



**SPRING / SUMMER 2025**  
TREND GUIDE

 **smeg**

*“Welcome to our brand new SmegUK Spring/Summer 2025 seasonal guide.*

*Within this guide, we will share the key trends we can expect to see within the upcoming months alongside our focus products for this season. We will explore everything that Smeg home appliances have to offer, ranging from smart storage solutions, smart technologies, and convenient cooking functions perfect for the warmer weather.*

*This guide is designed to aid both kitchen designers and consumers by providing the opportunity to choose the perfect appliances and styles for them. We strongly believe that your appliances are just as important as choosing the right colour, textures and cabinet designs as part of the overall kitchen design.*

*We hope you enjoy viewing this guide as much as we did putting this together”*

**- SMEGUK TEAM**

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# 01.

## MAXIMISING YOUR STORAGE

Maximising kitchen storage is essential for creating an organised and efficient kitchen space. It allows you to keep valuable kitchen countertops clear, making meal prep and cooking easier and more enjoyable for the whole family. With proper storage solutions, you can make the most of limited space, store ingredients and tools properly, and reduce clutter. This not only saves time but also improves safety by preventing accidents and ensures your kitchen stays functional and aesthetically pleasing.

As we are expecting to see a continuing trend of warm tones, paired with focal accents and textured surfaces, Smeg offer a variety of premium appliances that offer convenience whilst cohesively matching.





# OMNICHEF TECHNOLOGY

An appliance that does it all.

Omnichief ovens offer **traditional, steam, microwave**, and the option to combine all three. With all the technologies you will only ever need in just one appliance, an Omnichief oven allows you to **free up valuable kitchen space** and built-in units. Bulky appliances taking up your kitchen are a thing of the past.

The **award-winning** Omnichief oven allows you to create **restaurant-quality results** at home with **minimal effort**. As the flagship model of Smeg's ovens, this platform of cooking is designed to revolutionise cooking in the heart of the home.

Enhance your cooking and baking this season with Omnichief's smart cooking technology. The innovative technology **reduces cooking times by up to 70%**.

By combining oven heat, steam for moisture, and microwave for speed, it takes just **30 minutes to cook a whole roast chicken** with juicy, crispy results! Other dishes like [Mini Hot Cross Bun Bread](#) and [Butter Puddings](#) can be easily created and enjoyed by everyone!

Along with **150 pre-set recipes** to choose from, you can experience a new approach to cooking with Omnichief's Multistep and Multitech. Whilst Multistep allows you to cook using traditional, steam and microwave functions sequentially, the Multitech allows you to combine all three technologies together.

Available in 45cm and 60cm Neptune Grey Linea, 60cm Pure Black Linea, 45cm and 60cm Dolce Stil Novo.

[EXPLORE OUR OMNICHEF COLLECTION](#)





# DISHWASHING

According to [January 2025 research by Statista](#), only 42% of UK households own a dishwasher. So why is this?

For some, a dishwasher may be seen as a luxury appliance whilst others assume it will use more water as opposed to washing by hand. It may also be down to simply not having enough kitchen space available.

Smeg dishwashers should certainly be considered when designing your kitchen space. Ranging from freestanding to built-in installation options, full-size **60cm models are ideal for medium to large households** that do lots of cooking whereas our **45cm model is the perfect alternative for a space-saving solution** and is often most popular amongst couples and smaller families.

Whilst Smeg built-in dishwashers are designed to perfectly blend into your kitchen, **hidden from view** behind your kitchen cabinet door, there are many technical benefits for homeowners. Not only do Smeg dishwashers offer Aquatest to ensure the **minimum consumption of water** is used and Total Aquastop for monitoring water levels for any leaks

for **water-saving solutions**, you can benefit from ease of use features too. You can also choose a Smeg **A rated** dishwasher to enjoy **energy-saving features**.

