



 **smeg**

Autumn/Winter 2024 Trend Guide

“Welcome to our brand new Smeg autumn/winter 2024 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 the benefits of steam cooking, smart technologies, and convenient cooking functions.

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”

- SMEG TEAM

CONTENTS

1. The Art of Steam Cooking	1
Omnichef Ovens	3
Steam100 Ovens	4
Blast Chillers	5
Countertop 10-in-1 Oven	6
2. Kitchen Ready For Every Occasion	7
SpeedwaveXL Technology	9
Endless Drink Possibilities	10
Elevate Your Laundry Routine	11
High Performance Blender	12
3. Cook Smarter Not Harder	13
Induction Technology	15
Seasonal Favourite Functions	16
SmegConnect	17
Auto-Vent 2.0	18

1. THE ART OF STEAM COOKING

The Autumn and Winter seasons bring us not only Halloween and Christmas, but also darker nights and colder evenings. This calls for entertaining guests and making heartier meals, including creamy soups, homemade soft bread, and the nations favourite roast dinner.

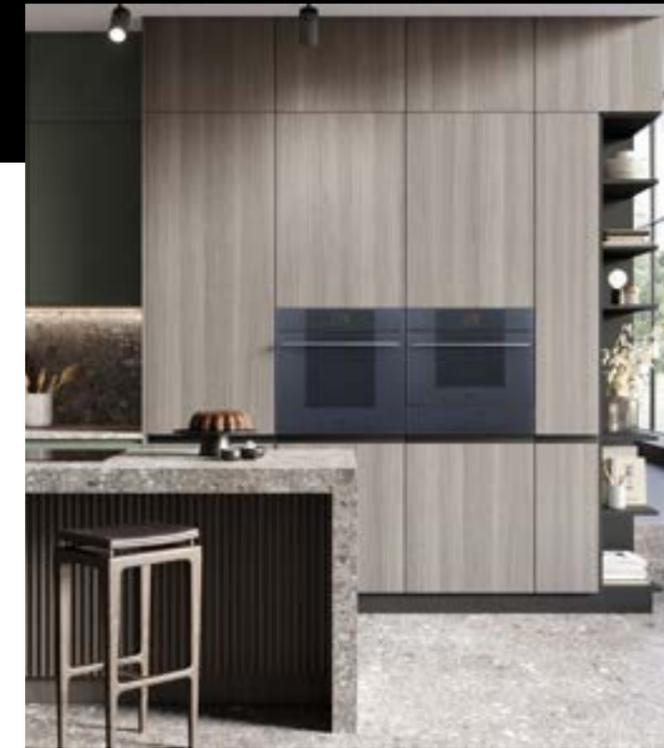
As a popular alternative to conventional cooking methods, steam cooking provides many **healthier benefits** and can aid in creating professional-quality results in the comfort of your own home.

Through the magic of steam cooking, you can impress your friends and family this Christmas with crispier roast potatoes, moist turkey and a show-stopping Christmas pudding.

Along with preserving the nutrients, taste and consistency in your food, steam cooking **removes the need for multiple appliances**. Whilst the moisture from the steam is kept inside your oven for optimum results, the steam does the hard work for you and allows you to spend more **valuable time with your family and guests**. With less steam in the kitchen, you can save on your energy bills as there is less need to use your hood.

Perfect for space-saving, steam cooking removes the need for a larger hob. With the opportunity to reduce your hob size from a 90cm to 60cm, you will be freeing up valuable kitchen counter space.

[VIEW MORE](#)



OMNICHEF OVENS

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

Enhance your Christmas preparation this year with Omnichef 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. That's not all, baked or **roast potatoes take just 35 minutes**, so time-consuming roasts are now a thing of the past.

Along with **150 pre-set recipes** to choose from, you can experience a new approach to cooking with Omnichef'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 Black Dolce Stil Novo.

