



- 1/2 load 

The 1/2 load allows you to wash a reduced load saving energy, water and time.

- 10 plate settings 


The symbols show the number of plate settings of the dishwasher.

- 100% efficient 


A flue less gas fire is 100% efficient, converting 100% of the gas used to heat, unlike an open or coal fire, which can convert as little as 10%.

- 115 litres 


115 litres

- 12 plate settings 


The symbols show the number of plate settings of the dishwasher.

- 13 amp supply 


A simple 13 amp supply is required to connect any Smeg single pyrolytic oven.

- 13 plate settings 


The symbols show the number of plate settings of the dishwasher.

- 2 different cooking levels 


The oven cavity has 2 different cooking levels.

- 24h 

When selected this function refreshes the air for c. 10 minutes every hour over a 24 hour period, at minimum speed and an imperceptible noise level.

- 3 adjustable coffee lengths and 5 levels of coffee strength 

3 adjustable coffee lengths and 5 levels of coffee strength can be chosen in this appliance.

- 3 different cooking levels 

The oven cavity has 3 different cooking levels.

- 33 litres 

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

- 35 litres 


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

- 36 litres 


Models with this symbol feature 36 litres of usable space

- 4 burners 

4 burners

- 4 different cooking levels 

The oven cavity has 4 different cooking levels.

- 4 Highlight radiant zones 

4 Highlight radiant zones

- 40 litres 


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

- 5 burners 

5 burners

- 5 burners 

5 burners

- 5 different cooking levels 

The oven cavity has 5 different cooking levels for maximum flexibility.

- 5 radiant 'High-Light' zones 

5 radiant 'High-Light' zones

- 55 litres 

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

- 6 burners 

6 burners

- 6 burners 

6 burners

- 6 burners 


6 burners

- 6 Burners + Griddle 

6 Burners + Griddle

- 60lt - oven with 60 litre maxi cavity 

Oven with 60 litre maxi cavity has 18% more usable space than previous models

- 61 litres 


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

- 62 litres 

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

- 63 litres 

Maxi ovens feature 63 litres of usable space

- 65lt - oven with 65 litre maxi cavity 

Oven with 65 litre maxi cavity has 18% more usable space than previous models

- 7 burners 

7 burners

- 7 Burners + Griddle 

7 Burners + Griddle

- 70 litres 


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

- 77 litres 

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

- 80 litres 

Models with this symbol feature 80 litres of usable space

- 9 different cooking levels 

The oven cavity has 9 different cooking levels.

- A 

Product drying performance, measured from A+++ to D / G depending on the product family

- A 


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

- A+ 

Smeg products with A+ or A++ energy rating are highlighted with one of the following Symbols

- A++ 


Smeg products with A+ or A++ energy rating are highlighted with one of the following Symbols

- A+++ 


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

- ACTIVELIGHT 


A number of built-in models include ActiveLight, a red LED light which projects a red spot onto the floor beneath the dishwasher door when the appliance is in use. This makes it immediately obvious that the appliance is running, just by glancing at the light on the floor, so that the door is not accidentally opened before the wash phase has finished.

- Air cooling system 

To ensure a safe surface temperatures.

- Air plus 

Keeps food fresher for longer.

- All glass inner door 

A single flat surface which is simple to keep clean.

- AQUATEST 


An electronic infrared sensor measures the clarity of the water during an Auto programme, and automatically ensures the minimum consumption of water and energy during the load. Models with Aquatest will have at least one Auto programme.

- AUTO 


The length of an Auto programme depends on the need for a pre-wash and the number of rinses required, as monitored by the Aquatest, which automatically selects the programme most suitable for the degree of food debris found on the dishes.

- Auto 40°- 50° 

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

- Auto 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.

- Automatic defrost 


The automatic defrost system works by automatically defrosting at regular intervals eradicating the need to defrost altogether.

- B 

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

- Bread Proving 

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 time.

- Charcoal filters 

Extracting through charcoal filters or directly to the exterior lessens strong cooking odours considerably.

- Child lock 

Some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.

- Circulaire 


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

- Circulaire + grill 


Circulaire + grill

- Circulaire element with steam 


The combination of Circulaire element with steam allows food to be effectively cooked in the most natural way, leaving all the foods properties, flavour and aroma intact.

- Circulaire with lower element 


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

- Circulaire with upper and lower elements 


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

- Cleaning programme 

A cleaning programme has been created to maintain the performance of washer/dryers. The display shows automatically when cleaning is required.

- Coffee beans 

Can be used in this appliance.

