



BLAST CHILLER CHEAT SHEET



The blast chiller offers optimum preservation of food, to provide healthy and high quality results. Dishes can be prepared in advance by rapidly chilling, freezing, gently thawing and reheating food allowing you to organise and entertain effortlessly. The blast chiller even chills drinks quickly, proves perfectly, and makes yoghurt. The perfect addition to the dream kitchen.

VITALITY SET

The blast chiller forms part of our 'Vitality' set of appliances. Seamless preparation, cooking and storage of food using the blast chiller, vacuum drawer and steam oven.

TEMPERATURE PROBE

Accurate chilling and warming of foods via the integrated probe.

AUTOMATIC PROGRAMMES

A collection of 62 automatic recipes for simple operation and excellent results. This removes any guesswork, when using the blast chiller and produces excellent results.

BREAD PROVING

This controls the temperature and humidity at 28°C to 32°C, for optimum bread proving results. There are staged proving options available to develop the perfect structure and the preparation of speciality breads. It also provides precise temperature control for making yoghurt.

BOTTLED DRINKS COOLING

Reducing temperatures of drinks by 1°C per minute ensures that wine and beers are chilled in half the time.

READY TO EAT

This function holds a ready prepared dish at fridge temperature all day, and can be timed to bring the food up to 75°C when ready for eating. Food can be safely stored and heated ready for you to eat when you walk through the door.

BLAST CHILLING

This can extend the average life of food by 70%, or an extra 5-7 days. It prevents bacterial growth by chilling food quicker compared to leaving dishes at room temperature to chill. The food quality and aroma is maintained.

BLAST FREEZING

This extends the average life of food by 70%, or an extra 5-6 months. It maintains the quality of food by forming small ice crystals. Both structure and water loss is improved compared to traditional freezing method. Berries will hold their shape, and meat lose less water

during this preservation process.

It is also perfect for speedy ice making.

The blast freezing can freeze foods to -18°C to the core, in 4.5 hours versus 24 hours.

THAWING

This defrosts foods quickly and evenly, in a safe environment. This controlled environment makes sure there is no partial cooking of food.

COLD & WARM STORAGE

The blast chiller can hold food at a constant selected temperature of -35°C to 75°C, to ensure food is always ready for serving or entertaining. This works perfectly for ice cream and desserts.





50'S RETRO STYLE REFRIGERATOR CHEAT SHEET

AMPLE STORAGE

Smeg fridges offer a selection of covered storage boxes, multiple shelves, vegetable containers and door compartments, for complete flexibility.

LIFE PLUS DRAWER *

Some fridges now offer a Life plus drawer which is kept at a controlled temperature of 0°C, perishable foods can be preserved for longer.

OPTIONAL HINGING

Smeg fridges can come right or left hinged to suit your building-in requirements. It is important to specify the desired hinge option, as some fridges cannot be changed once produced.

LOW ENERGY RATING *

A+++ Energy rating, uses less energy to run the fridge.

ABSORPTION TECHNOLOGY

The FAB5 mini bar uses absorption technology. This ensures quiet operation so that the refrigerator can be located in any room of the house, including the bedroom.

ENERGY EFFICIENT LIGHTING

LED lighting is used inside of the fridges. This ensure that all areas of the fridge are visible.

KEEP FROZEN FOOD FRESHER *

Fast freezing enables the food to freeze with smaller particles, this allows fruit and veg to keep it's shape and retain it's stability.

tip - For the FAB fridges a gap in the kitchen of 175mm or 200mm on the side of the hinge, allows the door to fully open.

*Selected models only





REFRIGERATOR CHEAT SHEET

EASY TO VIEW DRAWERS

Freezer drawers extend fully to allow food to be visible even at the back of the drawer. Some freezers offer drawer dividers for excellent organised storage.

FRENCH DOOR OPEN ACCESS *

Allows for large trays of food to slot straight into the fridge- ideal for dinner party preparation. Also great for viewing all contents in the fridge.

ODOUR FILTER

Neutralises odours by filtering cold air that circulates inside the fridge.

POWER SAVING MODE *

Great for holidays. This power saving mode is designed to disable the fridge compartment but keeps the freezer working. No unnecessary energy will be wasted.

FRESHER FOOD FOR LONGER *

A Natural Plus Blu light, in the refrigerator drawer keeps your food fresher for longer. It continues the process of photosynthesis, prolonging the shelf life but maintaining the food's nutritional values. Especially effective on foods with high Vitamin C content.

ADJUSTABLE STORAGE *

*Multizone is an area which can be swapped between a fridge or a freezer. Great for a Summer party or Christmas when extra fridge space is required.

ICE MAKER *

Many models have a manual ice maker which allows you to make ice and store it efficiently in a draw under the ice tray for convenience.

The FQ60X2PEAI has an automatic ice maker, which does not require plumbing (*model coming soon)

*Selected models only



 smeg



BLAST CHILLER CHEAT SHEET



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BLAST CHILLING

Extends the average life of food by 70% or an extra 5-7 days.
Prevents bacterial growth by chilling food quicker compared to leaving dishes at room temperature.
Maintains quality and aroma of food.
Simple transfer of food from oven to chiller due to interchangeable baking trays.

BLAST FREEZING

Extends the average life of food by 70% or an extra 5-6 months.
Maintains quality of food by forming small ice crystals. Both structure and water loss is improved compared to traditional freezing method.
Perfect for ice making.
Quick freezing 4.5 hours versus 24 hours.