Pair our **Activelight feature**, which uses an LED light projected on the floor so you can easily know when the cycle is on, with our **DryAssist** that slowly opens the door at the end of the cycle to ensure perfect drying.

For those living in smaller spaces that require quieter appliances, our inverter motor is durable, reliable and long-lasting giving you added peace of mind that your appliance will be **quieter compared to a standard dishwasher**. You can find this in select Smeg dishwashers.

The **FlexiFit hinge system** allows for smooth sliding of the dishwasher door. In order to offer freedom in the choice of the dimensions of the panel and the plinth, the height can vary from 5 to 21.5 cm. The dishwasher harmonises with the cabinet in which it is inserted, allowing the door and the plinth to appear almost flush, with a minimum distance between the two of only 3 mm.

[EXPLORE OUR DISHWASHER RANGE](#)





## CUSTOMISE YOUR LAUNDRY ROUTINE

Perfect for this time of year, Smeg washing machines and dryers are designed to help take the load off your daily tasks and give you back your valuable time. The **large capacities, intuitive displays**, and range of **intelligent features** make this range ideal for families, busy professionals, and anyone looking to simplify their laundry routine.

For added flexibility, Smeg washing machines and dryers can be positioned in **vertical or horizontal alignment** using a specially designed connection kit allowing them to form a single module for greater ease of use.

The 9kg washing machine benefits from an A rating, while the 8kg tumble dryer boasts an impressive **A+++ rating**, making this new laundry range extremely energy-efficient. Plus, the inverter motor significantly reduces energy consumption, helping save money on your bills.

For optimal results, Smeg washing machines come equipped with a **steam energy option** that provides the highest level of care for your clothing during washing and drying. By offering **anti-crease, anti-stain**, and **anti-allergy benefits**, steam injection is an innovative laundry care solution that can quickly and effectively neutralise odours and allergens, whilst smoothing out stubborn creases.

Along with wide screen displays and a new door design, selected washing machines also benefit from **Autodose**. Intelligent sensors in the washing machines automatically supply the optimum amount of detergent and softener for each wash cycle. With this feature, you can be confident that your items will be washed carefully and effectively, giving them the necessary protection. The treatment, simplicity, and absence of waste in the machine make it an ideal choice for anyone looking for a **convenient and environmentally friendly washing solution**.

[EXPLORE OUR LAUNDRY RANGE](#)

# 02.

## *FRESHER AIR, HEALTHIER KITCHEN*

To ensure efficient odour, moisture and heat control in the heart of the home, it is essential to ensure effective ventilation of your kitchen. Along with reducing grease and carbon monoxide build-up, a well-ventilated kitchen offers many health benefits and ensures your cooking environment stays clean and fresh for the whole family.





## POWERFUL EXTRACTION

For many, the kitchen is the most technologically sophisticated room in the house - and the role of the extractor, particularly in an open plan kitchen is crucial in protecting against odours and fumes. Smeg's new combined hoods & hobs benefit from **very quiet extraction** and **impressive functionality**, appliances which will change the way you cook forever.

Offering an integrated hob with hood, Smeg's **Hobd** provides great flexibility with no limitations to where the appliance can be placed within the kitchen, including in front of a window or on an island.

The **down-draft hood** is the **best solution for island and peninsula kitchens** and any kitchen with a worktop deeper than 60cm. Mounted directly above the worktop, the integrated down-draft extractor only appears when you need it either for extraction or lighting. When it is lowered, the area around the hobs is completely clear and can be used to the full, offering unbeatable functionality and fully optimising your space.

[EXPLORE OUR POWERFUL EXTRACTORS](#)



## CEILING HOODS

Responsible for extracting all of the steam, moisture, heat, smoke, grease, and any nasty odours whilst cooking, ceiling hoods are becoming an **increasingly popular trend** for both homeowners and designers.

