



OVENS



Without dispute, Smeg's thermoseal ovens ensure succulent and perfect cooking results.

The energy, time and cleaning economies are not only on track, but well ahead of the pack in the new world consciousness of conservation.

#### **Advanced Electronics**

Smeg spearheads technological development with the advanced electronics that are now visually easy to follow and adapt for special needs. You can now personally interface with the controls, if desired, to change pre-programmed times, temperatures and pre-heat durations. You now have nine pre-programmed memories for ideal cooking of nine different food groups. There are a further three memories for you to tailor to your individual choices. At all times, these memories can be amended either permanently or temporarily.

Advanced electronics also ensures absolute thermostat control. The proposed cooking temperature is reached very swiftly and is maintained perfectly within one degree Celsius. This new advanced thermostat ensures that the temperature does not fluctuate and induce food trauma where wide temperature fluctuations would expand and contract food, thereby the toughening of the food is inevitable.

#### **Telescopic side racks**

Supplied and already fitted or optionally available, these special side racks allow the oven trays and shelves to be projected (110%) well forward 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.

#### **Steam ovens**

Smeg's steam range includes a dedicated steam only, compact (38cm high) oven and a unique full-sized steam convection, fan forced multifunction oven. At any time, it is a dedicated steam oven, or a full-sized electric oven with all Smeg traditional cooking functions. Uniquely, this oven can hybridise into a combination steam with grill, fan forced or class convection modes. The results can be a beautifully plump and perfectly browned roast dinner.

#### **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.

In these peak demand periods, the ECO selection will limit the oven's total output to 2,300 watts at any one time, thereby reducing the household's total electricity consumption to within a manageable threshold.

#### **Safety**

Smeg ovens express comparatively little radiant heat (wasted energy) through the oven walls and door. Many of the ovens don't have to display the almost-ubiquitous 'hot surface' sticker. These ovens only register door temperatures of 11° Celsius above ambient. This coolness of door, door handle, control panel and knobs should be well considered when choosing an oven for underbench installation, especially more so if there are small children in the household.

#### **Pyrolytic cleaning**

For busy kitchens, particularly where roasts are a frequent meal choice, 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.

*Smeg has introduced six new compact ovens, each 45.5cm high and 60cm wide to complement the 60cm wide Canali and Linear ovens, and the 70cm wide Canali ovens.*

*Three ovens are of the pure Canali design as shown on the opposite page and page 22. The other three ovens are of the new Linear design as shown on page 18.*

*Each range includes a multifunction oven, a convection microwave oven with powerful 1500 watt grill, special pizza function plus fan forced multifunctions, and a straight microwave oven with 1500 watt grill and pizza function.*

*Imaginative design options include installing the compact ovens as stand-alone appliances, underbench or in the wall, stacking with conventionally-sized ovens, or even using multiples of the compact ovens in a vertical or horizontal layout.*

## Europe's coolest operating and most energy-efficient ovens

Evolving from Smeg's unique Thermoseal oven system are some exceptional new applied technologies, including tangential fan cooling, triple glazed and cool air insulated door and sandwiched ceramic insulation used in the triple-spaced metal carcased walls. From these, Smeg has delivered Europe's coolest operating and most energy-efficient ovens.

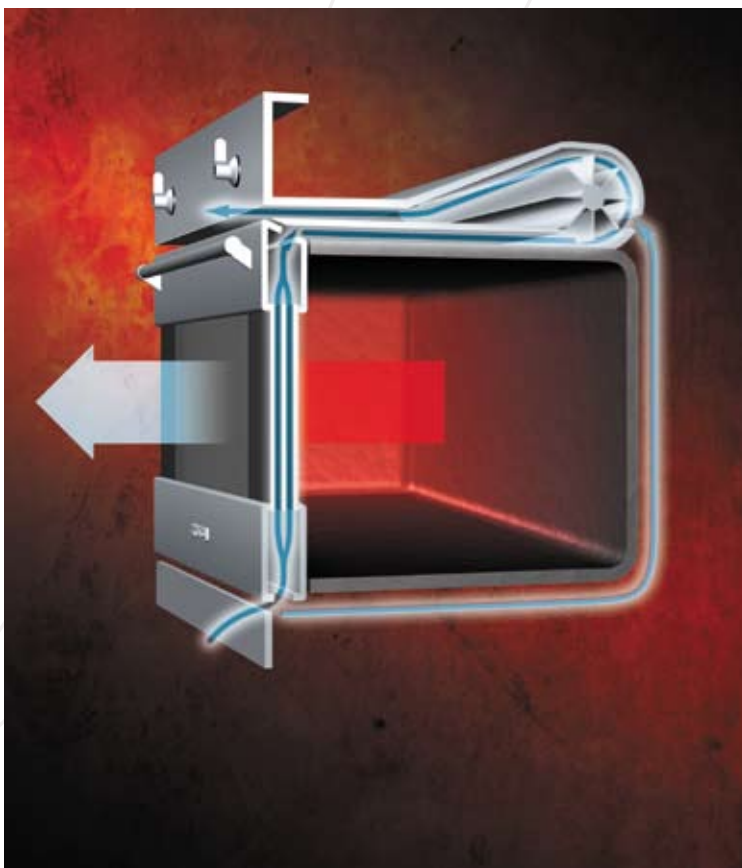
### Removable Triple Glazing

The inner and middle glass panes of the door can be removed and re-attached without the use of tools. Once removed, all six glass surfaces are easily accessible for cleaning. The doorframe holding the outer glass pane can also be completely detached from the oven. Please note that the pyrolytic ovens are quadruple glazed with removable glass panes.

### Max-Cool Door

The door consists of three layers of thermo-reflective glass. Between three glass panes are full door-width spaces of free air, 8mm inner space and 17mm outer space.

The tangential fan draws the cool ambient kitchen air up between these glass panes, keeping the door at remarkably low and safe temperatures. This is essentially cool air insulation. The oven is exempt from displaying the AS (Australian Standards) 'Hot Surface' sticker on the oven door.



