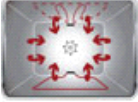
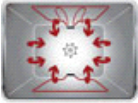


Ovens



ECO:

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



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.



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.



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.



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.



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.



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.



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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Snowflake:

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



Fan with upper and lower elements:

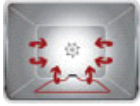
The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.

**Circulaire:**

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

**Circulaire with lower element :**

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

**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.

**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 + grill element:**

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

**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.

**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.

**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.

**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.

**Regenerating reheat:**

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

**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

**Pyrolytic:**

P 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.


**Rotisserie with full grill:**


These symbols allow use of the rotisserie with full grill.

**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.

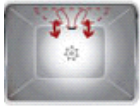
Pyrolytic:
 The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

Fan + grill element + rotisserie:
 This symbol adds the fan to distribute the heat quickly and evenly.

Rotisserie + lower element:
 the rotisserie turns constantly the food while the gas burner is working



Fan + lower element + rotisserie:
 circogas can also be used in conjunction with the rotisserie.



Circulaire + grill:
 Circulaire + grill



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.



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

Vapor clean
 Vapor clean

35 lt
 **35 litres:**
 The capacity indicates the amount of usable space in the oven cavity in litres.



55 lt
 **55 litres:**
 The capacity indicates the amount of usable space in the oven cavity in litres.



40 lt
 **40 litres:**
 The capacity indicates the amount of usable space in the oven cavity in litres.

61 lt
 **61 litres:**
 The capacity indicates the amount of usable space in the oven cavity in litres.

60 lt
 **60lt - oven with 60 litre maxi cavity**
 Oven with 60 litre maxi cavity has 18% more usable space than previous models

65 lt
 **65lt - oven with 65 litre maxi cavity:**
 Oven with 65 litre maxi cavity has 18% more usable space than previous models

70 lt
 **70 litres:**
 The capacity indicates the amount of usable space in the oven cavity in litres.

77 lt
 **77 litres:**
 The capacity indicates the amount of usable space in the oven cavity in litres.

**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.

**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.



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



B:
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

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

**Touch controls:**

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

**Child lock:**

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

**Illuminated controls:**

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

**ECO-logic:**

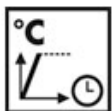
option allows you to restrict the power limit of the appliance real energy saving.

**36 litres:**

Models with this symbol feature 36 litres of usable space

**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.

**Rapid preheat:**

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

**5 different cooking levels:**

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



4 different cooking levels:
The oven cavity has 4 different cooking levels.



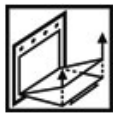
3 different cooking levels:
The oven cavity has 3 different cooking levels.



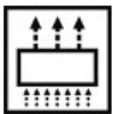
2 different cooking levels:
The oven cavity has 2 different cooking levels.



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.



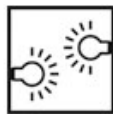
Air cooling system:
to ensure a safe surface temperatures.



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



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.



Side lights:
Two opposing side lights increase visibility inside the oven.



Quadruple glazed:
doors keep surface temperatures as low as possible and are featured on all Pyrolitic ovens.



Triple glazed doors:
are featured on several Smeg appliances.



Double glazed doors:
Double glazed doors are featured on some Smeg appliances



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

**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.

**All glass inner door:**

a single flat surface which is simple to keep clean.

**SurfacePlus**

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

**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.