- Combination microwave 

Ovens can be used either as a microwave, or as a traditional oven, or alternatively the two methods can be combined.

- Combination steam 

Ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.

- Cooler touch door 

In addition to the standard cooling system Smeg also provide a special tangential external cooling system, allowing for cooler touch door every time the appliance is used.

- Crisper 


The simultaneous operation of the microwave, grill and crisper plate (once pre-heated) allows the food to go crispy and golden, ideal for cooking Pizza etc

- CRYSTAL 


The crystal cycle is a particular programme designed especially for delicate dishes with light dirt.

- Daily 

The ideal programme for everyday dishes without stubborn dirt or dried on residue.

- Defrost by time 


The circulation of air enables quicker thawing of frozen food, without the use of any heat. The microwaves power will be automatically varied to achieve the best thawing results.

- Defrost by weight 

The circulation of air enables quicker thawing of frozen food, without the use of any heat. The defrosting time will be calculated based on the food's type and weight and the microwaves power will be automatically varied to achieve the best thawing results.

- DELAY TIMER 


A delay timer can postpone the start of the programme by up to 24 hours, for convenience and also to take advantage of off-peak energy periods

- Delay timer 

Can be set to run the programme at a convenient time or to take advantage of off-peak energy periods.

- Delicate Quick 

A quick programme ideal for delicate loads.

- Directional burners 

Have an almost vertical flame which transfers real power to the pot.

- Double glazed doors 

Double glazed doors are featured on some Smeg appliances

- Easy Iron 

This is an option which can be selected to ensure the finished laundry is left with less creases to make ironing easier.

- Eco 

Eco, this economic wash programme uses a low amount of water and energy in order to provide the most environmentally friendly cleaning option.

- Eco 


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- ECO 


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

- Eco Circulaire 


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

- Eco friendly 


Flue less natural gas fires are very eco-friendly, with running costs typically a third of those for a conventional gas fire, saving energy and reducing the carbon footprint.

- ECO-logic 

Option allows you to restrict the power limit of the appliance real energy saving.

- Electronic display 

To give a visual reminder of the options selected.

- Enamel interior 


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

- ENERSAVE 

At the end of the drying cycle a special device slowly automatically opens the door a few centimeters which ensures perfect drying and can save up to 20% of energy on some models.

- Ever Shine 

New Piano hobs have an innovative invisible coating called Ever shine. This treatment is applied to the surface of the pan stands and the tops of the burner caps to help prevent discolouration of the polished stainless steel.

- Extra rinse 


The Extra rinse option: can be added to the selected programme when more thorough cleansing of special fabrics is needed.

- Fan + grill element + rotisserie 


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

- Fan + lower element + rotisserie 

Circogas can also be used in conjunction with the rotisserie.

- Fan with grill element 


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

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- FAN WITH LOWER ELEMENT/ CIRCOGAS 

In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.

- Fan with upper and lower elements 

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

- Fast freezing 

The fast freezing function brings the temperature of the compartment down when activated a few hours prior to usage.

- Filters 

Model has filters to help remove grease from the steam emanating from the pans during cooking.

- FINGER-FRIENDLY STAINLESS STEEL 


The st/steel material used on the exteriors of Smeg dishwashers has a finger-friendly finish to assist in maintaining the surfaces in a pristine condition.

- Flexi Duo 

The Flexi Duo 3rd cutlery basket allows you to arrange cutlery or small cups, ladles, or bulky utensils however you like: it consists of two separate and moveable modules.

- FLEXITABS 

Regardless of the type of detergent used, the wash cycle adjusts to give the best possible results every time.

- Flexitime 

The Flexitime option allows the user to reduce the time of the cycle selected, providing extra flexibility and control.

- Flexi Zone 

The new 1/2 load Flexi Zone allows you to wash a reduced load saving energy, water and time and there are no restrictions on where the items are placed. Traditional half loads allow only one of the baskets to be used. Flexi-Zone can be found on most dishwashers, as either an option or a programme depending on the model.

- Frost free 


The No Frost and Frost free systems prevent ice from forming so that no defrosting is required.

- Frost-Free 


Frost-Free

- 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

- Giant zone 


The giant zone offers extra space and flexibility.

- Grill element 


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

- Gym 


A cycle designed for washing lightly soiled garments, ie sports wear, this is a fast wash which is also kind to fabrics.

- Half grill 

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

- Hand wash 


This specific programme for delicate fabrics uses slower rotations of the drum to ensure the utmost care for clothing.

