



Side-by-side, frost-free and BSS Bacterial Suppression System - that's a smart combination. Left-hand, ergonomic vertical freezer stacking, right-hand full-height refrigeration with a wine rack, no maintenance frost-free and nano applied technology of the bacteria suppression system which can add weeks of shelf life to your stored food. Add a through-door, chilled and filtered water, cubed or crushed ice. Also add a through-door hatch compartment for the quick, easy access to the frequently used milk etc. Three different and beautiful, all-fingerprint-proof stainless steel fridges with Canali detailing for good measure.

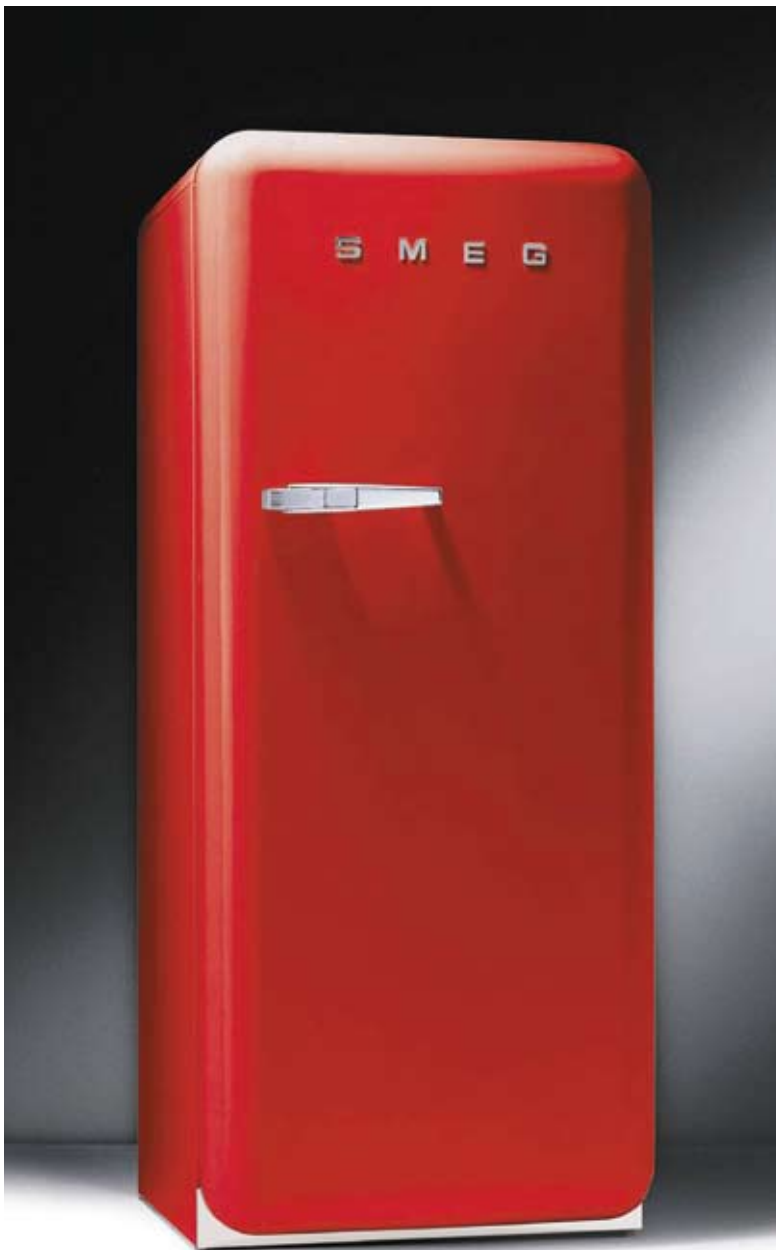
Smeg is particularly famous for the iconic retro fridges in ten different colours. These retro products are a joy to be near, always create a smile and add an edge to many decors.

REFRIGERATION

M

E

G



red - FAB28R

“Visually the FAB28 is high impact. It is not designed to be secreted away in the corner of a kitchen or bar.”