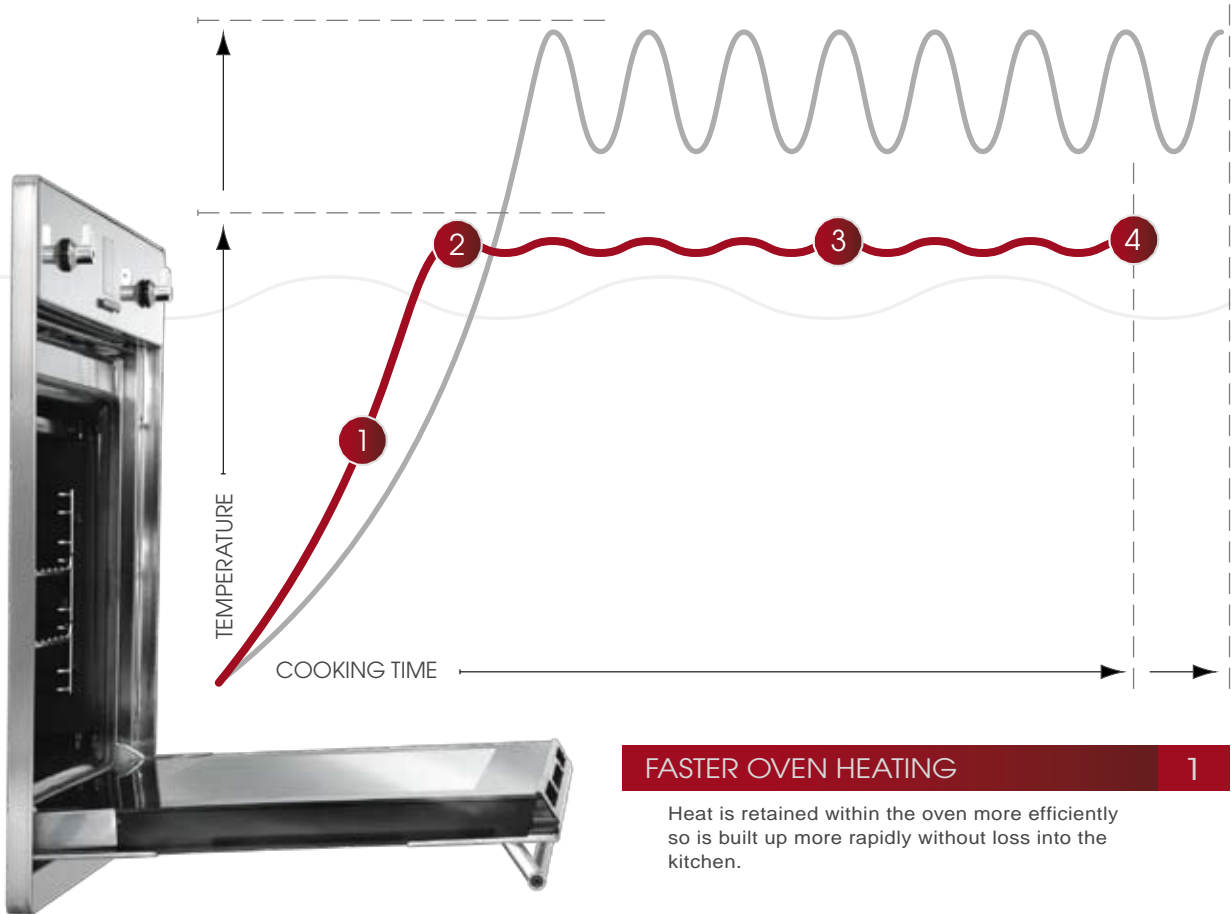
### Tangential Cooling Fan

This 185mm long, 18-blade impellor system, rated at only 22 watts, draws cool air from the kitchen, through the bottom of two full-width channels between the three layers of glass in the door. At the top of the door and below the control panel the cool air is drawn through another dedicated channel across and above the oven cavity towards the tangential fan.

Once through the fan, the air is returned to the kitchen via a separate channel sitting above and parallel to the intake channel. Simultaneously, cool air is being drawn from below the door, under and up around the rear of the oven cavity but inside the outer metal carcass. The tangential fan then dispels this air through the top channel.

## THERMOSEAL TECHNOLOGY

What does Thermoseal technology mean for you and your cooking compared to a standard oven?



### Ceramic Insulation

The enamelled oven cavity is actually housed within a further two metal carcasses at the rear. Between the actual oven cavity's outer surface and middle carcass is compacted ceramic insulation.

A second layer of ceramic insulation is also overlaid against the rear to further buffer radiant heat from the powerful fan-forced element. Between the middle and outer metal carcass is free space through which the tangential fan further cools the oven.

### Energy Efficiency

Within the Thermosealed Plus oven, less energy (electricity) is required for cooking. Lower temperatures and, often, shorter cooking durations are a bonus energy (and cost) saving. There is minimal radiant energy created through the Max Cool door, and virtually little energy lost through the ceramic insulated carcass.

### FASTER OVEN HEATING

1

Heat is retained within the oven more efficiently so is built up more rapidly without loss into the kitchen.

### LOWER COOKING TEMPERATURES

2

Because the heat is retained more efficiently in the oven and hence by the food, rather than being released and wasted out into the kitchen, less overall temperature is required to achieve the same result as a standard oven and means improved energy consumption.

### LESS FLUCTUATION

3

Because there is less thermal loss, the thermostat can more easily maintain consistent heat, compared to standard ovens with trauma-causing fluctuations as the thermostat switches on and off to compensate for the greater heat loss in order to maintain a steady temperature.

### SHORTER COOKING TIMES

4

So what do all of the above result in? Faster cooking times with superior results. Simply put, better cooking. And it all adds up to greater energy savings as well.

SCA310X



SCA310X

60

- shelf 4 4 x 500g zhug spatchcocks
- shelf 3 flat bread pizza of tomatoes  
crumbled haloumi, dried fresh mint
- shelf 2 20 mini citrus meringue tarts
- shelf 1 eggplant and ricotta involtini
- floor herbed bruschetta for a crowd

9856



SA710X

70

- shelf 3 lemon & herb mixed veggies, 5.5kg
- shelf 1 clove-studded glazed ham, 8kg



## COOKING FOR CROWDS

The adaptability of the thermosealed ovens allows both savoury and sweet recipes to be cooked simultaneously without the mixing of flavours, saving both time and energy.

Stacking the oven to capacity takes a load off your feet, allowing you to enjoy the company of your guests and family, as opposed to being tied to the kitchen.

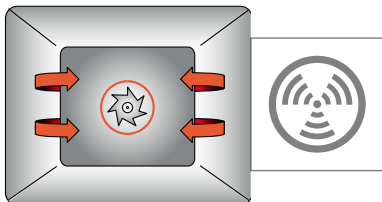
Please note: when using the Fan Forced cooking mode, no element is active below the oven floor. This floor space can now be used for food placement.