THAWING

Defrosts quickly and evenly.
No partial cooking of food.

COLD & WARM STORAGE

Holds food at constant selected temperature of -35°C to 75°C.
Food is always ready for serving or entertaining e.g. ice cream.

READY TO EAT

Holds food at fridge temperature and can be timed to bring the food up to 75°C, ready for eating.

BOTTLED DRINKS COOLING

Reduces temperature of drinks by 1°C per minute.
Quick preparation of wine and beverages.

BREAD PROVING

Perfectly controlled temperature and humidity, at 28°C to 32°C, for optimum bread proving.
Staged proving options available for speciality breads.
Possible to use this function for making yoghurt.

AUTOMATIC PROGRAMMES

A collection of 62 automatic recipes for simple operation and excellent results.

TEMPERATURE PROBE

Accurate chilling and warming via the integrated probe.

VITALITY SET

The blast chiller forms part of our 'Vitality' set of appliances. Seamless preparation, cooking and storage of food using the blast chiller, vacuum drawer and steam oven.





VACUUM DRAWER CHEAT SHEET



The vacuum drawer is excellent for preserving foods for longer and enhances the protection when freezing and cooking food. It is also perfect for preparing food ready for delicate sous vide cooking. Whilst many devices achieve a vacuum of 60 – 70%, the Smeg vacuum drawer can deliver 99.9%. This precision inevitably enhances the final results.

LONGER STORAGE LIFE

Foods last, on average, four times longer at room temperature or in the fridge.

If frozen, food can be kept for months and retains all flavours and consistency, as if it has just been prepared.

The vacuum process protects the food items from dust and bacteria. Even liquids can be vacuum sealed.

FRESH TASTING FOOD

The sealed environment preserves the nutrients and flavours to ensure that the food tastes as good as if it was made from fresh ingredients.

3 LEVELS OF VACUUM

The option of selecting vacuum seal levels of 1 – 3 allows you to preserve foods from mousse, soft cheese to berries, right up to meats, root vegetables and sous vide cooking.



3 LEVELS OF SEALING

It's possible to select of 3 levels of sealing. From an open packet of crisps, to tough aluminium and multiple bags in one seal.

VACUUM BAGS AND CONTAINERS

Bags for food conservation and sous vide cooking are included as standard, and plastic containers are available for exceptionally delicate storage.

DOUBLE SEALING

To ensure a perfect and reliable seal, the Smeg vacuum drawer seals twice.

CHEF FUNCTION

By compression and decompression, the Chef's function speeds up the infusion of marinades providing excellent flavour in foods.

SOUS VIDE

Combined with special vacuum bags, and the use of Smeg's full steam oven, low temperature sous vide cooking allows you to retain aromas, juices, nutrients of the ingredients, together with consistency and flavour that is impossible to achieve through traditional cooking methods.



VITALITY SET

The blast chiller, vacuum drawer and full steam oven, form the 'Vitality set', for seamless preparation, cooking and storage of food.



Available in Dolce Stil Novo, Linea, and Classic aesthetics. Accessory sets available. Information correct at time of print, April 2019. Subject to changes



WINE COOLER CHEAT SHEET

Developed for conserving fine wines and impressing guests, Smeg wine coolers control all the key parameters to preserve your wine at optimum storage conditions, for longer.

UV PROTECTED GLASS

To ensure that even the sun doesn't damage the keeping qualities of the wine, all Smeg wine coolers have UV protected glass.

VIBRATION FREE MOTOR

Regular refrigerators come with a standard motor, causing movement to the contents inside. So not to disturb the sediment found in wines, Smeg wine coolers come with a vibration free motor.

CHARCOAL FILTERS

A small charcoal filter is located inside the cooling cabinet. This will stop any unwanted cooking odours from tainting the cork, and therefore the wine.

PRECISE TEMPERATURE CONTROL

With temperatures adjustable between 5°C - 20°C, the cooler can be set to precisely store white, red and sparkling wines. Not only will this keep the wine for longer but maintain the wine so it is always ready for drinking.

CAPACITY

82cm under counter models can hold up to 38 wine bottles.
Compact 45cm height models can hold up to 18 wine bottles.

SOMMELIER DRAWERS

These can fit underneath the 45cm height wine coolers and contain all the essential equipment a wine cognisor would need.





WINE COOLER CHEAT SHEET

EXTERIOR CONTROLS

The easy to use touch control display on the glass door allows you to set temperature and humidity parameters without the door opening.

DOOR ALARM

In the event of leaving the wine cooler door open, an alarm will sound to ensure that the storage of wine isn't compromised.

LIGHTING

LED lights provide perfect illumination for selecting wine from your wine cooler. It is also possible to switch the lighting on or off to create the perfect ambience in your kitchen.

SHELVES

The shelves are made from Slovenian Oak, used traditionally by Italian winemakers to make barrels as it is known for its tight grain, low aromatics and medium level tannins. Some shelves are telescopic, so wines can be removed with ease, safely and conveniently.

WIFI ENABLED

Whether you want to change the temperature of your wine cooler, order, rate or recipe pair your wines, the wifi feature gives you all this and more.

STYLING

Available in elegant Dolce stil novo, modern Linea or timeless Classic aesthetics.

