG

NB: Depth of hob c. 6cm



PVA140-1  
 Dark graphite glass with wafer frame  
 Reinforced Glass-on-steel base



PVN750

74CM 'LINEA' ULTRA LOW PROFILE GAS ON GLASS HOB, BLACK



5 burners  
 Rear left: 1.70kW  
 Front left: 1.05kW  
 Centre: Ultra Rapid burner 5.00kW  
 Rear right: 3.10kW  
 Front right: 1.70kW

Ultra low profile base  
 Reinforced **Glass-on-steel** base  
 Illuminated controls  
 Directional burners  
 Removable cast iron pan stands

Automatic electronic ignition  
 Safety valves  
 Adaptable for LPG

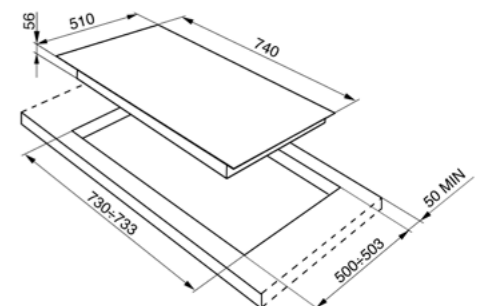
NB: Depth of hob c. 6cm



PVS750  
 Silver glass



PVA750-1  
 Dark graphite glass



PV750S

75CM 'LINEA' GAS ON GLASS HOB, SILVER GLASS



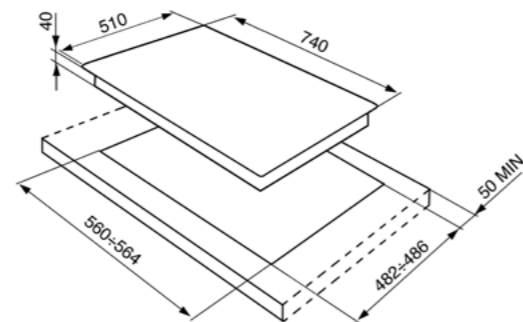
5 burners  
Rear left: 1.70kW  
Front left: 1.10kW  
Centre: Ultra Rapid burner 4.10kW  
Rear right: 3.00kW  
Front right: 1.70kW

Reinforced **Glass-on-steel** base  
Directional burners  
Transparent controls  
Heavy duty cast iron pan stands

Automatic electronic ignition  
Safety valves  
Adaptable for LPG



PV750N  
Black glass



PV640N

60CM 'LINEA' GAS ON GLASS HOB, BLACK



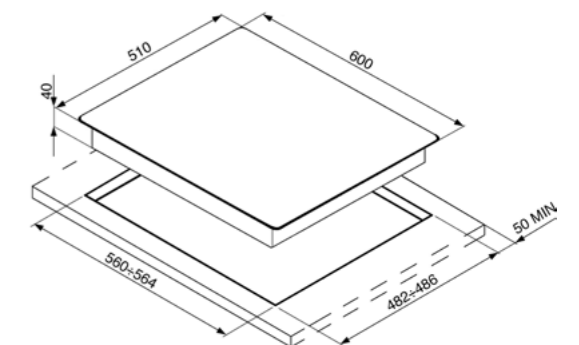
4 burners  
Rear left: 1.70kW  
Front left: 1.70kW  
Rear right: 3.00kW  
Front right: 1.10kW

Reinforced **Glass-on-steel** base  
Directional burners  
Transparent controls  
Heavy duty cast iron pan stands

Automatic electronic ignition  
Safety valves  
Adaptable for LPG



PV640S  
Silver glass



P1752X

70CM LINEA GAS HOB, ST/STEEL

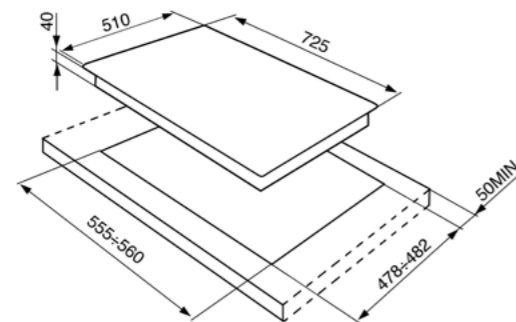


5 burners  
Rear left: 2.55kW  
Front left: 1.05kW  
Centre: Ultra Rapid burner 4.10kW  
Rear right: 3.65kW  
Front right: 1.65kW

**St/steel streamlined base**

Transparent controls  
Heavy duty cast iron pan stands  
Black burner caps

Automatic electronic ignition  
Safety valves  
Adaptable for LPG



P1640X

60CM LINEA GAS HOB, ST/STEEL



4 burners  
Left: 3.10kW  
Front centre: 1.05kW  
Rear centre: 1.65kW  
Right: 2.55kW

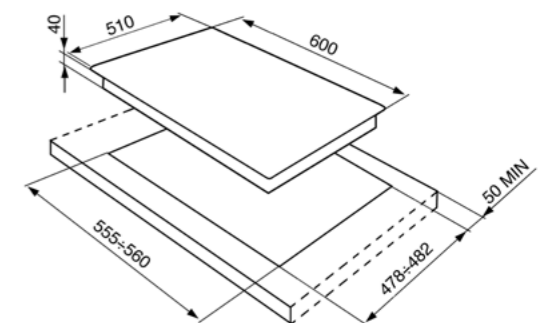
**St/steel streamlined base**

Transparent controls  
Heavy duty cast iron pan stands  
Black burner caps

Automatic electronic ignition  
Safety valves  
Adaptable for LPG



P1641X  
Ultra rapid burner (3.60kW) on left replaces left burner (3.10kW)