SA710X

70

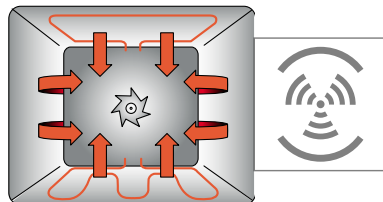
shelf 4	summer fruit crostatas, each serving 10–12
shelf 3	lemon and herb mixed vegetables
shelf 2	10 x Sth American-style pork and pear banana capsicums
floor	poached peaches in fruit tea syrup



fan + circular rear element

**FAN FORCED**

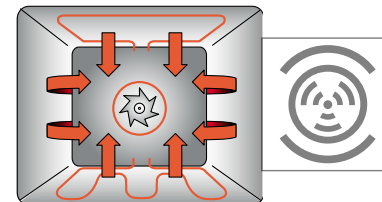
Using the rear mounted circular element and the fan, this is the most versatile of functions. It is ideal for roasting meats, baking butter cakes, sponges, biscuits and slices, heating dishes and much more. Using Fan Forced, a variety of foods can be cooked at the same time without odours and flavours mixing. Maximum oven space can be obtained by utilising the oven floor as well as placing food on the top shelf. Greater space is further obtained by placing roasts directly onto the chromed full width shelves.



fan + perimeter roof element + floor element

**FAN ASSISTED**

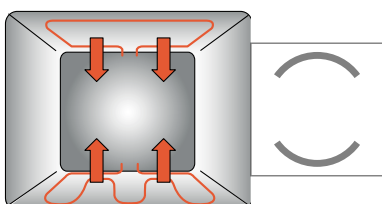
For smaller capacity and even cooking use tray levels 2 and/or 3. Because the top outer element is used, browning is favoured with this function, the higher the food, the more brown the result. Foods with a crumble topping benefit with this function. Also, lowering the food to level 1 (that is the first shelf height above the enameled floor) will favour higher base heating.



fan forced + perimeter roof element + floor element

**SUPERCOOK**

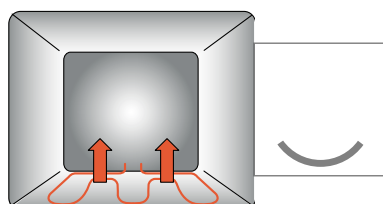
Very fast heating is possible with three elements together. Use as fast preheat then adjust to alternative function for remainder of cooking. Super Cook, if used for the entire duration, is perfect for smaller quantities of food using tray levels 2 and/or 3. Use levels 1 and 4 (top level) if you prefer browning and crusting. Again a wide variety of foods are suitable for this function, particularly roasts with vegetables, pizzas, lasagnes and rare roast. When sealing the meat at the beginning of the cooking is important, use this function.



perimeter roof element + floor element

**CLASSIC CONVECTION**

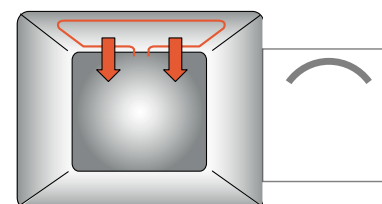
Also known as classic static cooking and static bake, this function, with heat supplied simultaneously from above and below, is suitable for long, slow cooking and low temperatures. Use for fruit cakes, heavy cakes, pavlovas, meringues and custards. Use no more than two shelves and away from heat source, that is, best positions on shelf levels 2 and 3.



concealed floor element only

**BASE HEAT**

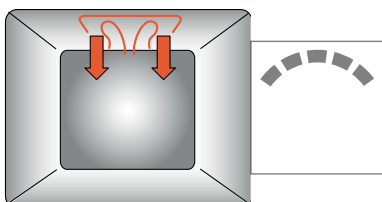
With heat from below only, this mode is used to complete the cooking of foods which require a higher base temperature without browning the top. Base heat is also perfect to crisp pastry bases such as frozen pies and quiches. For the last ten minutes of cooking leave on bottom shelf at 160 degrees or less. Base heat on low check temperature will also keep a fully laden oven hot without over-cooking.



perimeter roof element only

**TOP HEAT**

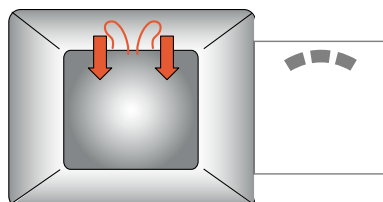
With heat from above only, this completes cooking foods, giving a golden brown finish. This function is ideal for any browning of the top of the food without over-exposure and cooking the food below.



perimeter roof element + inner roof element

**STATIC GRILL**

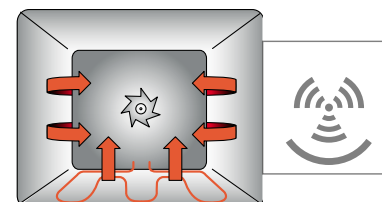
The radiant heat is directed downward towards the top of the food. This mode is perfect for very even toasting of bread. Also ideal for snacks such as cheese, tomato on toast, focaccias. The most efficient method, again, is to keep the door shut until turning is required.



inner roof element

**HALF STATIC GRILL**

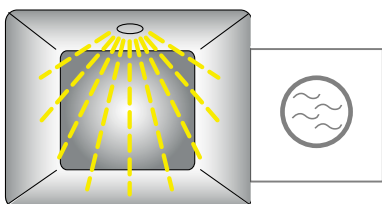
Same as full Static Grill but for smaller quantities of food placed from front to back down the centre half of the grill tray.



fan only + floor element

**BAKER'S FUNCTION**

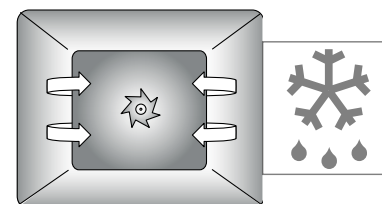
Perfect for dishes with a pastry base and a filling such as custard tart, quiche or lemon tart. Also good for finishing off pastry bases that may need a little extra cooking.



microwave only

**MICROWAVE**

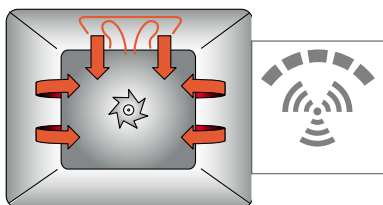
Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with the resulting advantages. Ideal for all types of food.



fan only

**THAWING**

Defrosting is aided by the fan, ensuring an even distribution of air circulation at room temperature. This symbol selection ensures no elements are activated. N.B. Any fan selection can be used to thaw provided the thermostat selection is at zero or a very low position.

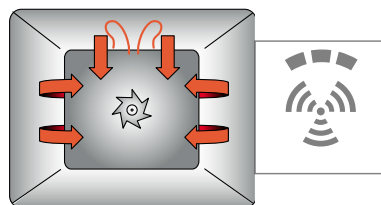


fan + perimeter roof element + inner roof element

**FAN GRILL**

Full width grilling with fan at 200° Celsius or less is the ideal function for all red and white meats, including fish. The fan reduces the wave of radiant heat off the elements, giving optimum grilling of even thick pieces of meat. Turning of the meat is often not necessary. The door is always kept shut.

