



FULL LINE CATALOGUE



Smalterie Metallurgiche Emiliane Casaffala  
*Metal Forming Every Piece is Character*

### THE SMEG PHILOSOPHY

Distinctive domestic appliances born from a collaboration with the leading architects of the world.

Products that express "Made in Italy" style by perfectly combining design, performance, and attention to detail. SMEG: Technology with Style.



**MADE IN ITALY**  
PREMIUM QUALITY AND DESIGN

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1948

Vittorio Bertazzoni Sr. founds SMEG (Smaillerie Metallurgiche Emiliane Guastalla) in Guastalla, near Reggio Emilia in Italy.

1985

Instinctively and incisively understanding new consumer requirements for more-elegant products, the company begins working with architect Guido Canali to create ovens and cooktops.

2010

SMEG receives the Good Design Award for an oven and cooktop from the Linea Aesthetic Line. The same prestigious recognition will also be assigned in 2012 and 2013 for other products in the range.

1955

Production of ranges begins, reaching its peak with the presentation of the first SMEG brand range, Elizabeth, in 1956.

1991

SMEG's collaboration with important designers continues, with the company offering ovens and cooktops designed by architect Mario Bellini.

2012

The first denim-covered fridge, created in collaboration with Italia Independent, is released, followed by the SMEG5000 cooler designed with the appearance of a Fiat 500 car.

1963

The company presents the world's first SMEG-branded washing machine, thanks to an increase in production capacity to include laundry appliances.

1995

The company begins working with architect Renzo Piano, a collaboration which will lead to the production of cooktops, ovens, fridges and the SMEG home garden.

2014

The '50s Style small appliances line, created together with the designer gnt@studio, makes its debut and immediately wins over both customers and critics. SMEG wins the Good Design award once again, as well as the IF Design Award, and Red Dot Design Award.

1970

Niagara is released, the world's first 14-place setting dishwasher, meeting modern requirements for large wash capacities.

1997

The FAB assortment of product line, destined to become an international style icon and status symbol.

2016

A collaboration between SMEG and Dolce&Gabbana creates the mesmerizing "Frigorifero di Art", a special edition of 100 FAB28s, hand-painted by Sicilian artists. Poultrino ranges are also introduced in North America.

1971

Production of built-in appliances such as ovens and cooktops begins; these products will become part of the defining elements of SMEG's success.

2002

Guido Canali designs the SMEG headquarters, for which he receives an honorable mention at the Milan Triennale's "Medaglia d'oro all'Architettura Italiana" architectural awards in 2006.

2008

SMEG celebrates its 60th anniversary and presents products designed alongside Marc Newson, which leads to winning the Wallpaper Design Award the following year.

1977

Franco Maria Ricci, one of Italy's most illustrious publishers and graphic designers, creates the SMEG logo which incorporates references to the burners of a gas cooktop and the round knobs of an oven. SMEG also begins its sponsorship of legendary Ferrari driver Gilles Villeneuve.

2008

SMEG celebrates its 60th anniversary and presents products designed alongside Marc Newson, which leads to winning the Wallpaper Design Award the following year.

## HISTORY

SMEG has been producing domestic appliances with the finest Italian designs for more than 70 years, with a particular focus on aesthetics, ergonomics, and functionality.

Today, SMEG, an acronym for "Smallerie Metallurgiche Emiliane Guastalla", indicating the company's foundation in enamel work and metallurgy, has reached its third generation family ownership, and represents an international group with direct subsidiaries and distributors on five continents.

**THE SMEG HEADQUARTERS DESIGNED BY ARCHITECT GUIDO CANALI**

EXHIBITED AT THE 13<sup>TH</sup> VENICE ARCHITECTURE BIENNIAL IN 2012, IT WAS SHOWN IN THE ITALIAN PAVILION AS AN ARCHITECTURAL EXAMPLE OF EXCELLENCE MADE IN ITALY, A STRUCTURE IN TUNE WITH THE CULTURE OF THE REGION, THE LIFE OF THE PEOPLE, AND ENVIRONMENTAL SUSTAINABILITY.

SMEG BELIEVES THAT OBJECTS OF DAILY USE SHOULD NOT ONLY FILL AN ENVIRONMENT; THEY SHOULD CREATE AN ATMOSPHERE. THIS SENSITIVITY, WHICH HAS INSPIRED A COLLABORATION WITH GREAT ARCHITECTS AND DESIGNERS OF OUR TIME, IS THE PERFECT EXPRESSION OF THE 'MADE IN ITALY' PHILOSOPHY, WHICH COMBINES ART AND INDUSTRIAL EXPERTISE IN EVERYDAY OBJECTS.



## SMEG PRODUCTS

SMEG products, the perfect combination of refined aesthetics and technological reliability, have transformed simple kitchen appliances into designer furnishings, undisputed examples of the finest Italian design: a range of fully-coordinated domestic appliances with unmistakably refined aesthetics and a well-defined identity of its own.