PGF96

INTERCHANGABLE AESTHETICS

90CM ULTRA LOW PROFILE GAS HOB, ST/STEEL



6 burners  
Front left Ultra Rapid burner: 4.00kW  
Rear left: 1.05kW  
Front centre: 1.05kW  
Rear centre: 1.80kW  
Front Right Ultra Rapid burner: 4.00kW  
Rear right: 1.80kW

St/steel ultra low profile base  
St/steel controls  
Heavy duty cast iron pan stands  
Black burner caps

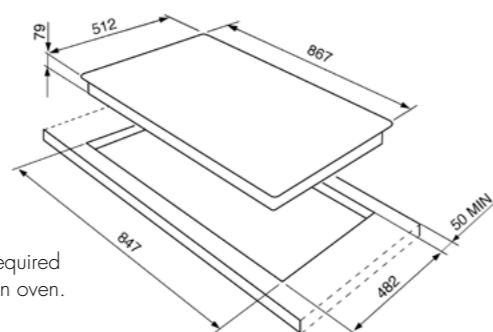
STANDARD ACCESSORIES:

**Linea controls**



Automatic electronic ignition  
Safety valves  
Adaptable for LPG

*N.B.: This model has interchangeable aesthetics. It comes fitted with "Classic" controls, and "Linea" controls are provided as standard accessories.*



Please note that an extra deep worktop is required should these hobs be fitted directly above an oven.



PS906-4 INTERCHANGEABLE AESTHETICS

90CM ULTRA LOW PROFILE GAS HOB, ST/STEEL



5 burners  
 Left: Ultra Rapid dual flame 3-way burner 4.50 kW (3.60+0.90kW)  
 Rear centre: 2.50kW  
 Front centre: 1.05kW  
 Rear right: 2.50kW  
 Front right: 1.05kW

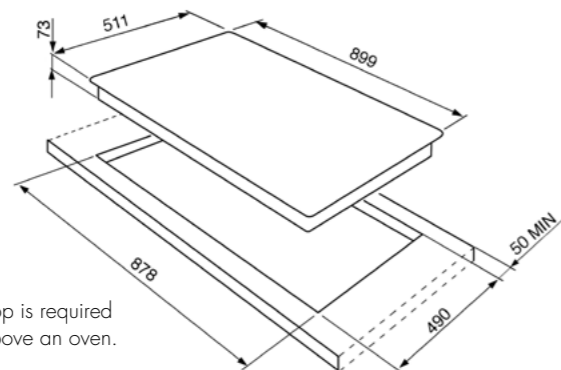
St/steel ultra low profile base  
 St/steel controls  
 Heavy duty cast iron pan stands  
 Black burner caps

STANDARD ACCESSORIES:  
**Linea controls**



Automatic electronic ignition  
 Safety Valves  
 Adaptable for LPG

*N.B.: This model has interchangeable aesthetics. It comes fitted with "Classic" controls, and "Linea" controls are provided as standard accessories.*



Please note that an extra deep worktop is required should these hobs be fitted directly above an oven.

PGF95-4 INTERCHANGEABLE AESTHETICS

90CM ULTRA LOW PROFILE GAS HOB, ST/STEEL



5 burners  
 Rear left: 1.75kW  
 Front left: 1.75kW  
 Centre: Ultra Rapid burner 4.00kW  
 Rear right: 1.75kW  
 Front right: 1.05kW

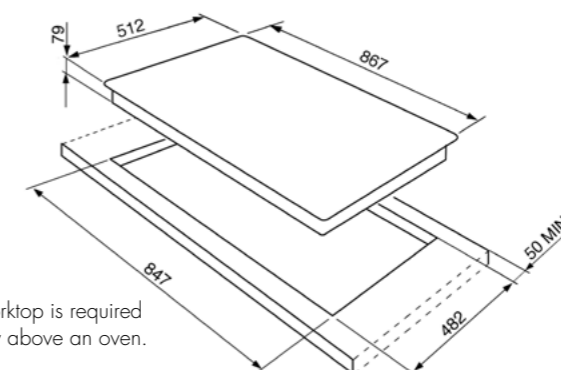
St/steel ultra low profile base  
 St/steel controls  
 Heavy duty cast iron pan stands  
 Black burner caps

STANDARD ACCESSORIES:  
**Linea controls**



Automatic electronic ignition  
 Safety valves  
 Adaptable for LPG  
 Pan rest incorporated in central pan stand

*N.B.: This model has interchangeable aesthetics. It comes fitted with "Classic" controls, and "Linea" controls are provided as standard accessories.*



Please note that an extra deep worktop is required should these hobs be fitted directly above an oven.

PGF75-4 INTERCHANGEABLE AESTHETICS

70CM ULTRA LOW PROFILE GAS HOB, ST/STEEL



5 burners  
 Rear left: 1.75kW  
 Front left: 1.05kW  
 Centre: Ultra Rapid burner 4.00kW  
 Rear right: 1.75kW  
 Front right: 1.05kW

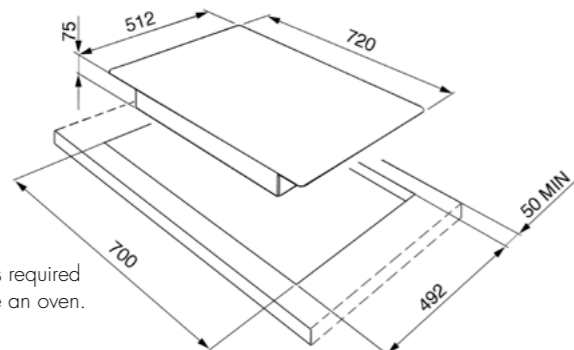
St/steel ultra low profile base  
 St/steel controls  
 Heavy duty cast iron pan stands  
 Black burner caps

STANDARD ACCESSORIES:  
**Linea controls**



Automatic electronic ignition  
 Safety valves  
 Adaptable for LPG  
 Pan rest incorporated in central pan stand

*N.B.: This model has interchangeable aesthetics. It comes fitted with "Classic" controls, and "Linea" controls are provided as standard accessories.*



Please note that an extra deep worktop is required should these hobs be fitted directly above an oven.