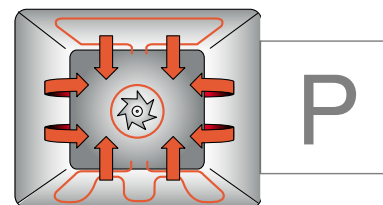
The circulating heat within the oven can be used for baking chips, wedges, pastries, muffins, scones, biscuits, desserts, souffles and breads all at the same time in the remainder of the oven, as the fan grill is underway on the top shelf.



fan + inner roof element

**HALF FAN GRILL**

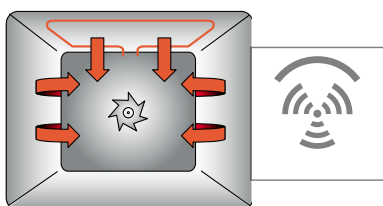
The centre element gives very generous coverage of the grill tray all the way from the rear to the front. Use just like the full width Fan Grill for smaller loads to be cooked. Again, keep the door shut.



**PYROLYTIC CLEANING**

The pyrolytic selection sends the oven temperature to above 500 degrees Celsius. This extreme temperature carbonises all waste off the interior oven cavity enameled. The oven locks itself at high temperatures for safety. Radiant heat to the kitchen is reduced by quadruple door glazing and an independent cooling fan.

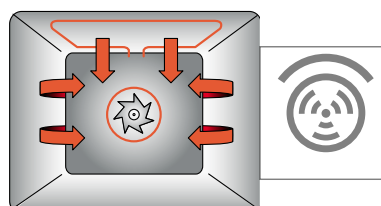
The cleaning process is ninety minutes. The removable roof liner, grill/baking tray with grid, chromed wire shelves and rotisserie assembly are best cleaned by hand or dishwasher.



fan only + perimeter roof element

**FAN TOP HEAT**

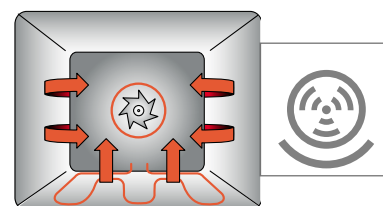
Finishing mode for foods with pastry, bread, cheese or sauces on top. This function would rarely require more than five minutes use after being almost finished cooking on an alternative function such as fan forced, fan assisted or classic convection.



fan forced + perimeter roof element

**FAN FORCE PLUS**

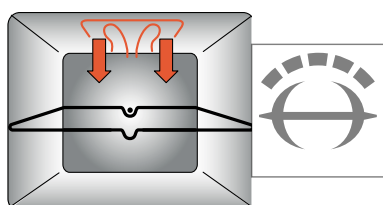
Particular to the new compact SDU10X oven. The addition of the perimeter roof element favours browning of the meats and vegetables when all sitting on the same shelf or tray height.



fan forced + floor element

**SUPER FAN FORCED**

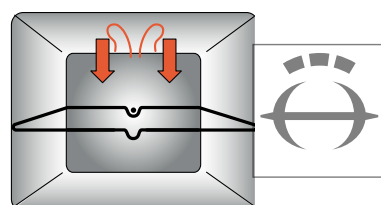
Also used for large capacity cooking for all types of food. With the active element below the floor, use when base cooking is desired. Level 1, first shelf height above the floor, should be the lowest height used for most roasting or baking. Use the floor position for home-made pizzas.



rotisserie + perimeter roof element + inner roof element

**ROTISSERIE**

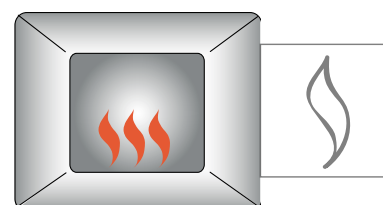
The rotisserie (when installed) works in conjunction with the grill element to cook and brown the laden food to perfection. A tray of vegetables below the rotisserie can also cook perfectly in the retained, thermoseal heat while being basted with the juices from above.



rotisserie + inner roof element

**REDUCED ROTISSERIE**

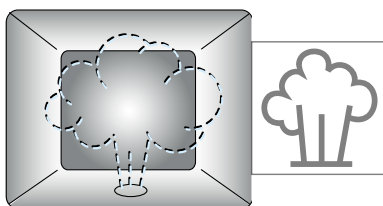
Reduced rotisserie (when installed) works in conjunction with the grill element to cook and brown the laden food to perfection. A tray of vegetables below the rotisserie can also cook perfectly in the retained, thermoseal heat while being basted with the juices from above.



gas only

**GAS CONVECTION**

For those who have a gas supply only for oven cooking. Even heat convects upwards from the gaskets in the floor of the oven. Suitable for most styles of oven cooking. Please note, a gas oven cannot be thermosealed.



steam only

**STEAM**

The steam oven system cooks any type of food very gently. Also ideal for quick thawing, for heating foods without making them tough or dry, and for naturally removing the salt from salted foods. Combined with conventional cooking modes, this function gives outstanding versatility with considerable savings in electricity and cooking time, preserving the foods' nutritional qualities, taste and aroma. Ideal for all types of food.















SCA712X

Memories:

beef	pork	poultry	lamb	fish	veggies
pizza	cake	pastry	R <sub>1</sub>	R <sub>2</sub>	R <sub>3</sub>

LINEAR SCA712X

70

-  FAN FORCED
-  FAN ASSISTED
-  SUPER COOK
-  BAKER'S FUNCTION
-  CLASSIC CONVECTION
-  BASE HEAT
-  FAN GRILL
-  STATIC GRILL
-  ECO SLOW LOW HEAT
-  DEFROST
-  PROOFING

- Thermoseal
- cooking functions 10 + defrost
- memories 9 food groups and three free memories
- capacity 78.7 litres net
- controls full electronic including temperature
- timer minute minder
- fully programmable yes
- manual override yes
- semi automatic yes
- fully automatic yes
- clock digital numeric
- fitted racks standard
- door and cooling triple-glazed, one-piece removable door
- removable inner and middle door panes
- cooling fan
- furniture grill/baking tray
- grill insert
- two chromed shelves
- removable roof liner
- non-stick tray
- two safety-grip grill tray handles



SCA112W



SCA112B



SCA112X

LINEAR SCA112

60

-   
 FAN FORCED
-   
 FAN ASSISTED
-   
 SUPER COOK
-   
 BAKER'S FUNCTION
-   
 CLASSIC CONVECTION
-   
 FAN GRILL
-   
 STATIC GRILL
-   
 1/2 STATIC GRILL
-   
 SLOW LOW HEAT
-   
 ECO
-   
 DEFROST

