

SYMBOLS GUIDE

REFRIGERATION



The temperature in the **Lifeplus compartments** is kept at 0°C which preserves fresh meat and fish longer.



All models of Smeg refrigerators and freezers have a **4-star freezing compartment** for better food preservation.



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



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



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



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



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



Air plus keeps food fresher for longer.



Multizone compartment can be used as a refrigerator or a freezer compartment.



The **Frost Free refrigeration systems** prevent ice from forming so that no manual defrosting is required.

DISHWASHERS



The daily program is suitable for quick **daily** washing of dishes



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



Total acquastop is an electronic device which monitors water levels in the machine to detect leaks in the hose and switch off the water supply immediately if necessary.



Aquatest measures the clarity of the water during an auto programme, and automatically ensures the minimum consumption of water and energy.



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



The **crystal cycle** is designed especially for glass ware and for delicate dishes with light dirt.



The **delay timer** can postpone the start of the programme by up to 24 hours.



Delicate washing program is designed for delicate dishes which are not heavily soiled. A **Delicate Quick** programme is also available for some models.



Convenient **EasyGlide system** for easy unloading of the appliance that allows maximum flexibility of load of the machine.



Eco, this economic wash programme uses a low amount of water and energy in order to provide the most environmentally friendly cleaning option. An **Eco Quick** programme is also available for some models.



At the end of the drying cycle the **Energysave** device slowly opens the door which ensures perfect drying.



The **FlexiDuo** 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 adjusts the wash cycle to give the best possible results regardless of the type of detergent used.



The **1/2 load flexizone** allows you to wash a reduced load saving energy, water and time and there are no restrictions on where the items are placed.



The **hyclean** option performs a final 10 minute rinse at a high temperature of 70°C eliminating virtually all bacteria.



The **normal** programme is suitable for normal degrees of dirt for everyday use. A **Normal Quick** programme is also available on some models.



The **quick time** option can reduce the length of the wash cycle up to 55%.



The **rapid 27 mins quick** programme takes just 27 minutes to wash a load.



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



The **Strong & Fast** programme takes less than 1 hour to eliminate the most stubborn dirt and dried on residues.



The **super** programme is suitable for removing stubborn dirt.



Orbital wash system distributes water evenly throughout the 60cm dishwasher cavity, directing water with precision to ensure an excellent wash.



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

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Woolmark apparel care:

The wool wash cycle of the machine has been approved by the Woolmark company for the washing of machine washable wool products provided instructions on the garment label are followed.



Woolmark Wool Hand wash Safe:

The wool wash cycle of the machine has been approved by the Woolmark company for the washing of wool garments labelled as "hand wash" provided instructions on the garment label are followed.



Direct motion motor: Performs various drum motions, or a combination of different motions depending on the wash programme selected. Flexible patterns enables gentle handling of many different types of garments.



This shows the drum capacity size for dry laundry in KG



Prewash: A preliminary wash ideal for soaking and washing heavily soiled items.



Steam option: perfect for smoothing out creases, refreshing fabrics, neutralizing odors and releasing dirt and destroying allergens.



Total acquastop, the product is built with 3 levels of anti-flood devices to ensure protection against water leakage.



Hygienecare - Removes allergens and destroys bacteria that may aggravate allergy sufferers.

A longer heat time and additional rinsing provides a greater level of hygiene.



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



Curtains: A special programme designed for washing curtains. The spin of the programme allows less creasing.



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



Clothing such as underwear, hosiery and luxury fabrics should be dried on the **delicate cycle** to help extend the life of the clothing.



This shows the amount of laundry that can be inserted into the tumble dryer in KG.



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



Hand wash, this specific programme for delicate fabrics uses slower rotations of the drum to ensure the utmost care for clothing.



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



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.



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.



Duvet: Simple way to wash your duvet in a domestic washing machine. This programme provides an effective wash and spin for this type of garment.