PGF64-4 INTERCHANGEABLE AESTHETICS

60CM ULTRA LOW PROFILE GAS HOB, ST/STEEL



4 burners in "diamond" configuration  
 Left: Ultra Rapid burner 4.00kW  
 Centre front: 1.05kW  
 Centre rear: 1.05kW  
 Right: 2.50kW

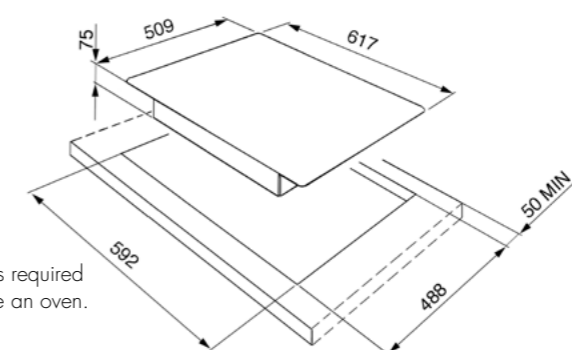
St/steel ultra low profile base  
 St/steel controls  
 Heavy duty cast iron pan stands  
 Black burner caps

STANDARD ACCESSORIES:  
**Linea controls**



Automatic electronic ignition  
 Safety Valves  
 Adaptable for LPG

*N.B.: This model has interchangeable aesthetics. It comes fitted with "Classic" controls, and "Linea" controls are provided as standard accessories.*



Please note that an extra deep worktop is required should these hobs be fitted directly above an oven.

**PGF30B**

30CM "DOMINO" ULTRA LOW PROFILE BARBECUE



Cast iron griddle  
St/steel ultra low profile base  
St/steel control

STANDARD ACCESSORY:  
**Linea control**



Nominal power: 1.8kW  
13 Amp power supply required

OPTIONAL EXTRA:  
Connecting strip **LGPGF**

NB: Lava stone not included

**PGF32C**

30CM "DOMINO" ULTRA LOW PROFILE CERAMIC HOB



2 High-light zones  
Front: Ø 1 x 140mm, 1.20kW  
Rear: Ø 1 x 180mm, 1.80kW

9 Power levels  
Residual heat indicators  
St/steel ultra low profile base  
St/steel controls

STANDARD ACCESSORY:  
**Linea controls**



Nominal power: 3.00kW  
13 Amp power supply required

OPTIONAL EXTRA:  
Connecting strip **LGPGF**

**PGF30F**

30CM "DOMINO" ULTRA LOW PROFILE FRYER



Removable tank  
Tank with cold zone and emulsion zone  
Tank capacity: 3.6 litres

Residual heat indicators  
St/steel ultra low profile base  
St/steel control  
St/steel cover

STANDARD ACCESSORY:  
**Linea control**



Nominal power: 2.20kW  
13 Amp power supply required

OPTIONAL EXTRA:  
Connecting strip **LGPGF**

**PGF32G**

30CM "DOMINO" ULTRA LOW PROFILE GAS HOB



2 Burners  
Front: 1.05kW  
Rear: 2.30kW

St/steel ultra low profile base  
St/steel controls  
Heavy duty cast iron pan stands  
Black burner caps

STANDARD ACCESSORY:  
**Linea controls**



Automatic electronic ignition  
Safety valves  
Adaptable for LPG

OPTIONAL EXTRA:  
Connecting strip **LGPGF**

**PGF31G-1**

30CM "DOMINO" ULTRA LOW PROFILE GAS HOB



1 Ultra Rapid burner: 5.20kW  
St/steel ultra low profile base  
St/steel controls  
Heavy duty cast iron pan stand  
Black burner cap

STANDARD ACCESSORY:  
**Linea controls**



Automatic electronic ignition  
Safety valves  
Adaptable for LPG

OPTIONAL EXTRA:  
Connecting strip **LGPGF**

**PGF30T-1**

30CM "DOMINO" ULTRA LOW PROFILE TEPPANYAKI



2 independent temperature zones  
Front: 1.4kW – 1.8kW  
Rear: 1.4kW – 1.8kW

5 power levels  
Quick start  
Residual heat indications  
St/steel ultra low profile base  
St/steel controls

STANDARD ACCESSORY:  
**Linea controls**



Nominal power: 3.6kW  
30 Amp power supply required

OPTIONAL EXTRA:  
Connecting strip **LGPGF**

**PGF32I-1**

30CM "DOMINO" ULTRA LOW PROFILE INDUCTION HOB



2 "full power" induction zones  
Front: Ø 140/100mm, 1.4/2.5kW  
Rear: Ø 180/100mm, 1.85/2.5kW