FAB28 RETRO

60

capacity	271 litres
refrigerator	247 litres net
ice box (top)	21 litres net
width	600 mm
depth	675 mm (ex handle)
height	1,456 mm
compressor	single
defrost	automatic
shelves	3 glass height adjustable
	chrome wine
drawer	fruit/vegetable
compartments	8 door
trays	1 ice cube

colour choices	10
optional	'nude' unpainted

availability	in stock	by order
red	R	L
panna	R	L
silver frost	R	L
blue		R/L
pastel blue		R/L
black		R/L
orange		R/L
pink		R/L
pastel green		R/L
lime		R/L

R right hinging
L left hinging

featured products are right hand models



312 kWh/year



union jack - FAB28UJ



italia - FAB28IT



candy stripe - FAB28CS



black - FAB288



panna (cream) - 8200



blue - 8202



pastel green - 8203



lime - FAB28L



orange - FAB280



pastel blue - 8205



pink - 8206



silver frost - 8204

red - FAB32R



FAB32 RETRO 'UPSIDE DOWN'

60

capacity 330 litres
 refrigerator (top) 205 litres net
 freezer (bottom) 103 litres net
 width 600 mm
 depth 675 mm (ex handle)
 height 1,790 mm
 compressors 2
 thermostats 2

refrigerator
 defrost automatic
 shelves 4 glass height adjustable
 chrome wine
 drawers 2 fruit/vegetable
 compartments 7 door

freezer
 drawers 2 full, 1 half
 shelves ice cubes / pizza
 trays 2 ice cube

colour choices 10
 optional 'nude' unpainted

<i>availability</i>	in stock	by order
red	R	L
panna	R	L
silver frost	R	L
blue		R/L
pastel blue		R/L
black		R/L
orange		R/L
pink		R/L
pastel green		R/L
lime		R/L

R right hinging
 L left hinging



406 kWh/year

silver frost - FAB32S



featured products are right hand models

black - FAB32B



panna (cream) - FAB32C



blue - FAB32RB



orange - FAB32O



pastel blue - FAB32LB



pink - FAB32P



pastel green - FAB32G



lime - FAB32L



FAB40 RETRO 'TOP MOUNT'

78

- capacity 386 litres
- refrigerator (bottom) 283 litres net
- freezer (top) 76 litres net
- width 775 mm
- depth 790 mm (ex handle)
- height 1,870 mm
- compressors 2
- thrmostats 2

- refrigerator*
- defrost frost free
- shelves 4 glass height adjustable
- chrome wine
- drawers 2 fruit/vegetable
- compartments 7 door

- freezer*
- drawers
- shelves
- trays 2 ice cube

- colour choices 2 - silver or panna (cream)
- optional 'nude' unpainted

- availability* in stock by order
- panna R L
- silver frost R L

- R right hinging
- L left hinging



silver frost - FAB40S



panna (cream) - FAB40C



23611

SR650X ICE & WATER 90

capacity 603 litres
 refrigerator 394 litres net
 freezer 209 litres net



23610

SR640X 90

capacity 618 litres
 refrigerator 394 litres net
 freezer 224 litres net



SR660X ICE & WATER + HATCH 90

capacity 603 litres
 refrigerator (top) 394 litres net
 freezer (bottom) 209 litres net

cubed and crushed ice
 filtered and chilled water
 refresh door, hatch



760 kWh/year

SR FRIDGE SERIES:
 finish all satin stainless steel
 rolled edge doors and handles
 flat back (coil free surface)
 width 900 mm
 depth 675 mm ex pole handles
 counter depth (to door) is 610 mm
 height 1,795 mm
 controls fully electronic sensor
 shelves safety quick-chill glass
 interior frost free, twin fans
 BSS fungal free gaskets, deodoriser
 bacterial suppression system
 keeps food fresher, longer
 digital air flow fresh air gusted every five minutes
 castors 360° for mobility, stabilising feet
 doors fingerprint-proof