[VIEW MORE](#)



STEAM 100 OVENS

Smeg's exciting range of Steam Generation ovens include the Steam100 oven. **Combining steam and traditional cooking**, you can experience excellent heat distribution, even browning results, and flavour retention with vitamin and nutrient high results. Steam100 ovens offer **up to 100% humidity** with a fill & hide water loading system.

As this is perfect for delicious dishes in the colder seasons, you can impress your guests and create memorable meals at home. Show off your professional-bakery skills by creating a **lightly aerated dough** with excellent crust or even create a **juicy roast dinner** that they will be sure to remember.

[VIEW MORE](#)

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 Pizza Stone**.



BLAST CHILLERS

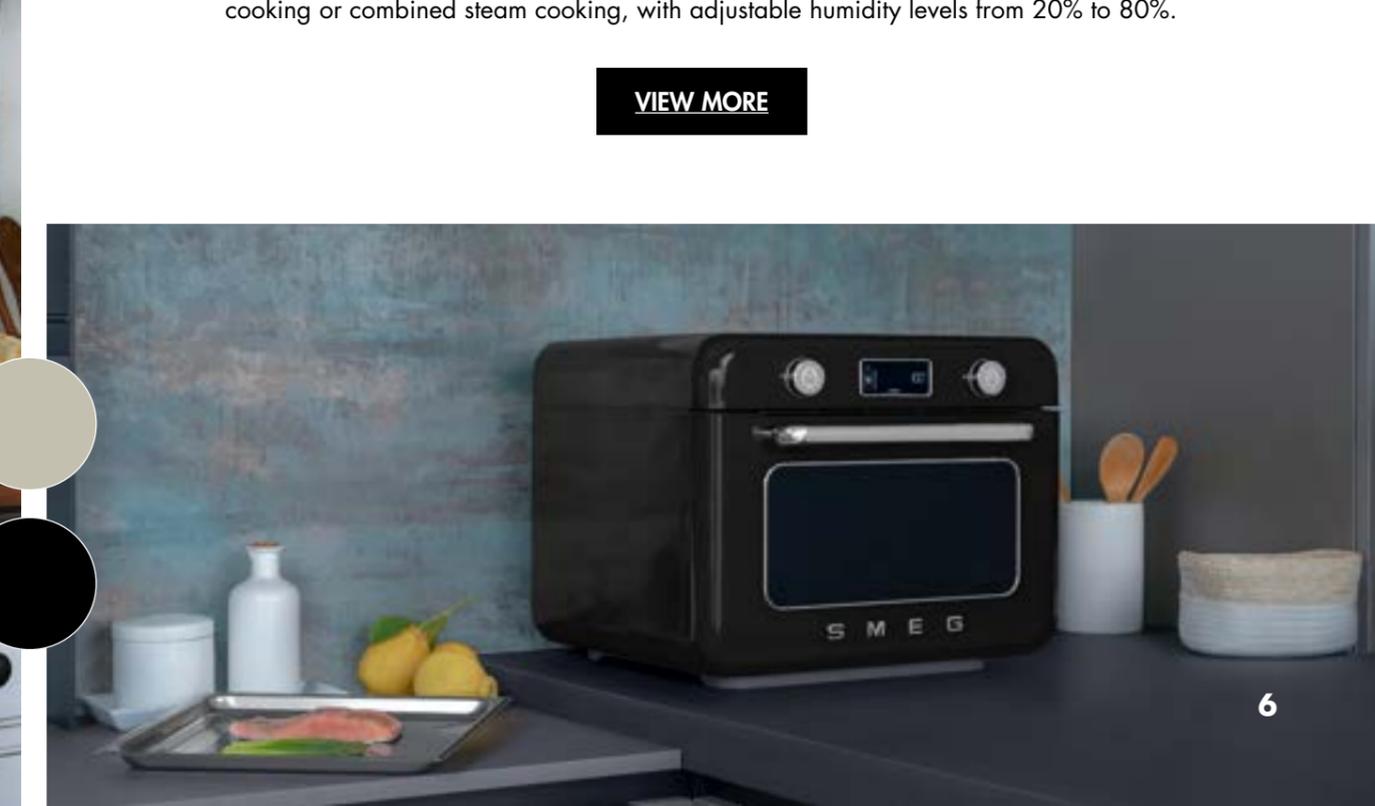
Smeg's state-of-the-art professional blast chiller offers more than just chilling food. Whilst perfectly **preserving all flavours and nutrients** for wholesome and healthy meals with friends and family, Smeg Blast Chillers have a temperature range of **-35° to +75°** and offer many benefits and features.