As they are installed to be flush with your ceiling, these stylish hoods are the perfect choice for design-led homeowners who dream of a **streamlined kitchen**. Providing an elegant **space-saving solution**, ceiling hoods are the perfect option for kitchens with limited headrooms or for those planning to create **more space for entertaining** by installing above an island unit.

Offering energy-efficient **LED light strips**, a **powerful 270W motor** and **3 extraction speeds**, you can be assured your kitchen will always smell great.

Experience **anti-grease filters**, a remote control and **51db noise level** for quiet extraction in our 90cm models.

Along with a premium finish, choose our matte white alternative that seamlessly matches most ceilings.

Available in 90cm and 120cm widths and the choice of matte white or brushed stainless steel.

[EXPLORE OUR CEILING HOODS](#)



# STEAM 100PRO OVENS

Smeg's exciting range of Steam Generation ovens include the Steam100Pro oven. Combining **steam** and **traditional** cooking, you can experience **excellent heat distribution, even browning results**, and flavour retention with high vitamin and nutrient results. Steam100Pro ovens offer **up to 100% humidity** with a fill & hide water loading system.

As this is perfect for delicious dishes in the warmer seasons, you can impress your guests and create memorable meals at home. Show off your culinary skills by creating a succulent Italian leg of lamb or even fresh squash and sundried tomato tortellini for memorable meals at home.

Sous vide is an **extremely natural and healthy** type of cooking. The Sous vide function allows the heat to be transferred efficiently from the steam to the food, **preventing the loss of flavour** through the oxidation and evaporation of nutrients and humidity during cooking.

Steam ovens are often purchased in addition to the main oven and can be compact in size. With a steam-generation oven, you can free up valuable countertop space with **the need for only one appliance**.

Extend your oven's flexibility even further with our optional accessories, including an **Airfry**, **BBQ plate**, and **Gourmet Stone**.

Available in 45cm Linea Neptune Grey and Pure Black, along with Dolce Stil Novo.



[Fish Curry Recipe](#)