- cooking functions 9 + defrost
- capacity 56.1 litres net
- controls full electronic including temperature
- timer minute minder
- fully programmable yes
- manual override yes
- semi automatic yes
- fully automatic yes
- clock digital numeric
- fitted racks standard (optional GT123DX shelf - detailed on page 7)
- door and cooling triple-glazed, one-piece removable door  
removable inner and middle door panes  
cooling fan
- furniture grill/baking tray  
grill insert  
two chromed shelves  
removable roof liner  
two safety-grip grill tray handles
- available in 3 fascias white mirror finish - SCA112W  
black mirror finish - SCA112B  
stainless steel mirror finish - SCA112X



This remarkable looking Smeg Linear oven subtly conceals the advanced electronics that now delivers only once ever dreamed of abilities. Its first talent is its unique and handsome design. The straight line of satin stainless steel perfectly joins mirrored panels. Juxtaposed over this panelling are two round polycarbonate knobs.

We are still in the stand-by mode where nothing is illuminated except for a very small, though perceptible icon glow point drawing negligible power. Press one control button and the magic begins. The control knobs now illuminate, inviting and prompting you to proceed into a new and easy logic thought and choice process. Each step illuminates you into your next choice via the fully advanced electronic and remarkably clear bright white illuminations. Times, temperatures and auxiliary prompts are displayed in white light.

Cooking functions and menus, once selected, change from white to orange emphasis. The control panel will even illuminate the recommended shelf level(s) for specific functions and menus. There are nine cooking functions, including rotisserie. There is also defrost and two pyrolytic cleaning functions.

Advanced electronics has also made possible nine menus covering the red meats, poultry, fish and vegetable food groups plus pastry. A further three menus are available to program as you wish, for example, some family favourite meals.

Cleverly all the functions and menus are programmed with preheat and main cooking temperatures and durations. These can be re-programmed temporarily or permanently to suit the individual's needs.

Programming a forward start and finish time is called fully automatic (full auto) cooking. Manual starting the oven cooking and programming an end cooking time is semi automatic (semi auto) cooking. Minute Minder is simply a programmed time that gives a cautionary audible signal to do something to the cooking, it does not stop any cooking. Minute Minder can be used simultaneously with full auto or semi auto cooking. Manual cooking is simply by-passing any programmability. You select the function and temperature and it cooks until you actually shut down the controls. These are all available on the SCA112XP and the advanced electronics has enabled all durations to span one minute to twenty four hours. You can also view any programming (or lack of it) on the digital screen.

Safety is always paramount. Smeg's unique Thermoseal ensures the control panel, controls and door fascia are remarkably cool throughout the cooking and particularly high temperature pyrolytic cleaning modes. The quadruple glazed door with forced air cooling, independent carcass cooling system and ceramic insulation ensures energy conservation with remarkably low safe external radiant temperature as a consequence of this technology.

Continuing with safety considerations, there are three secret menus also made possible by the advanced electronics. Secret menu1 is specifically about child safety. There is a simple sequence with deliberate pausing that shuts the oven's functions and elements down completely. This is a complete lock down. There is also a partial lockdown of the electric elements only allowing the electronic display and oven light activity but no heat. This would be perfect for showroom installation. Secret menu2 allows you to lock your cooking program. You apply the locking sequence after you have started the cooking. This protects the meal preparation from unwanted human interference. Secret menu 3 locks the oven into 2300 watt maximum power consumption. In households with restricted electricity supply, peak periods when air-conditioning, heating electric hot water tanks demand power in meal preparation times, the 2300 watt limitation could allow cooking to continue probably over a slightly longer duration. Circuit breakers are put under less demand. Safety is certainly covered well by the SCA112XP.

Thermostatically, the temperature control is perfect. There are no radical temperature fluctuations to traumatize and toughen foods. Advanced electronics, again has safe guarded Smeg quality. Succulent, perfectly cooked and browned food is assured.



SCA112XP

SCA112XP PYROLYTIC

60

- FAN FORCED
- FAN ASSISTED
- SUPER COOK
- BAKER'S FUNCTION
- CLASSIC CONVECTION
- FAN GRILL
- STATIC GRILL
- ROTISSERIE
- DEFROST
- ECO SLOW LOW HEAT
- P SELF CLEANING
- ECO P ECO SELF CLEANING

Memories:

- beef
- pork
- poultry
- lamb
- fish
- veggies
- pizza
- cake
- pastry
- R<sub>1</sub>
- R<sub>2</sub>
- R<sub>3</sub>

- cooking functions 9 + defrost + 2x pyrolytic cleaning
- memories 9 food groups and three free memories
- display/control advanced electronic
- timer minute minder
- fully programmable yes
- manual override yes
- semi automatic yes
- fully automatic yes
- clock digital (+ digital temperature setting LED)
- racking contoured enamel side walls
- special features heat seal and cavity cooling fan
- removable roof liner
- furniture 2 x grill/roasting/baking trays
- grill insert
- 2 x chromed wire shelves
- roisserie assembly
- 2 x safety grip grill tray handles

SCA45MFX



SCA45MFX CONVECTION

60



finish all satin stainless steel + mirrored opaque glass  
 height reduced 45.5cm  
 cooking functions 9 + defrost  
 capacity 38.57 litres nett  
 display fully electronic, three LED displays  
 controls 2 Linear design knobs  
 thermostat 50° - 250°C  
 fully programmable yes  
 manual override yes  
 semi automatic yes  
 fully automatic yes  
 cooling system independent carcass tangential fan  
 triple-glaze door  
 three layers of thermo-reflective glass  
 cleaning entire door is fully removable for access to oven  
 removable wall racks, rear oven wall & fan assembly  
 removable door gasket, drop down grill element  
 furniture full-width chromed-wire shelf  
 full-width 50mm high baking/roasting/grill tray

SCA45MCX



SCA45MCX CONVECTION/MICROWAVE

60



finish all satin stainless steel + mirrored opaque glass  
 height reduced 45.5cm  
 cooking functions 8 (+2 x defrost)  
 capacity 35 litres nett  
 microwave - watts 1000  
 power levels 4 (200, 600, 800, 1000 watt selections)  
 turntable 320 mm diameter tempered glass  
 display fully electronic, three LED displays  
 controls 2 Linear design knobs  
 fully programmable yes  
 defrost weight or time selections (microwave)  
 pizza 300g-550g weight selection with auto time & power  
 combination static grill + microwave power  
 fan forced microwave power  
 cleaning grill element swings down for easy access  
 furniture full-width chrome-wire shelf  
 full-width pyrex tray  
 special pizza dish