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.

[VIEW MORE](#)



10-IN-1 COUNTERTOP OVEN

Available in cream and black, the COF01 countertop combi steam oven provides best-in-class oven technology and a must-have for your countertop. For extreme versatility and multifunction benefits, this stylish all-in-one appliance offers different cooking techniques without the need to redesign your kitchen – **traditional, steam cooking and even air frying**.

The **freestanding compact design and 'plug-in' portability** allows you to enjoy a premium cooking experience beyond the confines of kitchen and bring style and functionality to any space.

Enjoy all the benefits of **steam cooking at home**. The fully removable water tank provides continuous steam, removing the need to interrupt cooking to refill it. Depending on the recipe, choose either 100% steam cooking or combined steam cooking, with adjustable humidity levels from 20% to 80%.

[VIEW MORE](#)

2. KITCHEN READY FOR EVERY OCCASION

Experience a stress-free and organised kitchen this autumn/winter. Whether you're hosting dinner and drinks with friends and family or you're having a quiet night in with a movie and popcorn, Smeg's versatile range of appliances help prepare you for any occasion. Offering restaurant-quality food, delicious cocktails, and an elevated laundry routine, Smeg appliances are perfect for every occasion this season.





SPEEDWAVEXL TECHNOLOGY

Part of the Galileo collection, the innovative new SpeedwaveXL oven **combines traditional cooking and microwave** 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 symmetry**, you will gain valuable kitchen counter space in the kitchen.

You can experience professional cooking at home with the generous **68 litre cooking capacity** and **5 cooking levels** of the SpeedwaveXL. Benefitting 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 pizza 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 authentic pizza to proving bread, perfect for the colder seasons.

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

[VIEW MORE](#)

ENDLESS DRINK POSSIBILITIES



Cocktail Creativity

Impress your guests by creating popular cocktails with ease in the heart of your home. Using Smeg coffee machines, you can recreate one of our favourite recipes for Caffé Shakerato (Italian-style shaken iced coffee). With a cocktail shaker, espresso, ice cubes and a Martini glass, you can provide a memorable and joyous evening with your family and friends this autumn/winter.

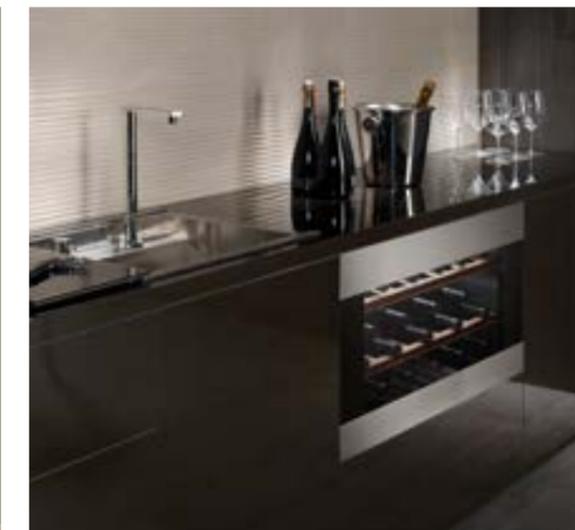
[VIEW DRINK RECIPES](#)

Creamy Coffees

If you’re looking for a luxury coffee machine adept at brewing professional coffee each morning, Smeg’s collection of award-winning, freestanding and built-in coffee machines ensure excellent results every time. Be the barista in your own home with and impress your guests by finding the perfect coffee machine for you. Smeg’s coffee machines include Espresso machines, Bean-to-cup machines, Lavazza pod machines and built-in coffee machines.