- Heavy duty cast iron pan stands 

For maximum stability and strength.

- HYCLEAN 

When the HYCLEAN option (or Ultra cleanse programme) is selected, the dishwasher performs a final 10 minute rinse at a high temperature of 70°C, eliminating virtually all bacteria to achieve the highest possible standards of cleanliness. The Hyclean option can be selected with almost all cycles at temperatures above 50°C.

- Illuminated controls 

These controls are a safety device to alert the user that the appliance is on as well as being a stunning design feature.

- Intensive 

During this cycle the maximum temperature reaches 60°C in the extended washing stage, providing an intensive clean.

- Intensive/turbo setting 

When extra fast extraction is required.

- Jeans 

A washing cycle which is kind to the colour and fabric of denim whilst minimising wrinkles.

- LCD display 

To show programmes, functions and options selected and the time to the end of the cycle.

- LED interior lighting 


This is a more energy efficient and long lasting way of illuminating the interior of the appliance.

- Lights 


All cooker hoods feature lights to illuminate the cooking area or add to the ambience of the kitchen.

- Load capacity 11Kg 


Drum has maximum capacity of 11kg of dry laundry.

- Load capacity 7Kg 


Drum has maximum capacity of 7kg of dry laundry.

- Load capacity 8Kg 

Drum has maximum capacity of 8kg of dry laundry.

- Load capacity 9Kg 

Drum has maximum capacity of 9kg of dry laundry.

- Lower heating element only 


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

- Manual Steam function 


Manual function. Adjustable cooking temperature and duration depending on user's wish.

- Microwave 

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.

- Microwave + circulaire 

To achieve a combined cooking with ventilated heat that cooks in short time thanks to the rotation of the warm air and the microwave.

- Microwave + grill element 

To achieve a combined cooking with grill that cooks the outside whilst assuring an internal cooking thanks to the microwave function.

- Mixed fabrics 

This cycle is designed for lightly soiled laundry in a mix of cottons and synthetics, or can be used just to refresh stored items.

- Multizone 

Allows several pans to be used at once, large or small, offering freedom of placement and greater flexibility

- Natural Plus Blu Light 


This unique Natural Plus Blu Light system works with nature to increase the storage time of fruit and vegetables.

- Night 


An ideal programme for those who want to take advantage of off-peak energy periods, this cycle is particularly quiet due to slower rotations of the drum.

- No Frost 

The No Frost and Frost free systems prevent ice from forming so that no defrosting is required.

- Normal programme 


The normal programme is suitable for normal degrees of dirt for everyday use.

- Normal Quick 


A quick programme ideal for loads without stubborn dirt or dried on residue.

- ORBITAL WASH SYSTEM 


This system consists of a double spray arm, with contra-action rotation, which distributes water evenly throughout the cavity. The spray arm jets are perfectly shaped to direct the water with precision, ensuring an excellent wash quality and a greatly reduced noise level.

- Perimeter extraction panels 


Very efficient and aid noise reduction.

- Pizza function 


The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.

- Power booster 

Option allows the zone to work at full power when very intense cooking is necessary.

- Power saving mode 

The power saving mode allows you to disable the refrigerator and keep the freezer working.

- Pre-wash 

Prewash adds a stage before the main wash, useful for washing heavily soiled garments

- Programmable automatic switch on 


Programmable automatic switch on

- Pyrolytic 

The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

- Pyrolytic 

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

- Quadruple glazed 


Doors keep surface temperatures as low as possible and are featured on all Pyrolytic ovens.

- Quick Start 


When the Quick Start function is selected, the chosen temperature is reached faster. The heating element works at maximum power until the right temperature is reached.

- QUICK TIME 

The Quick Time option can be selected in conjunction with all programmes except the pre-wash in order to reduce the length of the wash cycle up to 55%. By using higher temperatures and an intense mechanical spray action, Quick Time is able to save valuable time.

- RAPID 27 MINS 


A new quick programme which takes just 27 minutes, suitable for a lightly soiled load.

- Rapid preheat 

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

- Ready ground coffee 


Can be used in this appliance.

- Regenerating reheat 

This function allows to reheat food that has already been cooked and conserved in the fridge.

- Reinforced base 


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.

- Removable roof liner 


This liner at the top of the oven protects the grill element from grease and cooking residues. It can be easily removed for cleaning, and can even be put in the dishwasher.

- Rotisserie 


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

- Rotisserie + lower element 


The rotisserie turns constantly the food while the gas burner is working

- Rotisserie with full grill 

These symbols allow use of the rotisserie with full grill.