SCA45MX



SCA45MX MICROWAVE & GRILL

60



finish all satin stainless steel + mirrored opaque glass  
 height reduced 45.5cm  
 capacity 35 litres nett  
 microwave - watts 1000  
 power levels 4 (200, 600, 800, 1000 watt selections)  
 grill - watts 1500  
 turntable 320 mm diameter tempered glass  
 display fully electronic, three LED displays  
 controls 2 Linear design knobs  
 defrost weight or time selections  
 safety child safety lock-out  
 cleaning grill element swings down for easy access  
 furniture pizza browning-crusting dish  
 two elevated chromed and microwave tuned oven racks















SCA45MX & SCA112XP STACKED

60

9907



SA22X 90









-  FAN FORCED
-  FAN ASSISTED
-  SUPER FAN
-  BAKER'S FUNCTION
-  CLASSIC CONVECTION
-  FAN GRILL
-  STATIC GRILL
-  1/2 STATIC GRILL
-  ROTISSERIE
-  ROTISSERIE REDUCED

- Thermoseal, all satin stainless steel
- cooking functions 10 (including 2 x rotisserie with static grill functions)  
(defrost with any fan function and no thermostat selection)
- capacity 92 litres gross, 78.7 litres nett
- timer minute minder
- fully programmable yes
- manual override yes
- semi automatic yes
- fully automatic yes
- clock digital numeric
- special features removable one-piece triple-glazed door  
insulated and thermo-reflective triple glazing  
forced air door cooling, cavity cooling fan
- furniture removable roof liner, grill/baking tray, 2 chrome wire shelves  
2 non-stick trays, rotisserie and kebab assemblies  
fitted with catalytic wall liners

9908



SA996XR-7 90

-  FAN FORCED
-  FAN ASSISTED
-  SUPER FAN
-  BAKER'S FUNCTION
-  CLASSIC CONVECTION
-  FAN GRILL
-  STATIC GRILL
-  1/2 STATIC GRILL

- Thermoseal, all satin stainless steel
- cooking functions 8 (defrost with any fan function and no thermostat selection)
- capacity 92 litres gross, 78.7 litres nett
- timer minute minder
- fully programmable yes
- manual override yes
- semi automatic yes
- fully automatic yes
- clock digital numeric
- special features removable one-piece triple-glazed door  
insulated and thermo-reflective triple glazing  
forced air door cooling, cavity cooling fan  
AA anti-acid easy-clean oven enamelling
- optional optional catalytic liners (9970/90)  
GT90X telescopic shelf racks (set of 3)
- furniture removable roof liner, grill/baking tray  
2 chrome wire shelves, 2 non-stick trays

Thermoseal, all satin stainless steel  
forced air door cooling & cavity cooling fan  
AA anti-acid easy-clean oven enamelling

capacity 92 litres gross, 78.7 litres nett

furniture **SA708X & SA710X**  
removable roof liner  
grill/baking tray  
2 chrome wire shelves  
2 non-stick trays  
rotisserie with kebab assemblies  
grill insert  
2 safety grip grill tray handles

**SA705X**  
removable roof liner  
grill/baking tray  
chrome wire shelf  
non-stick tray  
2 safety grip grill tray handles

This all stainless steel Thermoseal Canali 70cm range has identical dimensions and capacity oven cavities as that of the 90cm range on the following page, yet occupy less physical space..

## SCA710X

70



ROTISSERIE DEFROST

cooking functions 10 + defrost (including rotisserie with static grill)  
fully programmable yes  
manual override yes  
semi automatic yes  
fully automatic yes  
timer minute minder  
clock digital analogue  
door removable one-piece double-glazed door  
removable inner door pane  
insulated thermo-reflective double glazing  
special features catalytic liners fitted



due late 2008 SCA710X

## SCA708X

70



ROTISSERIE ROTISSERIE REDUCED

cooking functions 10 (including 2 x rotisserie with static grill)  
(defrost with any fan function and no thermostat)  
fully programmable yes  
manual override yes  
semi automatic yes  
fully automatic yes  
timer minute minder  
clock digital numeric  
door removable one-piece double-glazed door  
removable inner door pane  
insulated thermo-reflective double glazing  
special features catalytic liners fitted



SCA708X

## SCA705X

70



cooking functions 5 + defrost  
fully programmable -  
manual override yes  
semi automatic -  
fully automatic -  
timer 60 minute maximum variable timer  
clock -  
door double glazed thermo reflective door  
removable as one piece  
slide out inner glass door pane  
special features optional catalytic wall liners, set of 3 (9970/90)



due late 2008 SCA705X

Thermoseal Plus  
 all satin stainless steel  
 volume (gross) 66.4 litres  
 volume (nett) 56.1 litres  
 triple-glazed Max Cool door  
 - removable inner and middle door panes  
 tangential cooling system  
 furniture  
 grill/baking tray  
 grill insert  
 biscuit tray  
 two chromed wire shelves  
 removable roof liner  
 fitted catalytic liners  
 two safety-grip grill tray handles



SCA310X

**SCA310X** **60**



cooking functions 9 (+ defrost)  
 timer minute minder  
 fully programmable yes  
 manual override yes  
 semi automatic yes  
 fully automatic yes  
 clock digital analogue  
 fitted racks GT123DX three-level telescopic side racks (23911)



SCA306X

**SCA306X** **60**



cooking functions 5 (defrost with any fan function and no thermostat selection)  
 timer minute minder  
 fully programmable yes  
 manual override yes  
 semi automatic yes  
 fully automatic yes  
 clock digital numeric  
 fitted racks GT123DX three-level telescopic side racks (23911)



SCA301X

**SCA301X** **60**



cooking functions 5 (defrost with any fan function and no thermostat selection)  
 timer 90-minute variable countdown stop cook  
 fully programmable -  
 manual override yes  
 semi automatic yes  
 fully automatic -  
 clock -  
 optional racks GT13X two-level telescopic side racks  
 GT123DX three-level telescopic side racks (23911)

## SCA311XP PYROLYTIC

60



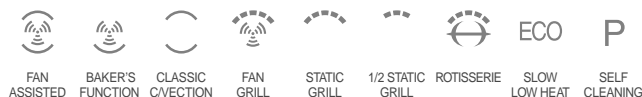
	Smeg heat seal, all satin stainless steel
cooking functions	9 (defrost with any fan function and no thermostat selection)
capacity	64 litres gross, 54 litres net
timer	minute minder
fully programmable	yes
manual override	yes
semi automatic	yes
fully automatic	yes
clock	digital analogue (+ digital temperature setting LED)
special features	heat seal and cavity cooling fan auto-safety locking catalytic converter
furniture	AA anti-acid easy-clean enamelling grill/baking tray, grill insert biscuit tray, two chromed wire shelves removable roof liner, two safety-grip grill tray handles rotisserie assembly
racking	moulded enamelled side walls