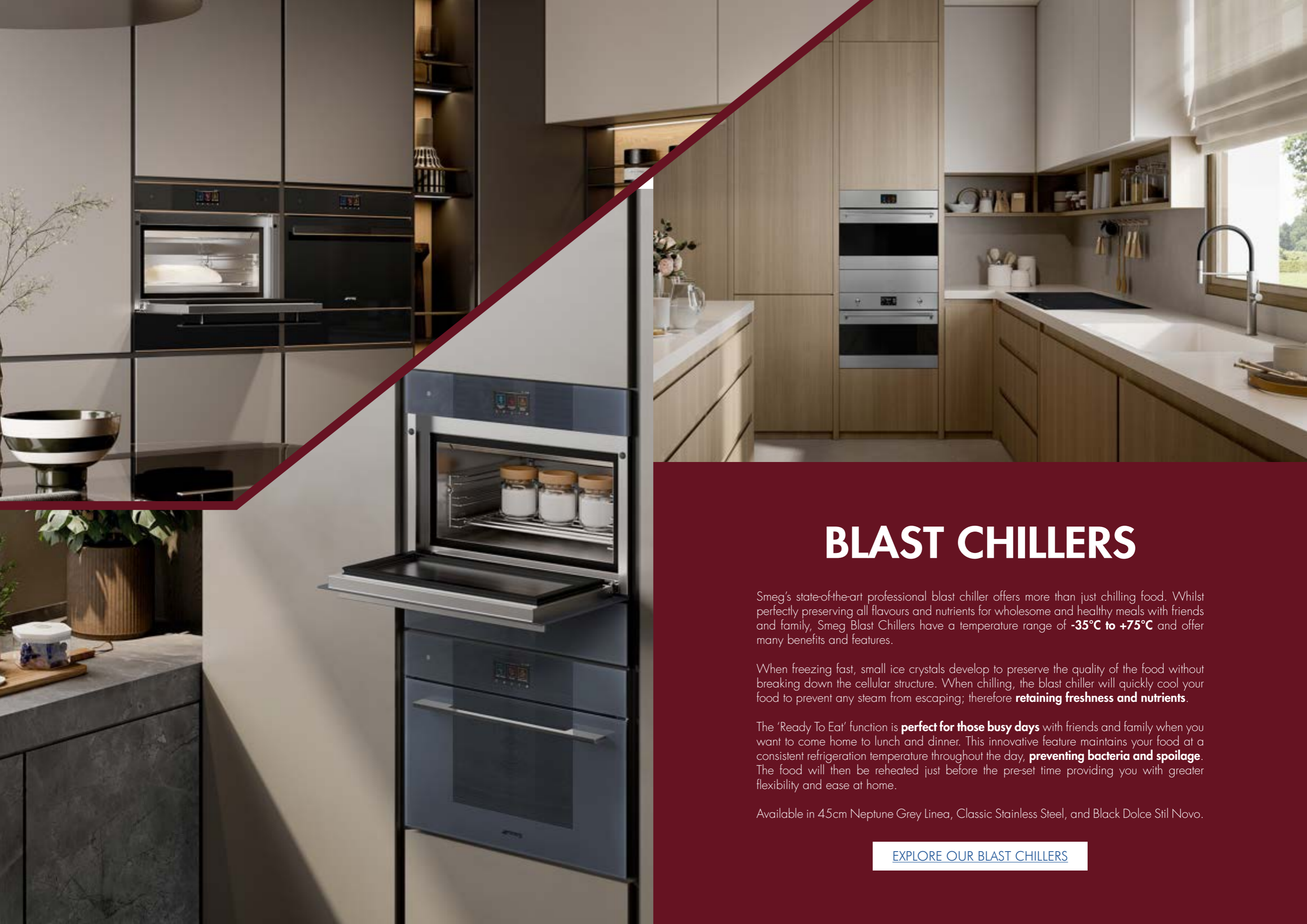


[Italian Leg Of Lamb Recipe](#)



[Squash and Sundried Tomato Tortellini Recipe](#)





## BLAST CHILLERS

Smeg's state-of-the-art professional blast chiller offers more than just chilling food. Whilst perfectly preserving all flavours and nutrients for wholesome and healthy meals with friends and family, Smeg Blast Chillers have a temperature range of **-35°C to +75°C** and offer many benefits and features.

When freezing fast, small ice crystals develop to preserve the quality of the food without breaking down the cellular structure. When chilling, the blast chiller will quickly cool your food to prevent any steam from escaping; therefore **retaining freshness and nutrients**.

The 'Ready To Eat' function is **perfect for those busy days** with friends and family when you want to come home to lunch and dinner. This innovative feature maintains your food at a consistent refrigeration temperature throughout the day, **preventing bacteria and spoilage**. The food will then be reheated just before the pre-set time providing you with greater flexibility and ease at home.

Available in 45cm Neptune Grey Linea, Classic Stainless Steel, and Black Dolce Stil Novo.

[EXPLORE OUR BLAST CHILLERS](#)

# 03.

## ON TREND, IN HARMONY

Whether colour schemes are bold and playful, or soothing and neutral, a kitchen design is personal and can perfectly reflect the homeowner's style.

This season, we are already seeing blues, greens and soft neutrals continue to make their appearance. Through our playful blue and green hues, along with our more traditional darker black and grey colourways, Smeg offers a variety of appliances to cohesively match any colour scheme and style.



# MOCHA MOUSSE PANTONE COLOUR OF THE YEAR 2025

PANTONE COLOUR: 17-1230 TCX

For 2025, Pantone describes their [Mocha Mousse](#) as 'a warming, brown hue imbued with richness'. The shade 'creates a strong chromatic foundation complementing diverse applications, **both minimalist and richly decorated**, across design and all colour conscious industries.'