- Rotisserie with half grill 

These symbols allow use of the rotisserie with half grill.

- Rotisserie with top element with grill 

This symbols adds top heat to cook food more quickly.

- Safe Cook 


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

- Shirts 

A cycle to wash shirts in a short time with the utmost care, using a delicate spin for easy ironing.

- SHUTTLE SYSTEM 


Since the 45cm dishwasher is rectangular rather than square in shape, the normal circular spray arm does not adequately cover the front and back of the cavity. The Shuttle system patented by Smeg overcomes this problem by shuttling the lower spray arm from front to back on a secondary supporting arm, ensuring optimum water distribution throughout to deliver excellent wash results while maintaining low consumption of water and energy.

- Side lights 

Two opposing side lights increase visibility inside the oven.

- Slider Control 

Easy to use Slider control allows the appliance to be set by rotating your finger on the pad using circular movements

- Smart Sense cooking 

The Smart Sense cooking system allows the user to customise their dish with a few simple steps.

- Snowflake 

With the switch on this symbol, no heating is possible even if the thermostat is turned.

- Soak programme 

The soak programme provides a rinse to prevent dirt from drying.

- Steam 


The steam oven system cooks any type of food very gently. Also ideal for quick thawing, for heating foods without making them tough or dry, and for naturally removing the salt from salted foods. Combined with conventional cooking modes, this function gives outstanding versatility with considerable savings in electricity and cooking time, preserving the foods nutritional qualities, taste and aroma. Ideal for all types of food.

- STRONG & FAST 

This special programme takes less than 1 hour to eliminate the most stubborn dirt and dried on residues.

- Super 


The super programme is suitable for removing stubborn dirt.

- Super fast 15 min 


A programme designed to wash small amounts of laundry fast, ideal for washing lightly soiled garments.

- SurfacePlus 

The complete base of the microwave can be used for cooking, so no turntable is required.

- Swing Wash System 

The Swing Wash system ensures optimum water distribution throughout 45cm dishwasher tanks to deliver excellent wash results.

- Switch off automatically 


A special setting, to run after the end of cooking for a pre-set time and then switch off automatically.

- Telescopic rails 

Allow you to pull out the dish and check it without having to remove it from the oven entirely.

- The inner door glass 

Can be removed with a few quick movements for cleaning.

- Time elapsed 


Shows how long the cooking zone has been in use

- Timer 


All ceramic hobs have a timer which automatically ends cooking after a pre-set time.

- Top element only 

Useful for browning the tops of dishes such as lasagne and potato or cheese topped recipes.

- Top element with grill 


Added heat from the top element allows food to be grilled very quickly.

- Total aqua stop 


The product is built with 3 levels of anti-flood devices to ensure protection against water leakage.

- TOTAL AQUASTOP 

In addition to the partial Aqua stop protection present in all Smeg dishwashers, some models have an electronic device fitted to the water intake hose, which monitors water levels in the machine, detects leaks in the hose and switches off the water supply immediately when necessary.

- Touch controls 


Easy to use touch controls allow the appliance to be programmed at the touch of a button.

- Triple glazed doors 

Are featured on several Smeg appliances.

- Ultra-low 


Option is ideal for melting chocolate or butter or simply to keep food warm.

- Ultra-rapid burners 


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

- Upper and lower element + microwave + fan 


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

- Upper and lower element only 


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

- Vapour clean 

Vapour clean

- Vapour clean with lower element 

This function has 2 uses, one to cook foods with bottom heat only where no browning is required. Alternatively it is an Eco friendly cleaning system called vapour clean. To enable this system to operate, a small amount water & detergent is sprayed around the cavity and heated to create vapour using the bottom element.

- Warning light(s) 

To advise when filters need changing.

- Wool 

This programme for wool or delicate fabrics uses slower rotations of the drum to ensure the utmost care for clothing.

- Wool mark Wool Hand wash Safe 

For Washing Machines: The wool wash cycle of this machine has been approved by The Wool mark Company for the washing of wool garments labelled as "hand wash" provided that the garments are washed according to the instructions issued by the manufacturer of this washing machine. Follow the garment care label for drying and other laundry instructions. For Dryers: The wool drying cycle of this machine has been approved by The Wool mark Company for the drying of wool garments labelled as "hand wash" provided that the garments are dried according to the instructions issued by the manufacturer of this machine. Follow the garment care label for other laundry instructions. "In UK, Eire, Hong Kong and India the Wool mark trade mark is a Certification trade mark."