SCA311XP

## SCA130P PYROLYTIC

60



	Smeg heat seal, all satin stainless steel
cooking functions	8 (defrost with any fan function and no thermostat selection)
capacity	64 litres gross, 54 litres net
timer	minute minder
fully programmable	yes
manual override	yes
semi automatic	yes
fully automatic	yes
clock	digital numeric
special features	ECO function - long slow, low heat cooking with alternating top and bottom elements removable three inner glass door panes heat seal, cavity cooling fan, auto-safety locking catalytic converter, AA anti-acid easy-clean enamelling
furniture	grill/baking tray, grill insert biscuit tray, two chromed wire shelves removable roof liner, two safety-grip grill tray handles rotisserie assembly
racking	moulded enamelled side walls



23006

## SCA506X

60



	ThermoSeal, all satin stainless steel
cooking functions	5 + defrost
capacity	66.4 litres gross, 56.1 litres net
timer	minute minder
fully programmable	yes
manual override	yes
semi automatic	yes
fully automatic	yes
clock	digital numeric
door	double glazed thermo reflective door forced-air door cooling
optional	optional catalytic liners
furniture	GT123DX three-level telescopic side racks (23911) grill/baking tray with grid, grill insert biscuit tray, two chromed wire shelves removable roof liner, two safety-grip grill tray handles



SCA506X



SA45MFX



SA45MFX CONVECTION

60



finish all satin stainless steel  
 height reduced 45.5cm  
 cooking functions 9 + defrost  
 capacity 38.57 litres nett  
 display fully electronic, three LED displays  
 controls 2 Canali design knobs  
 fully programmable yes  
 manual override yes  
 semi automatic yes  
 fully automatic yes  
 cooling system independent carcass tangential fan  
 triple-glaze door  
 three layers of thermo-reflective glass  
 cleaning entire door is fully removable for access to oven  
 enamel walls , drop down grill element  
 furniture AA anti-acid enamelling for easy wipe-over cleaning  
 full-width chromed-wire shelf  
 full-width 50mm high baking/roasting/grill tray

SA45MCX



SA45MCX CONVECTION/MICROWAVE

60



finish all satin stainless steel  
 height reduced 45.5cm  
 cooking functions 8  
 capacity 35 litres nett  
 microwave - watts 1000  
 power levels 4 (200, 600, 800, 1000 watt selections)  
 turntable 320 mm diameter tempered glass  
 display fully electronic, three LED displays  
 controls 2 Canali design knobs  
 fully programmable yes  
 defrost weight or time selections (microwave)  
 pizza 300g-550g weight selection with auto time & power  
 combination static grill + microwave power  
 fan forced microwave power  
 cleaning grill element swings down for easy access  
 furniture full-width chrome-wire shelf  
 full-width pyrex tray  
 special pizza dish

SA45MX



SA45MX MICROWAVE & GRILL

60



finish all satin stainless steel  
 height reduced 45.5cm  
 capacity 35 litres nett  
 microwave - watts 1000  
 power levels 4 (200, 600, 800, 1000 watt selections)  
 grill - watts 1500  
 turntable 320 mm diameter tempered glass  
 display fully electronic, three LED displays  
 controls 2 Canali design knobs  
 defrost weight or time selections  
 safety child safety lock-out  
 cleaning grill element swings down for easy access  
 furniture pizza browning-crusting dish  
 two elevated chromed and microwave tuned oven racks



SA45MCX &amp; SA710X STACKED

60

Stacking a compact 60cm wide oven over a 70cm wide oven, the excess space on each side of the compact oven can be filled by special stainless steel side trims (ST45/70).



1161



1010



1006

Thermoseal, all satin stainless steel, AA anti-acid easy clean enamelling triple-glazed one-piece removable doors, cavity cooling fan

furniture	<b>SDO 12</b> <i>(interchangeable between ovens):</i>	<b>SDO 10</b>	<b>SDU 10</b>
	removable roof liner (both ovens)	2 removable roof liners	2 removable roof liners
	2 baking/grill trays	2 baking/grill trays	2 grill/baking trays
	2 grill grids	1 grill grid	2 grill grids
	2 biscuit trays	1 biscuit tray	2 chrome wire shelves
	2 chrome wire shelves	2 chrome wire shelves	2 safety-grip grill tray handles
	2 grill tray safety-grip handles	2 grill tray safety-trip handles	


**SDO12**

**60**

UPPER (AUX.) CLASSIC CONVECTION BASE HEAT STATIC GRILL 1/2 STATIC GRILL

LOWER (MAIN) FAN FORCED FAN ASSISTED SUPER COOK CLASSIC CONVECTION BASE HEAT FAN GRILL STATIC GRILL DEFROST

cooking functions 11 + defrost  
 capacity (auxilliary) 44.8 litres gross, 38.9 litres nett  
 capacity (main) 66.5 litres gross, 56.1 litres nett  
 fully programmable yes  
 manual override yes  
 semi automatic yes  
 fully automatic yes  
 timer minute minder  
 clock digital analogue  
 optional racks GT123DX three-level telescopic side racks (23911)  
 special features catalytic liners fitted (both ovens)




**SDO10**

**60**

UPPER (AUX.) CLASSIC CONVECTION BASE HEAT STATIC GRILL 1/2 STATIC GRILL

LOWER (MAIN) FAN FORCED FAN GRILL STATIC GRILL DEFROST

cooking functions 7 + defrost  
 capacity (auxilliary) 44.8 litres gross, 38.9 litres nett  
 capacity (main) 66.5 litres gross, 56.1 litres nett  
 fully programmable yes  
 manual override yes  
 semi automatic yes  
 fully automatic yes  
 timer minute minder  
 clock digital numeric  
 optional racks GT123DX three-level telescopic side racks (23911)  
 special features optional catalytic liners - main (9970), auxiliary (3691)




**SDU10**

**60**

UPPER (AUX.) CLASSIC CONVECTION BASE HEAT STATIC GRILL 1/2 STATIC GRILL

LOWER (MAIN) FAN FORCED FAN FORCE+ FAN GRILL 1/2 FAN GRILL STATIC GRILL 1/2 STATIC GRILL DEFROST

cooking functions 10 + defrost  
 fully programmable yes  
 manual override yes  
 semi automatic yes  
 fully automatic yes  
 timer minute minder  
 clock digital analogue  
 door removable one-piece double-glazed door, removable inner and middle door panes, insulated thermo-reflective double glazing  
 optional racks GT123DX three-level telescopic side racks (23911)  
 special features catalytic liners fitted (main oven only)  
 forced air door cooling