Perfectly aligned with Smeg's premium appliances, Mocha Mousse 'empowers you to create **moments of luxury** that may be intimate in scale but can extend a sense of indulgence throughout the day.'

Perfectly pair your kitchen appliances 'with the essence of cacao, chocolate and coffee' as this 'sophisticated brown offers **an everyday escape, a well-deserved treat.**'



PASTEL BLUE FAB5

For a floral and soothing approach, choose blue and green accents to compliment the warm brown hues. Ranging from our Olive Green Portofino range cooker, to our Azzurro Blue FAB28, you can choose the perfect appliance shade to cohesively match Mocha Mousse and be a focal point in the heart of your home.

Smeg has a range of iconic range of colours to choose from. The Sea Salt Green refrigeration is distinctive in its colour but also a versatile neutral, perfect for pairing with warm tones in the kitchen. Its natural elegance and timeless appeal makes it the ideal choice for those seeking a colour that transcends trends and will never go out of style.

Embodying the rich tones of the Mediterranean, Smeg's contemporary Portofino range cooker collection is inspired by the Ligurian harbour it's named after. The Olive Green and Blue colourways can be seamlessly added to compliment the richness of Mocha Mousse.



SEA SALT GREEN FAB28



BLUE PORTOFINO RANGE COOKER



OLIVE GREEN PORTOFINO RANGE COOKER AND HOOD

PASTEL GREEN FAB30



CREAM VICTORIA OVENS



WHITE INDUCTION HOB



WHITE PORTOFINO RANGE COOKER WITH MATCHING HOOD



LINEA NEPTUNE GREY

## CALMING NEUTRALS

An alternative to florals is implementing calming neutral tones to beautifully compliment. Choose between whites, creams and grey hues to create a sense of **calm** and **tranquillity** whilst seamlessly blending with Mocha Mousse.

**Passionate about tradition** and a **love of detail**, Smeg's Victoria range offers a **unique retro-inspired look** featuring chunky controls, signature branding and beautiful pillowed doors. Its **nostalgic** curvy look is perfect for adding character to your kitchen design through white, cream, slate grey, black and stainless steel. The collection includes the likes of range cookers, ovens, hobs, hoods, warming drawers and freestanding refrigeration.

For elements of darker hues, explore Smeg's Linea Neptune Grey collection that is characterised by **symmetry, balance and light**. Comprising of a variety of built-in appliances, you can create a calming kitchen environment in the heart of your home.



## OPPOSITES ATTRACT CLASSIC MATTE BLACK COLLECTION

In contrast to Mocha Mousse, we are continuing to also see a continuation of bringing green hues from the outdoors to inside the home, creating a sense of calm and tranquillity. Smeg's memorable Matte Black range can be perfectly paired to encapsulate the darker, earthy tones seen this season.

Transforming the ordinary into the extraordinary, Smeg's Classic Matte Black range is a **culinary masterpiece**. This collection effortlessly bridges the gap between form and function, making it the perfect choice for **urban living** and **minimalist interiors**.

**Elegant** and **sophisticated** in its appearance, the matte black reflects very little light, creating extra **depth and dimension** within any kitchen design. By adding the edgy and modern finish to your kitchen design, you can be sure to add a sense of **drama** to the heart of your home whilst confidently complimenting the green hues brought inside from outdoor inspiration.

Complete your kitchen with the full matte black collection that is comprised of built-in ovens, warming drawers, range cookers, hobs, hoods, a dishwasher decor door and smaller appliances.



[EXPLORE OUR CLASSIC MATTE BLACK RANGE](#)



## OPPOSITES ATTRACT

### LINEA NEPTUNE GREY COLLECTION

Smeg's Neptune Grey aesthetic exudes **sophistication** and **elegance** with its deep grey hue and matte texture. As a **softer alternative** to Classic Matte Black, Linea Neptune Grey built-in appliances offer a **minimalist design look** whilst creating professional-quality food in the comfort of your own home.