9 Power levels  
Residual heat indicators  
St/steel ultra low profile base  
St/steel controls

STANDARD ACCESSORY:  
**Linea controls**

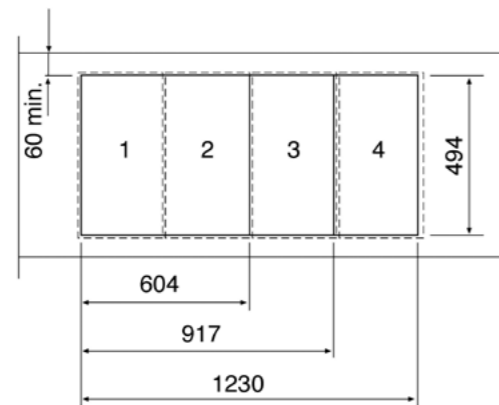
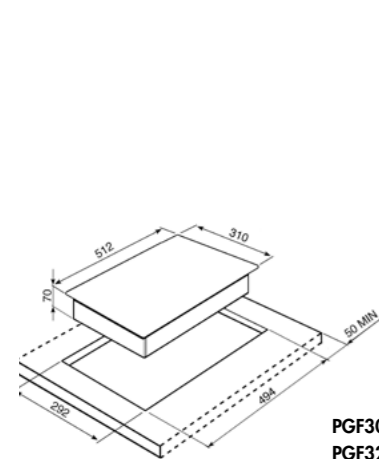


Nominal power: 3.00kW  
13 Amp power supply required

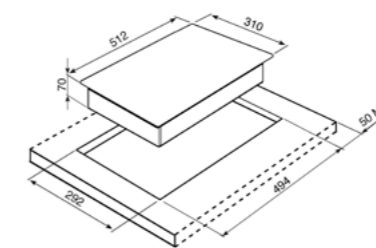
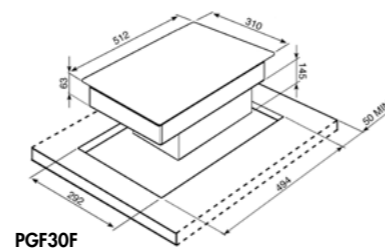
OPTIONAL EXTRA:  
Connecting strip **LGPGF**

*N.B.: All Domino hobs have interchangeable aesthetics. Each model comes fitted with "Classic" control/s, and "Linea" control/s are provided as standard accessories.*

*Please also note that an extra deep worktop is required should these hobs be fitted directly above an oven.*



Cut-out dimensions for multiple domino hobs installed with connecting strips



SE70SGH-5

70CM "CLASSIC" GAS HOB, ST/STEEL



5 burners  
 Rear left: 2.55kW  
 Front left: 1.05kW  
 Centre: Ultra Rapid dual flame 3-way burner 4.95kW (3.90+1.05kW)  
 Rear right: 1.65kW  
 Front right: 1.65kW

St/steel base  
 St/steel controls  
 Heavy duty cast iron pan stands  
 Black burner caps

Automatic electronic ignition  
 Safety valves  
 Adaptable for LPG

SE70SX-5

ST/STEEL PAN STANDS AND BURNER CAPS



SE70S-6

ENAMELLED PAN STANDS  
 ULTRA RAPID BURNER (4.1kW)



Note for hobs on these pages with st/steel pan stands: when exposed to a direct flame all st/steel will tarnish, however using the appropriate cleansing agents will virtually restore its original appearance.

SER60S3

60CM "CLASSIC" GAS HOB, ST/STEEL



4 burners in "diamond" configuration  
 Left: Ultra Rapid triple flame burner 4.00kW  
 Rear: 1.65kW  
 Front: 1.05kW  
 Right: 2.55kW

St/Steel base  
 St/steel controls  
 Enamelled pan stands  
 Black burner caps

Automatic electronic ignition  
 Safety valves  
 Adaptable for LPG

SER60SGH3

HEAVY DUTY CAST IRON PAN STANDS



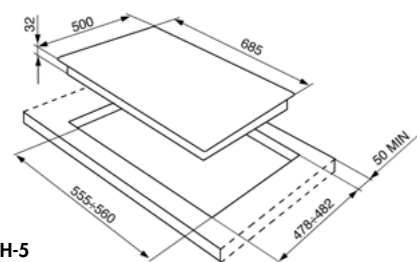
SER60SX3

ST/STEEL PAN STANDS AND BURNER CAPS

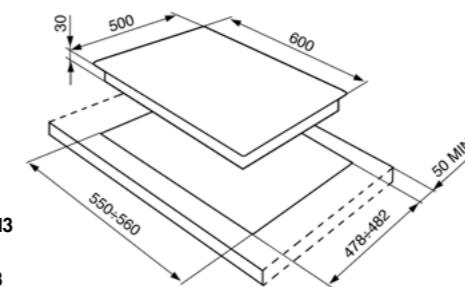


SE60SGH3

HEAVY DUTY CAST IRON PAN STANDS  
 RAPID BURNER (3.10kW) ON LEFT REPLACES ULTRA RAPID BURNER



SE70SGH-5  
 SE70SX-5  
 SE70S-6



SER60S3  
 SER60SGH3  
 SER60SX3  
 SE60SGH3

## SI3950B

90CM TOUCH CONTROL INDUCTION HOB WITH ANGLED EDGE GLASS

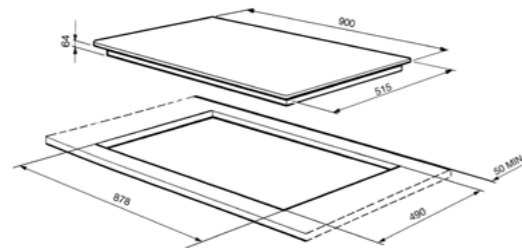


5 "full power" induction zones including:  
 Rear left: Ø 230/100mm, 2.0kW – booster 3.1kW  
 Front left: Ø 160/100mm, 1.4kW - booster 2.0kW  
 Centre: Ø 280/100mm, 2.0kW – booster 3.6kW  
 Rear right: Ø 230/100mm, 2.0kW – booster 3.1kW  
 Front right: Ø 160/100mm, 1.4kW – booster 2.0kW