23612



SWR359



SWR359 120 BOTTLES 60

- capacity 120 (750 ml bottles)
- finish aluminium/silverfrost, fingerprint-proof
- installation freestanding or built-in (proud mount door)
- width 605 mm
- depth 625 mm
- height 1,850 mm
- climate tropical rating
- controls digital display for chill settings
- chill settings 5
- shelves white oak, 7 full, 2 half
23 shelf heights
- illumination auto with door opening

SWR299



SWR299 94 BOTTLES 60

- capacity 94 (750 ml bottles)
- finish aluminium/silverfrost, fingerprint-proof
- installation freestanding or built-in (proud mount door)
- width 595 mm
- depth 625 mm
- height 1,550 mm
- climate tropical rating
- controls digital display for chill settings
- chill settings 5
- shelves white oak, 5 full, 2 half
18 shelf heights
- illumination auto with door opening



23606

SWR229 70 BOTTLES**60**

capacity	70 (750 ml bottles)
finish	aluminium/silverfrost, fingerprint-proof
installation	freestanding or built-in (proud mount door)
width	595 mm
depth	625 mm
height	1,250 mm
climate	tropical rating
controls	digital display for chill settings
chill settings	5
shelves	white oak, 4 full, 2 half 13 shelf heights
illumination	auto with door opening



23609

SWC120X-1 18 BOTTLES, 54 CANS**60**

compartments	2 - wine (left) and beverages (right)
finish	all stainless steel
installation	freestanding or built-in
width	603 mm
depth	545 mm (+58 mm with handles)
height	850 mm (911 mm with castors)
controls	independent compartment lights and temps LCD display per compartment showing light and temp control, compressor activity
castors	4 supplied for optional fitting (2 lockable)
WINE	
capacity	18 (750 ml bottles)
temperature	13°C default, adjustable 2° - 18°C
shelves	5 + basket, stainless steel, plus drip tray 5 shelf heights
BEVERAGES	
capacity	54 (cans)
temperature	5°C default, adjustable 2° - 18°C
shelves	3 + basket, stainless steel, plus drip tray 11 shelf heights



VISIT A SMEG SHOWROOM



“To choose Smeg is to choose wisely,
and show a clever appreciation of the good things in life.”

A product must work at four levels:

1. It must perform the function for which it is designed and manufactured.
2. The product must perform this function over a sustainable period.
3. Its function(s) must be easily appreciated and it must never be cumbersome to maintain.
4. Finally, and by never any means least, the product must please aesthetically.

Smeg appliances are conceived, researched, developed and manufactured in their own plants. Very few brand names have this complete intellectual ownership of their products. Innovation, research and design are integral to everything that is Smeg.

Smeg, the word, is actually an acronym. In the company's formative years, the name was written as S.M.E.G. and, in separating this abbreviation, an interesting part of the company's history is revealed. Literally, S.M.E.G. represents Smalterie Metallurgiche Emilliane Guastalla. In English, this would translate as 'a metal enamelling factory in the village of Guastalla in the province of Emilia in northern Italy'.

Smeg has developed magnificently since those early days of being specialist enamellers. The headquarters, along with research and development, remains in Guastalla, while the major cooking appliance factory is eight kilometres away in a rural location outside the ancient village of San Girolamo, near Parma. Dishwashers and washing machines are manufactured at the new and expanding base in the town of Bonferraro in the Veneto region of the province of Verona. The sinks are all cast at the company's factory in the province of Chieti.

The original enamelling business was started by the Bertazzoni family and, to this day, Smeg remains in the ownership and under the guidance of Dr Roberto Bertazzoni. The Bertazzoni family and their close team of architects, industrial designers, artisans, engineers and employees, have maintained the passion for innovation, design and performance.

It was Dr Bertazzoni who, over 20 years ago, introduced cutting edge architectural aspects to the company's portfolio.

Smeg's very twentieth century renaissance has continued to blossom into the new millennium with now world-famous architects such as Guido Canali. His stand-alone surname has now dropped into the lexicon of students and aficionados of architecture, engineering and design.