# RANGES

SMEG's philosophy, "Technology with Style", fully emerges in its truly versatile series of pro ranges. SMEG's acclaimed pro ranges reflect the artistry and techniques of the passionate cook by offering a wealth of functions and features.



VERSATILITY

*an ample range of style and dimensions*

SMEG ranges are icons of design, combining classic SMEG style with outstanding performance. Inspired by the ranges favored by the world's great chefs, SMEG offers products whose style and elegance meet versatility for people who genuinely love to cook.



PORTOFINO



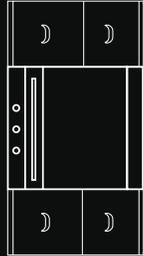
OPERA



PROFESSIONAL STYLE



VICTORIA



**MULTIPLE CONVECTION FANS**

Many SMEG ranges have two convection fans that ensure uniform heat distribution, and allow you to cook large meals with ease.

**BUILDING-IN SOLUTION**

SMEG ranges can be elegantly styled in-between kitchen furniture for a distinctive look that is totally safe, thanks to the excellent insulation and overcooling system that prevents the sides of SMEG pro ranges from overheating.

**AIR COOLING SYSTEM**

The forced air recirculation system means that the sides, door and components inside the oven remain cool, ensuring greater safety, and a longer life for the appliance.

VICTORIA RANGE

*powerful traditional style*

A passion for cooking deserves an outstanding tool to realize that passion, one that perfectly blends functionality with style.



**EXTRA VOLUME**

SMEG produces ovens with a wider cavity. 36" wide ranges have a net volume of 4.4 cu ft, which allows the use of wide baking trays.

**TWO FANS**

Many ranges with electric ovens have two fans that ensure uniform heat distribution, and allow you to cook large meals.

**AIR COOLING SYSTEM**

The forced fresh air recirculation system means that the sides, the door, and the components inside the range remain cool, ensuring greater safety, and a longer life for your appliance. The cooling system remains in-operation even when cooking is finished, continuing to function with the oven switched off, so as to dissipate the heat that has accumulated inside the range.

**EVER-CLEAN ENAMEL**

The specially-coated Ever-Clean enamel prevents grease from adhering to the oven walls, to reduce cleaning time and effort.

**FULL-LENGTH STORAGE DRAWER**

Convenient space for kitchen utensils and oven accessories.



## PORTOFINO RANGE

*a charismatic identity*

The kitchen is one of the most extensively-used environments in the house, where people come together to dine and share a space throughout the day. The technological developments introduced by SMEG serve to simplify everyday tasks. The company strives to understand and anticipate the needs of its users, who are demonstrating increasing interest in taking full advantage of the kitchen space.



Available in three different dimensions from 30 inches wide to 48 inches wide, SMEG Portofino ranges satisfy every space requirement.

Range ovens have different capacities, from 1.45 cu ft capacity to an ample 4.5 cu ft.

### DUAL ULTRARAPID BURNER

The dual ultrarapid burner consists of a double crown, which combines an ultrarapid burner with an auxiliary burner reaching a maximum of 20,000 BTUs.

The burners are uniquely designed with different flame arrangements, and offer superior performance. From the smallest to the most powerful ultrarapid burner, the Portofino range can be used for a host of applications.

### FULL-WIDTH GRATE

The gas cooktops are equipped with solid, heavy-duty cast-iron grates, covering the complete surface of the range. This extends the support surface to a maximum, providing an aesthetic functional solution which is perfectly aligned with the countertop, as well as sitting flush with other modular units to create a streamlined effect. This linear and ergonomic design helps provide the range with both a professional look, and a professional approach to cooking.

## PORTOFINO RANGE

*boundless italian style*

This colorful range, inspired by the rich tones of the Mediterranean, offers superb performance, and is characterized by the clean lines typical of professional kitchen design. The new PORTOFINO range is available in 8 different colors and 2 different configurations, all-gas and dual-fuel.

### TRIPLE-FAN TECHNOLOGY

The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance.

The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.

### ISOTHERMIC-PROOF CAVITY

This new cavity is characterized by its unique shape, with rounded corners and smooth, uniform walls, for maximum thermal insulation and optimal energy performance.

The perfect insulation of the cavity also helps reduce pre-heating time. The multifunction version, for example, reaches a temperature of 392°F in just 6 minutes, a time saving of 50% compared to a standard oven.

### 5 COOKING LEVELS

The different cooking levels enable maximum flexibility of use and allow different courses to be cooked simultaneously. This enables users to optimize the time spent cooking, preparing multiple courses quickly and efficiently while preserving distinctive flavors.



### COOKING ON STONE

Portofino ovens can be equipped with a large refractory stone for quick and easy baking, which is also for cooking healthy homemade pizza and bread, as well as fish and vegetables. By activating the turbo function, you can cook two pizzas simultaneously, in just 4 minutes.

### SOFT CLOSE

The oven door is equipped with a Soft Close system which closes the door in a silent, soft motion, with no need to push it.