"Suprema" black ceramic glass  
 5 independent boosters (P)  
 Individual timers for each zone (1-99 minutes)  
 9 power levels for each zone  
 28cm Giant multi zone  
 Visual display to show power level/residual heat/countdown cooking time  
**Auto pan recognition and adjustment to pan size**  
**Overheating and overflow protection system**  
**Protection against auto-start up**  
**Auto-stop when no pan**  
 End of cooking acoustic alarm  
 Automatic safety cut out  
 Child safety lock

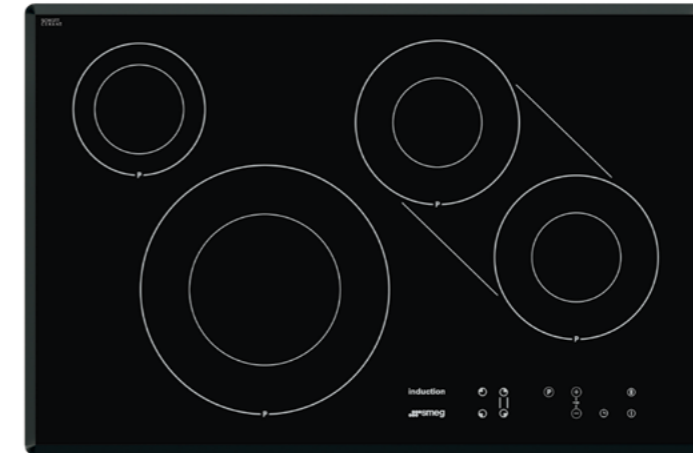
Nominal power: 10.8kW  
 Consult a qualified electrician for power supply wiring requirements

NB: Only pans with a ferrous (magnetic) base are suitable for induction hobs



## SI3842B

77CM TOUCH CONTROL INDUCTION HOB WITH ANGLED EDGE GLASS

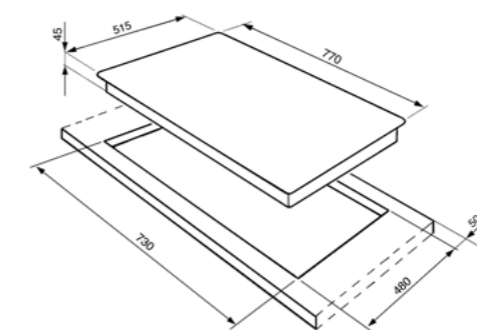


4 "full power" induction zones including:  
 Front centre: Ø 280/100mm, 2.6kW – booster 3.7kW  
 Front left: Ø 145/100mm, 1.4kW – booster 2.2kW  
 Rear right: Ø 180/100mm, 1.8kW – booster 3.0kW  
 Front right: Ø 180/100mm, 1.8kW – booster 3.0kW

"Suprema" black ceramic glass  
 4 independent boosters (P)  
 Individual timers for each zone  
 9 power levels  
 Visual display to show power level/ residual heat/  
 countdown cooking time  
**Auto pan recognition and adjustment to pan size**  
**Overheating and overflow protection system**  
**Protection against auto-start up**  
 End of cooking acoustic alarm  
 Automatic safety cut-out  
 Child safety lock

Nominal power: 7.4kW  
 Power supply required: dedicated circuit fused at 30 Amp, or a 32 Amp circuit breaker

NB: only pans with a ferrous (magnetic) base are suitable for induction hobs



SI4641CB

60CM TOUCH CONTROL INDUCTION HOB WITH ANGLED EDGE GLASS

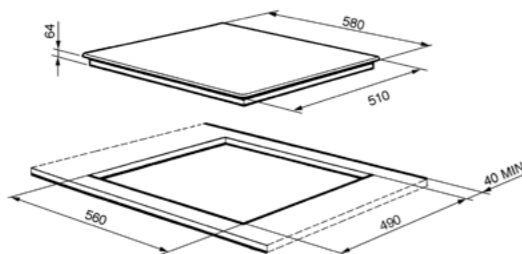


4 "full power" induction zones including:  
 Front left: Ø 180/100mm, 2.2kW – booster 2.8kW  
 Rear left: Ø 180/100mm, 2.2kW – booster 2.8kW  
 Front right: Ø 160/100mm, 1.8kW – booster 2.2kW  
 Rear right: Ø 210/100mm, 2.4kW – booster 3.1kW

- "Suprema" black ceramic glass
- Circular slider control for individual power levels plus (P) Booster and 2 Quick set levels: for medium or low cooking
- 4 independent boosters (P)
- Individual timers for each zone
- 9 power levels
- Visual display to show power level/ residual heat/ countdown cooking time
- Auto pan recognition and adjustment to pan size
- Overheating and overflow protection system
- Protection against auto-start up
- End of cooking acoustic alarm
- Automatic safety cut-out
- Child safety lock

Nominal power: 7.2kW  
 Power supply required: dedicated cooker circuit fused at 30 Amp, or a 32 Amp circuit breaker

NB: only pans with a ferrous (magnetic) base are suitable for induction hobs



SIM62B

MULTIZONE

60CM TOUCH CONTROL INDUCTION HOB WITH ANGLED EDGE GLASS.