Representing a true expression of 'Made in Italy', the **simplicity, ergonomics, and balance** make Linea a sought after aesthetic. Complete with innovative technology, stylish Neptune Grey ovens, warming drawers, wine coolers, hobs and hoods offer a fully cohesive and modern kitchen design.

The complete range of ovens feature innovative Multicooking technology capable of

creating restaurant-quality meals in the comfort of your own home. The **premium technology** includes Omnichef, SpeedwaveXL, Steam Generation and Pyrolytic Multifunctional options.

Perfect for enjoying in the sun, ensure the perfect pour through **precise wine preservation** with Smeg's wine coolers. **Made entirely in Italy**, Smeg wine cabinets provide **precise control over light, humidity, vibrations, and temperature**, ensuring that each bottle is served in its best possible state.

Expand your kitchen appliances and cooking potential with Smeg's most intelligent hob, the Area Induction hob, and perfectly pair with Auto-Vent 2.0 technology hood for smarter cooking.

[EXPLORE LINEA NEPTUNE GREY](#)



# 04.

## *SIMPLICITY MEETS TECHNOLOGY*

Experience premium-quality food in the heart of your home. Through smart technology, integrated recipes and special functions, Smeg appliances do the hard work for you and leave you with valuable more time to spend with your friends and family whilst enjoying the warmer weather.





## SPEEDWAVEXL TECHNOLOGY

The innovative new SpeedwaveXL oven **combines traditional and microwave cooking in one appliance**. Designed to **enhance cooking flexibility** and offer kitchen designers **tangible space saving improvements**, SpeedwaveXL can reduce cooking times by **up to 40%** when the oven combines with microwaves.

Along with the option to use the SpeedwaveXL as a traditional oven or as a microwave, you can also combine the two for golden, crisp, oven baked foods. Providing **an alternative to the separate warming drawers and a combi microwave**, the SpeedwaveXL can cater for both. Whilst offering ample cooking capacity with single or multiple ovens installed for flexibility or perfect symmetry, you will **gain valuable kitchen counter space** in the kitchen.

[EXPLORE SPEEDWAVEXL TECHNOLOGY](#)

You can experience professional cooking at home with the generous **68 litre cooking capacity** and **5 cooking levels** of the SpeedwaveXL. Benefiting from Circulaire, you can cook your favourite sweet and savoury meals together, ensuring **no flavour transfers between dishes**.

Cooking can also be taken to the next level with thanks to the **optional Airfry, BBQ and gourmet stone accessories** – extending the oven's flexibility even further. With a maximum temperature of 280°C and a minimum of 30°C, the SpeedwaveXL is versatile enough to cook anything from proving fresh homemade bread to barbecuing succulent meat for your guests, perfect for the warmer seasons.

The SpeedwaveXL oven is currently available in Linea Neptune Grey and Pure Black, and Classic Matte Black and Stainless Steel.



## AREA HOBS

Offering ultimate freedom and cooking control, the induction hob is the most flexible in its range.

Induction allows for **precise temperature control** when doing intricate cooking, for example simmering. With the ability to place up to 6 pots and pans at one time on the hob, there are **no limitations on size and zone placement**.

Using Follow Pot technology, heat is only generated when the pan comes into direct contact with the hob to **optimise power consumption** and ensure a **safe environment** when in use. There is the ability to set **individual timers** for each pot and pan, alongside the **17 power levels** available for a seamless cooking experience.

For convenience and ease, the 7" VIVO screen Max display makes cooking on the hob simple and clear. The highly **intuitive TFT display** shows every position, size and shape of your pots and pans beautifully in full colour.

For full customisation, the sound and brightness settings can be adjusted to **perfectly suit user preference**, co-ordinating with neighbouring appliances. Paired with a ceramic glass surface with under-glass serigraphs, the hob's smooth surface allows for **easy cleaning** and **silent placement of pots**.