Super fast programme: designed to wash small amounts of laundry fast, ideal for washing lightly soiled garments. Various Superfast programmes are available.



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



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



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



The **wool** cycles of the Smeg tumble dryer dry all of your woollen items with the gentlest treatment possible.



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



Humidity sensor: detects when the clothing is dry. This provides optimum drying performance. No energy is wasted. Saving money and time. It also protects the clothes by not over drying and making them easier to iron.



Refresh: This programme circulates room air through the clothing for 10 minutes. Odours that build up in clothes, stored for a long time, will be removed

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GENERAL



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



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



Finger-friendly stainless steel finish keeps stainless steel looking as good as new.



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



LCD-display: to optimize performance and simplify the use of the appliance.

COOKERS



The number of **different cooking levels** found in each oven cavity.



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



Double glazed doors are featured on some Smeg appliances.



Triple glazed doors are featured on several Smeg appliances.



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



All glass inner door, a single flat surface which is simple to keep clean.



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



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.



Some models of gas cookers have convection that allows cooking different meals simultaneously without mixing odors. Convection also provides more uniform cooking and reduces the cooking time.



Safe cook: the system for **closed door grilling** to keep cooking smells inside the oven and ensure a safe cooking environment.



All pyrolytic ovens have a **Cooler touch door** which allows the outer glass door to become no hotter than 55°C.



Pyrolytic cleaning: Oven is heated up to the temperature of 500°C, destroying all grease inside the cavity. Program duration is 3 hours.



Air cooling system to ensure a safe surface temperature.



Vapor clean, an effective function for loosening food spillages in the oven. Vapour Clean uses detergent and water to release the burnt on food from the base and walls of the oven.



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



Heavy duty cast iron pan stands for maximum stability and strength.



Ceramic: high-light halogen plates are very quick to heat up, extremely resistant to heat as well as being easy to maintain.



Automatic switch-off: The safety system that automatically turns off the hob in case of overheating of the control unit



Induction: this type of cooking is based on magnetic fields. It is faster than gas cooking and offers precise temperature control.



After the glass ceramic hob is switched off the **residual heat indicator** shows which of the heating zones still remains hot. When the temperature drops below 60 °C, the indicator goes out.



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

COOKER HOODS



Models have **filters** to help remove grease from the steam emanating from the pans during cooking.



Extracting through **charcoal filters** or directly to the exterior lessens strong cooking odours considerably. Charcoal filters are purchased as an optional extra, see chart for details.



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



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

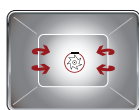


Intensive/turbo setting, when extra fast extraction is required.



Warning light(s) to advise when filters need changing.

OVEN FUNCTIONS



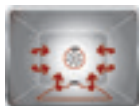
Circulaire:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Circulaire with upper and lower elements (Turbo)

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



Circulaire with lower element:

Great for quiches and flans where normally you would need to 'blind bake' the pastry. At the same time, the base element will cook the pastry and the fan will take care of the filling.



Upper and lower element only:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



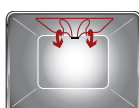
Lower heating element only:

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



Top element only:

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



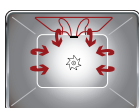
Grill element/Half grill:

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



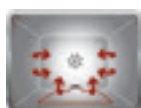
Fan with upper element:

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



Fan with grill element:

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



Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning.



Pizza function:

The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Defrost:

Both symbols refer to the same function. The circulation of air enables quicker thawing of frozen food, without the use of any heat. Ideal for use prior to cooking of ready-made dishes, or cream filled products etc.



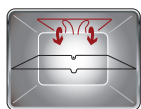
Snowflake:

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



Fan:

As above but with thermostat set at '0'.



Rotisserie:

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



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



Eco:

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



Eco Circulaire:

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

GAS OVEN FUNCTIONS



Grill:

The integral electric grill in the gas cooker can be used to brown dishes already cooked by gas, or as a stand-alone grill.



Fan:

The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.