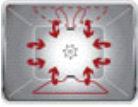


## Cookers



### Appointed dealers:

Models with this symbol are available via appointed dealers. For details please see the website [www.smeguk.com](http://www.smeguk.com)



### ECO:

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



### ECO + Upper & lower:

ECO + Upper & lower



### 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.



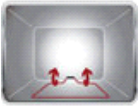
### Upper and lower element only:

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.



### Top element only:

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



### 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.



### Top element with grill:

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



### 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.

**Fan with grill element:**

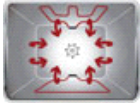
The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items 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.

**Snowflake:**

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

**Fan:**

As above but with thermostat set a '0'.

**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.

**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.

**Rotisserie:**

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

**Rotisserie with half grill:**

These symbols allow use of the rotisserie with half grill.

**Rotisserie with full grill:**

These symbols allow use of the rotisserie with full grill.

**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.

**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.

**Vapor clean**

Vapor 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.



**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.



**55 litres:**

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



**40 litres:**

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



**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.



**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.



**84 litres:**

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



**115 litres:**

115 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.



**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

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**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

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**36 litres:**

Models with this symbol feature 36 litres of usable space

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**63 litres:**

Maxi ovens feature 63 litres of usable space

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**80 litres:**

Models with this symbol feature 80 litres of usable space

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**7 Burners + Griddle:**

7 Burners + Griddle

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**6 Burners + Griddle:**

6 Burners + Griddle

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**6 burners:**

6 burners

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**6 burners:**

6 burners

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**7 burners:**

7 burners

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**6 burners:**

6 burners

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**4 burners:**

4 burners

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**4 Highlight radiant zones:**


4 Highlight radiant zones

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**5 burners:**

5 burners

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 **5 radiant 'High-Light' zones:**  
5 radiant 'High-Light' zones

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 **5 burners:**  
5 burners

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**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.

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**5 different cooking levels:**

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

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**4 different cooking levels:**

The oven cavity has 4 different cooking levels.

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**2 different cooking levels:**

The oven cavity has 2 different cooking levels.

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**9 different cooking levels:**

The oven cavity has 9 different cooking levels.

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**The inner door glass:**

can be removed with a few quick movements for cleaning.

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**Air cooling system:**

to ensure a safe surface temperatures.

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**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.

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**Quadruple glazed:**

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

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**Triple glazed doors:**

are featured on several Smeg appliances.

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**Double glazed doors:**

Double glazed doors are featured on some Smeg appliances

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**All glass inner door:**

a single flat surface which is simple to keep clean.

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**Heavy duty cast iron pan stands:**

for maximum stability and strength.

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**Ultra low:**

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

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**Ultra rapid burners:**

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

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**Power booster:**

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

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