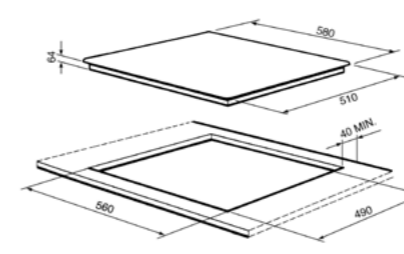


4 "full power" induction zones including:  
 Front Left: Ø 200/115mm, 0.5kW – booster 2.3kW  
 Rear Left Ø 200/115mm, 0.5kW – booster 2.3kW  
**The two zones on the left can be combined to create one MultiZone: Ø 400/230mm, 0.5kW - booster 4.6kW**  
 Rear right: Ø 200/115mm, 0.5kW – booster 2.3kW  
 Front right: Ø 200/115mm, 0.5kW – booster 2.3kW  
**The two zones on the right can be combined to create one MultiZone: Ø 400/230mm, 0.5kW - booster 4.6kW**

- "Suprema" black ceramic glass
- 4 independent boosters (P)
- Individual timers for each zone
- 12 power levels
- Visual display to show power level/ residual heat/ countdown cooking time
- 2 Quick set levels - for medium or low cooking
- Pre heat mode
- Auto pan recognition and adjustment to pan size
- Overheating and overflow protection system
- Protection against auto-start up
- Auto-stop when no pan
- End of cooking acoustic alarm
- Automatic safety cut-out
- Child safety lock

Nominal power: 7.2kW  
 Power supply required: dedicated cooker circuit fused at 30 Amp, or a 32 Amp circuit breaker

NB: only pans with a ferrous (magnetic) base are suitable for induction hobs

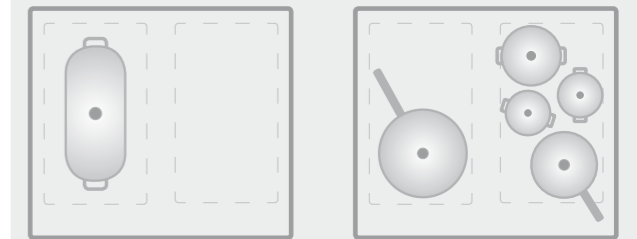


NEW MULTIZONE HOB

The Induction hob range has been extended further by introducing an exciting MultiZone hob.

Unlike standard induction hobs which are divided into different cooking zones where size and position is restricted, this hob has **two large MultiZones** which can be divided into front and rear zones (2 on the left hand side plus 2 on the right hand side).

Each MultiZone **automatically detects the size and position** of the pots and pans, and heats up the exact spots where they stand, providing **optimum heat distribution and efficiency**. This allows several pans to be used at once, large or small, offering **freedom of placement** and greater flexibility.



SI3642B

60CM TOUCH CONTROL INDUCTION HOB WITH ANGLED EDGE GLASS

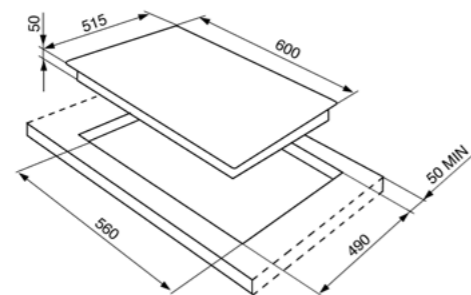


4 "full power" induction zones including:  
 Front left: Ø 180/100mm, 2.0kW – booster 2.8kW  
 Rear left: Ø 180/100mm, 2.0kW – booster 2.8kW  
 Rear right: Ø 160/100mm, 1.4kW – booster 2.0kW  
 Front right: Ø 230/100mm, 2.0kW – booster 3.1kW

"Suprema" black ceramic glass  
 4 independent boosters (P)  
 Individual timers for each zone  
 9 power levels  
 Visual display to show power level/ residual heat/  
 countdown cooking time  
**Auto pan recognition and adjustment to pan size**  
**Overheating and overflow protection system**  
**Protection against auto-start up**  
 End of cooking acoustic alarm  
 Automatic safety cut-out  
 Child safety lock

Nominal power: 6.2kW  
 Power supply required: dedicated circuit fused at  
 30 Amp, or a 32 Amp circuit breaker

NB: only pans with a ferrous (magnetic) base are suitable  
 for induction hobs



SI3644D STRAIGHT EDGE GLASS

60CM TOUCH CONTROL INDUCTION HOB WITH STRAIGHT EDGE GLASS

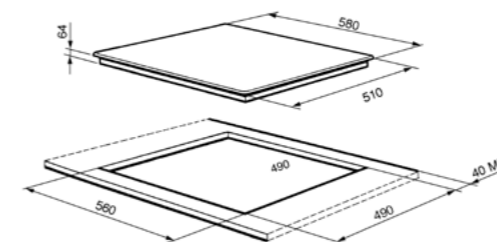


4 "full power" induction zones including:  
 Front left: Ø 210/100mm, 1.85kW - booster 2.3kW  
 Rear left: Ø 180/100mm, 1.65kW - booster 2.3kW  
 Rear right: Ø 210/100mm, 1.8kW - booster 2.3kW  
 Front right: Ø 160/100mm, 1.25kW - booster 2.0kW

"Suprema" black ceramic glass  
 4 independent boosters (P)  
 Individual timers for each zone  
 9 power levels  
 Visual display to show power level/ residual heat/  
 countdown cooking time  
**Auto pan recognition and adjustment to pan size**  
**Overheating and overflow protection system**  
**Protection against auto-start up**  
**Auto-stop when no pan**  
 End of cooking acoustic alarm  
 Automatic safety cut-out  
 Child safety lock