[EXPLORE OUR AREA HOB RANGE](#)





## smeg *Connect*

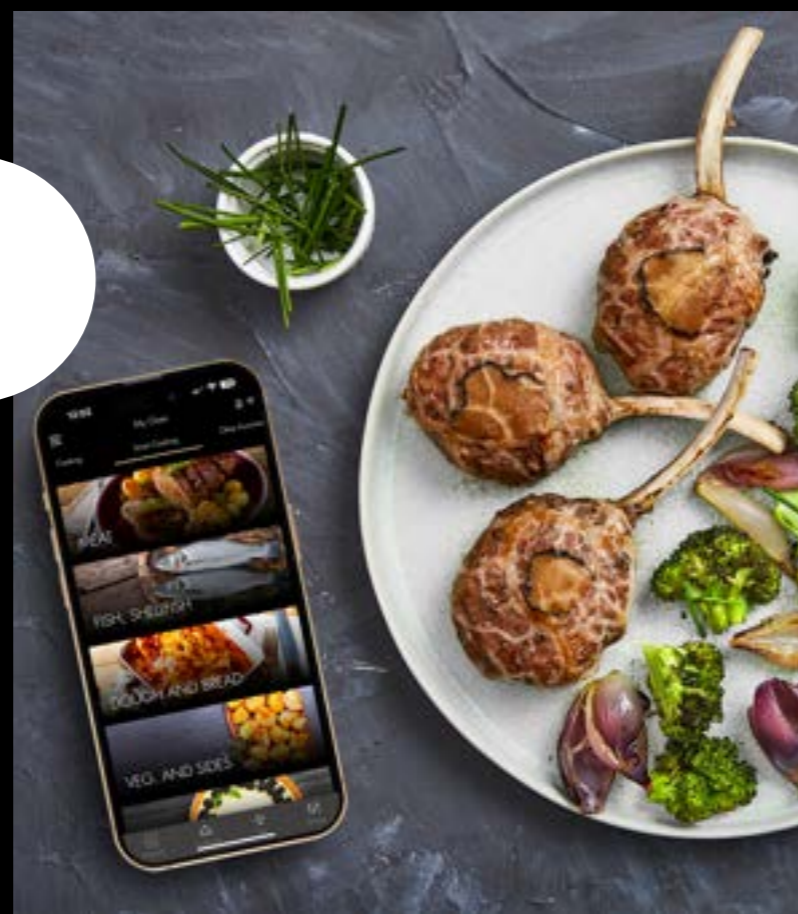
The SmegConnect app allows users to connect to WiFi enabled appliances and **control them via smartphone or tablet**, whenever or wherever they are.

Perfect for entertaining this season, use SmegConnect to add shopping lists to WhatsApp and email. You can also share your favourite wholesome summer recipes or cocktail with friends and family by interacting with social media and connecting to Facebook.

During this busy time of year with holidays and plans with friends and family, it is important to be organised and efficient with your cooking timings. Impress your guests with the 'Sametime' app function. Allowing you to **manage up to 3 dishes** with different cooking times, **let your appliances do the hard work for you** and ensure that your meals are all ready at the same time.

Not only can you connect to your smart appliances but you can also **expand your culinary skills** with the 'Lookbook' available on the app. Offering a variety of recipes, you can gain **inspiration at your fingertips** in the heart of the home.

SmegConnect is available via iOS and Android devices.



[EXPLORE SMEGCONNECT](#)

## AUTO-VENT 2.0

Smeg's innovative Auto-Vent 2.0 system connects the hob to the hood and controls the extraction fan speed automatically to suit the cooking temperature and power settings on the hob itself. You no longer need to adjust the hood settings yourself - simply set the hob to work as you desire and the hood will **automatically extract the cooking odours, adjusting its extraction power** to suit the needs of your cooking.

[EXPLORE AUTO-VENT 2.0 HOODS](#)