FV38X STEAM

60



- height compact 39cm reduced
- finish all satin stainless steel, stainless steel interior
- capacity 23 litres
- cooking functions 8 preset temperatures + suggested cooking times
- controls full electronic touch controls  
electronic regulation of steam and temperature
- timer electronic minute minder
- fully programmable yes
- manual override yes
- semi automatic yes
- fully automatic -
- clock digital numeric
- special features child lock  
cooling fan
- optional furniture 70cm wide trim kit (TK38X) - shown at right  
chromed wire shelf  
steam dish with removable grid  
one litre removable water reservoir



23004



SS302X STEAM

60



- capacity all stainless steel exterior and oven interior  
64 litres gross, 56 litres nett
- cooking functions 5 (+ 3 steam)
- controls LED for water capacity status, water flow, active oven
- timer 90-minute variable countdown stop cook
- fully programmable -
- manual override yes
- semi automatic yes
- fully automatic -
- clock digital numeric
- special features chromed removable roof liner  
removable boiler lid flush with oven floor  
triple-glazed removable door
- furniture chrome shelf/grill grid, baking/grill tray  
pan, pan lid, pan grid, steam pipe and nozzle



23003

The SS302X can be used as an electric, multifunction, fan-forced oven or selected for steam operation with fan forced, baker's function or classic convection elements in use.  
The foods can be cooked with steam assistance by three (3) methods:



STEAM COOKING IN THE PAN

Food is placed on the grid within the pan and the lid closed over the pan.  
The steam pipe from the floor of the oven passes through the base of the pan and clears the grid onto which the food is arranged



DIRECT STEAM COOKING

The food (for example, a chicken) is placed directly onto the nozzle of the steam pipe within the pan.  
The nozzle should be within the relatively open cavity of the chicken. The lid of the pan is not used in this mode of cooking.



OPEN (DIFFUSED STEAM COOKING)

The food is placed onto a tray or open pan or placed onto the chrome shelf with the baking tray below for fluid, fat collection.  
The steam is injected directly into the oven cavity.



### MICROWAVE TRIM KITS

Smeg microwaves can be either freestanding or built in to cabinetry or walls, or in combination with any Smeg 60cm or 70cm oven or multiple ovens with the use of 60cm or 70cm trim kits.

framed		
	30 LITRE	34 LITRE
60cm wide	24305	24306
70cm wide	24308	24309
frameless		
	30 LITRE	34 LITRE
60cm wide	24319	24314
70cm wide	24321	24322

### SHELVES

All stealth shelves are 60mm high and 500mm deep

CANALI	
60cm wide	24312
70cm wide	24313
D HANDLE	
60cm wide	24310 suits SA130PX
70cm wide	24311 suits phased out ovens: SA702X, SA704X, SA708X

This 70cm-wide SA710X oven sits above the 70cm-wide retractable drawer with matching Canali handle. Above the oven is the 70cm-wide retractable shelf, also with the Canali handle. Above the shelf is the SA987CX convection microwave oven built-in with the 70cm-wide trim kit. Both the shelf and drawer have a usable pull-out space of 50cm depth.

The entire stack can be flush or proud mounted. A 60cm-wide application is also available. As well, two 90cm-wide drawers are available, one with a D-handle to match the 90cm-wide SA995XR, and one with the Canali handle to complement the 90cm SA22X oven and the SA996XR oven.

### DRAWERS

All drawers are 155mm high and 500mm deep.

CANALI	
60cm wide	23907
70cm wide	23908
90cm wide	23909
D HANDLE	
60cm wide	23904 suits SA130PX
70cm wide	23905 suits phased out ovens: SA702X, SA704X, SA708X
90cm wide	23906 suits SA995XR



**SA987CX CONVECTION/MICROWAVE**

- finish all stainless steel exterior and interior
- litres 34
- microwave - watts 1000
- convection - watts 2300
- grill - watts 800
- power levels 10
- thermostat 100° - 250°C
- main control scrolling knob for times, weight and quantities
- turntable 345 mm diameter black enamel
- furniture chrome 30mm high and chrome 120mm high
- digital clock time of day 12 or 24 hour framing
- timer 60 minute max
- program cook 9 food groups
- auto programs 5 selections, auto cook, combination cooking
- defrost automatic by weight
- speedy cook 30 second increments to 5 minutes
- proofing oven special program at 40°C
- more/less increase or decrease cook/defrost times by 1-99 minutes
- safety child safety lock-out
- optional trim kit see opposite (shown here with 70cm 24322)



9930

**SA37X MICROWAVE**

- finish all stainless steel exterior, gray enamel interior
- litres 34
- watts 1000
- power levels 10
- turntable 345 mm diameter tempered glass
- main control scrolling knob for times, weight and quantities
- shelves 2 chrome - 30mm and 120mm high
- digital clock time of day 12 or 24 hour framing
- timer digital countdown 99 minute max
- independent kitchen timer delay start 90 minute 90 second
- auto programs 15 selections
- defrost weight or time selections
- 2 stage cooking defrost plus cook or cook plus cook
- speedy cook 30 second increments to 5 minutes
- more/less increase or decrease cook/defrost times by 1-99 minutes
- safety child safety lock-out
- optional trim kits see opposite (shown here with 60cm 24314)



9923

**SA35MX MICROWAVE**

- finish all stainless steel exterior and interior
- litres 34
- watts 1000
- power levels 10
- turntable 345 mm diameter tempered glass
- main control touch pad
- shelves 2 chrome - 30mm and 120mm high
- digital clock time of day 12 or 24 hour framing
- timer digital countdown 99 minute max
- independent kitchen timer delay start 90 minute 90 second
- auto programs 15 selections
- defrost weight or time selections
- 2 stage cooking defrost plus cook or cook plus cook
- speedy cook 30 second increments to 5 minutes
- more/less increase or decrease cook/defrost times by 1-99 minutes
- safety child safety lock-out
- optional trim kits see opposite (shown here with 60cm 24314)



23501

**SA31MX MICROWAVE**

- finish all stainless steel exterior, gray enamel interior
- litres 30
- watts 950
- power levels 5
- turntable 325 mm diameter tempered glass
- digital timer digital countdown 60 minute max
- program cook 4 food groups
- auto programs 5 selections
- defrost weight or time selections
- safety child safety lock-out
- optional trim kits see opposite (shown here with 60cm 24319)
- optional glide-over doors



9925/1



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.