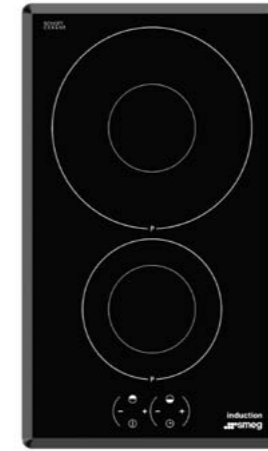
Nominal power: 7.2kW  
 Power supply required: dedicated circuit fused at  
 30 Amp, or a 32 Amp circuit breaker

NB: only pans with a ferrous (magnetic) base are suitable  
 for induction hobs



SI3321B

30CM TOUCH CONTROL INDUCTION HOB WITH ANGLED EDGE GLASS

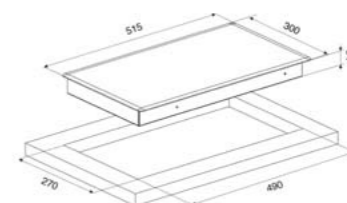


2 "full power" induction zones including:  
 Rear: Ø 230/100mm, 2.0kW – booster 3.1kW  
 Front: Ø 160/100mm, 1.4kW – booster 2.0kW

"Suprema" black ceramic glass  
 2 Independent boosters (P)  
 Individual timer for larger zone (1-99mins)  
 9 power levels  
 Visual display to show power level/ residual heat/  
 countdown cooking time  
**Auto pan recognition and adjustment to pan size**  
**Overheating and overflow protection system**  
**Protection against auto-start up**  
**Auto-stop when no pan**  
 End of cooking acoustic alarm  
 Automatic safety cut-out  
 Child safety lock

Nominal power: 3.10kW  
 Power supply required: dedicated circuit fused at  
 30 Amp, or a 32 Amp circuit breaker

NB: Only pans with a ferrous (magnetic) base are  
 suitable for induction hobs



SE2951TC2

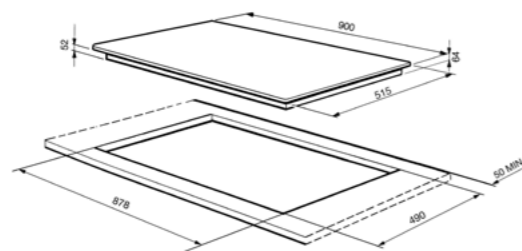
90CM TOUCH CONTROL CERAMIC HOB WITH ANGLED EDGE GLASS



5 High-light radiant zones, including 1 dual and 1 triple:  
 Rear left: Ø 140mm, 1.2kW  
 Front left dual zone: Ø 140/180mm, 0.8/2.0kW  
 Central: Ø 140/210/270mm, 0.75/1.65/2.7kW  
 Rear right: Ø 195mm, 2.0kW  
 Front right: Ø 140mm, 1.2kW

"Suprema" black ceramic glass  
 9 Power levels  
 5 independent boosters(P)  
 Individual timers for each zone  
 27cm Giant zone  
**Overheating and overflow protection system**  
 Residual heat indicators  
 End of cooking acoustic alarm  
 Automatic safety cut-out  
 Child safety lock

Nominal power: 9.1kW  
 Consult a qualified electrician for power supply wiring requirements



SE2773CX2

WAFER THIN FRAME

77CM TOUCH CONTROL CERAMIC HOB WITH WAFER THIN FRAME



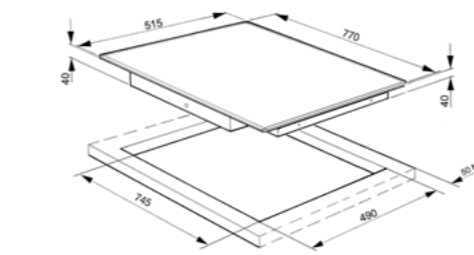
5 High-light radiant zones, including 2 dual:  
 Rear left: Ø 140mm, 1.2kW  
 Front left: Ø 180mm, 1.8kW  
 Central oval dual zone: Ø 170/265mm, 1.4/2.2kW  
 Rear right dual zone: Ø 140/210, 1.1/2.4kW  
 Front right: Ø 140mm, 1.2kW

"Suprema" black ceramic glass  
 9 Power levels  
 5 independent boosters(P)  
 Individual timers for each zone  
**Overheating and overflow protection system**  
 Residual heat indicators  
 End of cooking acoustic alarm  
 Automatic safety cut out  
 Child safety lock

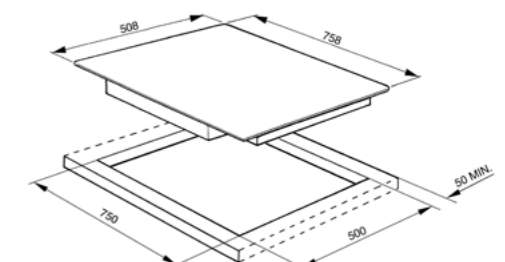
Nominal power: 8.8kW  
 Consult a qualified electrician for power supply wiring requirements