The Canali influence has indisputably been the most recognisable over the last two decades, with his almost industrial treatment of a straight line and his no-nonsense high functionality to control knobs, clocks and accessories. The straight line, however, will have the most perfect rolled edge, a metal sheet will meet a plate of glass subtly and exactly. The simple classic analogue clock belies its full electronic programmability and the control knob is so faultlessly proportioned it begs to be touched to check its reality.

This school of Smeg design has never waned; it continues to expand, with new ovens, cooktops, dishwashers, and even sinks, maintaining a remarkable freshness. Canali-designed appliances have withstood fashion seasons for so long - perhaps this is the graduation to icon status.

Fresh design is always important. It not only offers a parallel aesthetic to what we know and love, it also revitalises the visual and tactile sensibilities to what is possible.

'Linear' is a new look by Smeg. The new contemporary Linear ovens and cooktops stun with unique design details and, collectively, offer a new architecture to kitchen appliances. Linear appliances showcase in many of the following pages.



freestyle

Smeg regards freestanders as very different to built-in appliances. Smeg freestanders stand unencumbered by adjacent cabinetry, as beautiful and practical pieces of furniture in their own right.

rangehoods

Smeg offers the most advanced air extractors in the world. ENC - Energy saving, Noise reduced and increased Capacity. ASC - Automatic Sensor Control detects vapours and automatically adjusts speed to the appropriate level. HC - Home Comfort periodically turns on to refresh the room.

orbital technology

Smeg have been designing and manufacturing dishwashers for as long as cooking appliances, with the highest design detail, quality of wash, water and energy efficiencies all above world class. Grease-cutting orbital wash system, polycarbonate plinths for noise reduction and carcass strength, rinse/hold and ultra-heavy duty programs - these are all world firsts.



direct flame

Smeg's latest advancement is the new PTSA burner assemblies that ensure a more efficient vertical flame with far less side flame wastage. For those who love gas cooking, this improvement will be instantly recognisable and enjoyed.

cool

Side-by-side or retro, frost-free and BSS Bacteria Suppression System - those are cool combinations. On the outside, it's all style, on the inside it's no maintenance frost-free and nano applied technology of the bacteria suppression system which can add weeks of shelf life to your stored food.

espression

Smeg is all about lifestyle, and nothing expresses lifestyle more than your own European café-style quality cappuccinos, lattes and espressos with the SCM1 coffee machine. Superb coffee making is true to Smeg's Italian heritage.



WHY SMEG?



advanced electronics

Smeg spearheads technological development with their new advanced electronics that are now visually easy to follow and adapt for special needs.

Advanced electronics offer automatic preheats, cooking temperatures, durations, recipe storage and perfect thermostat control for perfect cooking results.

ECO

When household circumstances dictate that peak demand for electricity will not allow too many electrical appliances or services (airconditioning, heating) to be run simultaneously, at least the Smeg oven can be selected to the ECO mode to reduce its energy consumption at any time and spread the total consumption over a longer duration.

healthy steam

Healthy vitamin retention or beautifully plump and perfectly browned roast dinners, Smeg steam does it all.

Smeg's steam range includes a dedicated steam-only oven, and a unique full-sized steam convection, fan forced multifunction oven which at any time is a dedicated steam oven, or a full-sized electric oven with all Smeg traditional cooking functions.



max cool doors

With underbench ovens within easy reach of toddlers, Smeg cool touch oven doors keep your children safe and your kitchen cool even at maximum operating temperatures.

Many Smeg ovens' maximum door temperature never exceeds 11°C above ambient room temperature. This precludes them from displaying the almost ubiquitous 'hot surface' sticker.

pyrolytic self-cleaning

For busy kitchens, the Smeg pyrolytic oven will thoroughly clean the oven's cavity by the simple selection of this special program.

For the equivalent of less than a dollar, this pyrolysis replaces oven cleaners, your labour and, more than likely, frustration.

telescopic side racks

Smeg's special telescopic GT123DX side racks allow the oven trays and shelves to be projected well forward (110%) into the air space above the opened door.

These racks also maintain the trays and shelves at a flat, stable position. Loading, unloading and repositioning of food and cooking pots and pans is now much safer and easier.