[VIEW MORE ON WINE PRESERVATION](#)



The Perfect Pour

When it comes to hosting a meal with friends, you can be confident in your wine no matter if you are a an avid enthusiast, a seasoned connoisseur, or simply an occasional drinker. True to our Italian origins, Smeg are passionate about providing an excellent solution for storing wine in the optimal conditions. Whilst elegant and stylish, Smeg wine cabinets are made entirely in Italy and provide precise control over light, humidity, vibrations, and temperature. You can ensuring that each bottle is served in its best possible state.

ELEVATE 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.

[VIEW MORE](#)



The 9kg washing machine has an impressive **A rating**, while the 8kg tumble dryer boasts an **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.

HIGH PERFORMANCE BLENDER

The Smeg food preparation family renowned for its personal blenders and jug blenders welcomes a new addition: The **BLC02** high-performance blender, with vacuum pump.

Setting new standards in both design and functionality, the high-performance blender stands out with its **contemporary aesthetic and luxurious matte finish**. But it's not just about looks—this blender redefines the art of blending with its **powerful performance and vacuum technology**, promising not just a stylish addition to homes but a culinary revolution.

Available in black and white, the BLC02 seamlessly blends a variety of textures, enabling you to create a diverse range of culinary delights with the help of its **dedicated automatic programs**. Perfect for preparing flours, butters, creams, nut milks and much more, you can food prep with ease in the colder months.

By removing air from the jug, the vacuum pump accessory prevents ingredient contact with air, reducing oxidation and **preserving the nutritional quality** of your creations. The result is vibrant colours, enhanced flavours and smooth textures, an added bonus for impressing your family and friends!

[VIEW MORE](#)





3. COOK SMARTER NOT HARDER

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 more time to spend with your friends and family.



INDUCTION TECHNOLOGY

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 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.

[VIEW MORE](#)



SEASONAL FAVOURITE FUNCTIONS

Enrich your cooking experience at home by discovering a variety of special functions available with Smeg's Speedwave ovens.



'Melt' Function

Expand your dessert possibilities by gently melting chocolate to the perfect consistency and enjoy your sweet treat at home.



'Pop' Function

Make the perfect bowl of popcorn, ideal for those movie nights at home with the family.



'Soft' Function

Enhance your evenings at home by slowly and gently softening your ice cream to the perfect texture in just 3 minutes.

[VIEW MORE](#)



smeg Connect

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

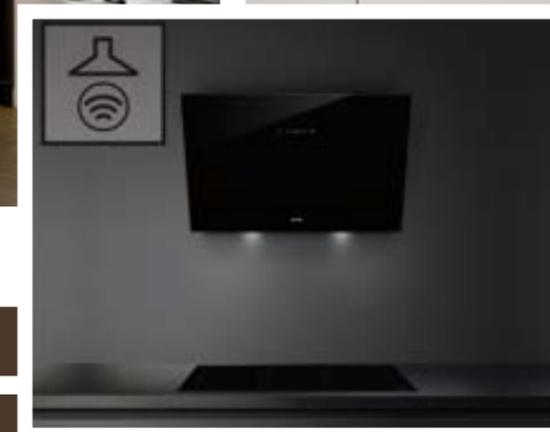
Perfect for this season full of entertaining guests and preparing family dinners, use SmegConnect to add shopping lists to Whatsapp ad email. You can also share your favourite wholesome Autumn recipes or wine list with friends and family by interacting with social media and connecting to Facebook.

During this busy time of year 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 time, 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.

[VIEW MORE](#)



[VIEW MORE](#)

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.