SE2773TC2  
 Angled edge glass



SE2773TC2

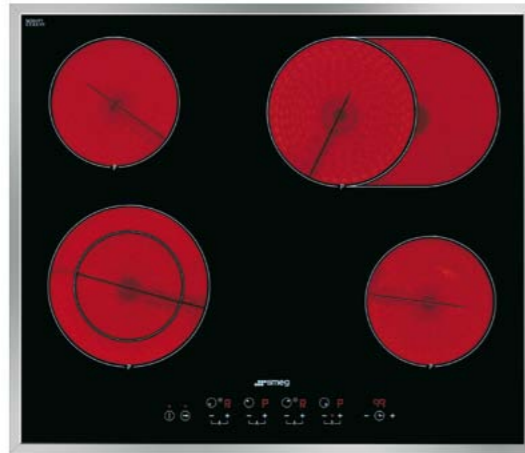


SE2773CX2

For additional information see pages 204-214

SE2664CX2 **WAFER THIN FRAME**

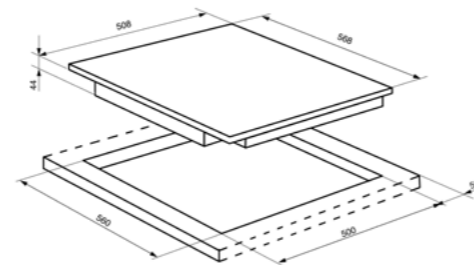
60CM TOUCH CONTROL CERAMIC HOB WITH WAFER THIN FRAME



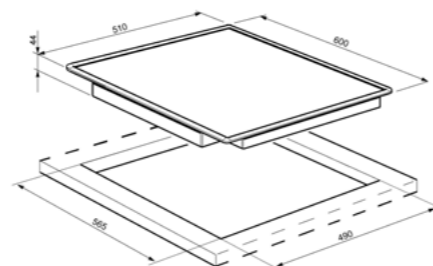
4 High-light radiant zones, including 2 dual:  
 Rear left: Ø 140mm, 1.2kW  
 Front left dual zone: Ø 120/180mm, 0.8/2.0kW  
 Rear right oval dual zone: Ø 170/265mm, 1.4/2.2kW  
 Front right: Ø 140mm, 1.2kW

"Suprema" black ceramic glass  
 9 Power levels  
 4 independent boosters(P)  
 Individual timers for each zone  
**Overheating and overflow protection system**  
 Residual heat indicators  
 End of cooking acoustic alarm  
 Automatic safety cut-out  
 Child safety lock

Nominal power: 6.6kW  
 Power supply required: dedicated circuit fused at 30 Amp, or a 32 Amp circuit breaker



SE2664CX2



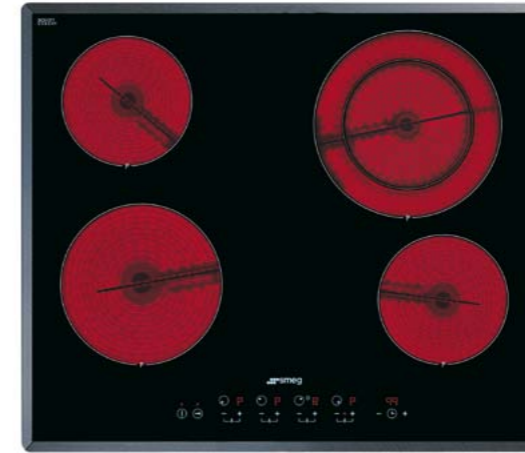
SE2664TC2



SE2664TC2  
 As above, with angled edge glass

SE2641TC2

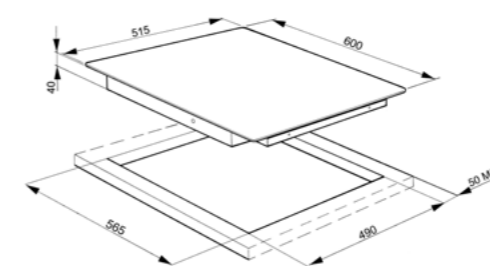
60CM TOUCH CONTROL CERAMIC HOB WITH ANGLED EDGE GLASS



4 High-light radiant zones including 1 dual:  
 Rear left: Ø 140mm, 1.2kW  
 Front left: Ø 180mm, 1.8kW  
 Rear right dual zone: Ø 140/210mm, 1.1/2.4kW  
 Front right: Ø 140mm, 1.2kW

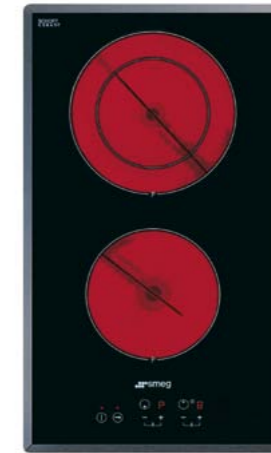
"Suprema" black ceramic glass  
 9 Power levels  
 4 independent boosters(P)  
 Individual timers for each zone  
**Overheating and overflow protection system**  
 Residual heat indicators  
 End of cooking acoustic alarm  
 Automatic safety cut-out  
 Child safety lock

Nominal power: 6.2kW  
 Power supply required: dedicated circuit fused at 30 Amp, or a 32 Amp circuit breaker



SE2321TE2

30CM TOUCH CONTROL CERAMIC HOB WITH ANGLED EDGE GLASS



2 High-light radiant zones including 1 dual:  
 Front: Ø 140mm, 1.2kW  
 Rear dual zone: Ø 120/180mm, 0.8/2.0kW

"Suprema" black ceramic glass  
 9 Power levels  
 2 independent boosters(P)  
**Overheating and overflow protection system**  
 Residual heat indicators  
 Automatic safety cut-out  
 Child safety lock

Nominal power 3.2kW  
 Power supply required: dedicated circuit fused at 30 Amp, or a 32 Amp circuit breaker

