

S M E G

(R)evolutionary Cooking





Founded in 1948, SMEG, whose name is the acronym of "Smalterie Metallurgiche Emiliane Guastalla", is a proudly Italian company now in its third generation of the Bertazzoni family.

Renowned for the responsible production of creations that combine technology and style, SMEG creates high-performance appliances, made with quality materials for the home environment and the professional and medical sectors.



Combi Steam Oven

Our innovative Galileo Multicooking Technology combines a new interior with improved airflow, allowing for the combination of multiple cooking techniques. Achieve excellent results with this space-saving and versatile design.

This compact yet powerful oven, that bears all the hallmarks of Italian design and manufacture, features 10-in-1 multiple functions, capable of delivering the highest cooking performance and astonishing you with automatic recipes.

It's easy to use, versatile, and will make previously complex preparations truly simple. It comes in different colours to complement your decor.

MADE IN ITALY



Combi Steam Oven 10-in-1

Our best-in-class oven technology, now designed for your worktop.



VERSATILITY

- 30L capacity & 3 cooking levels
- Multifunction cooking
- 3 in-pack accessories



PERFORMANCE

- Pure + combi steam cooking
- 24H continuous steam

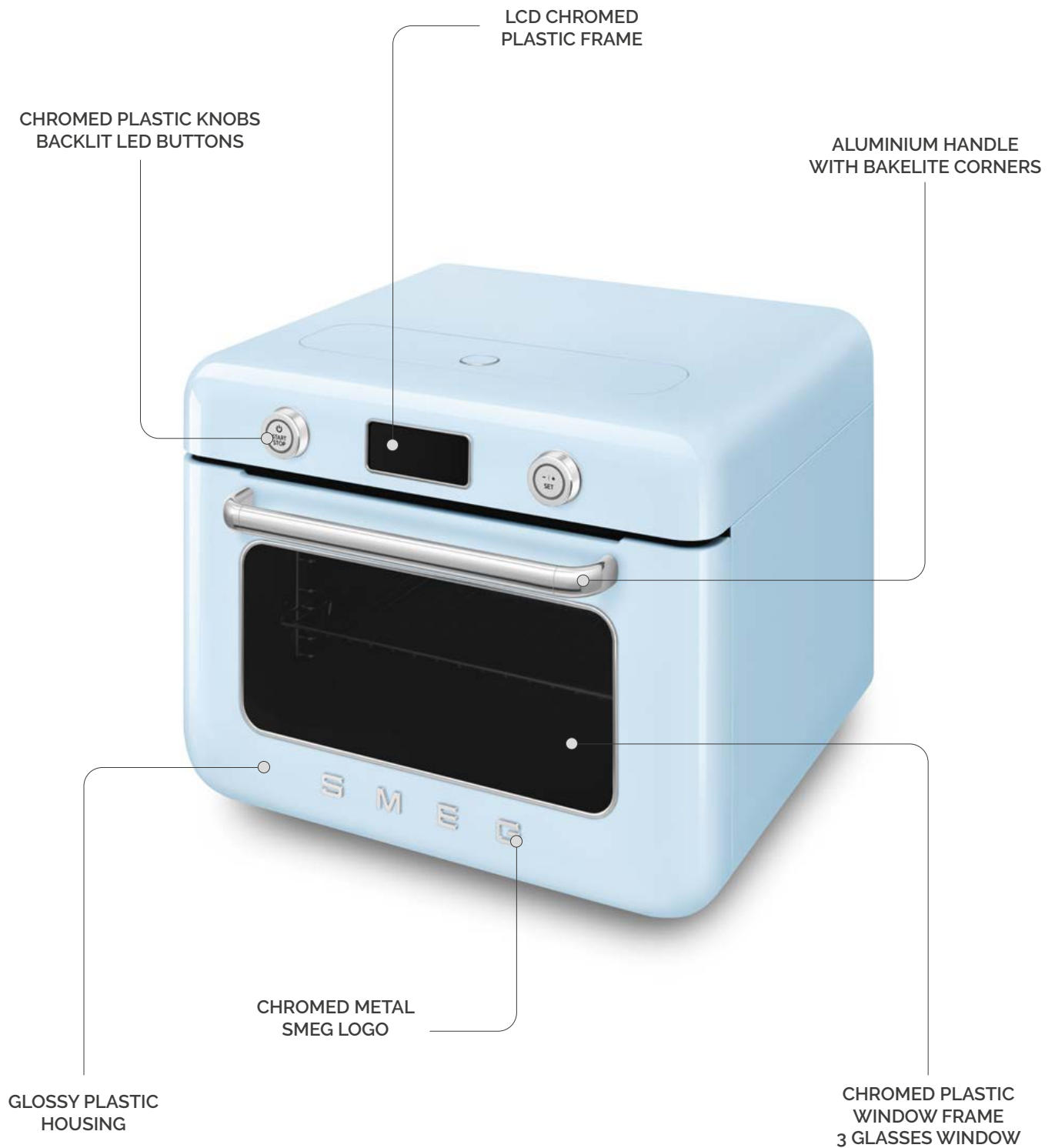


EASE OF USE

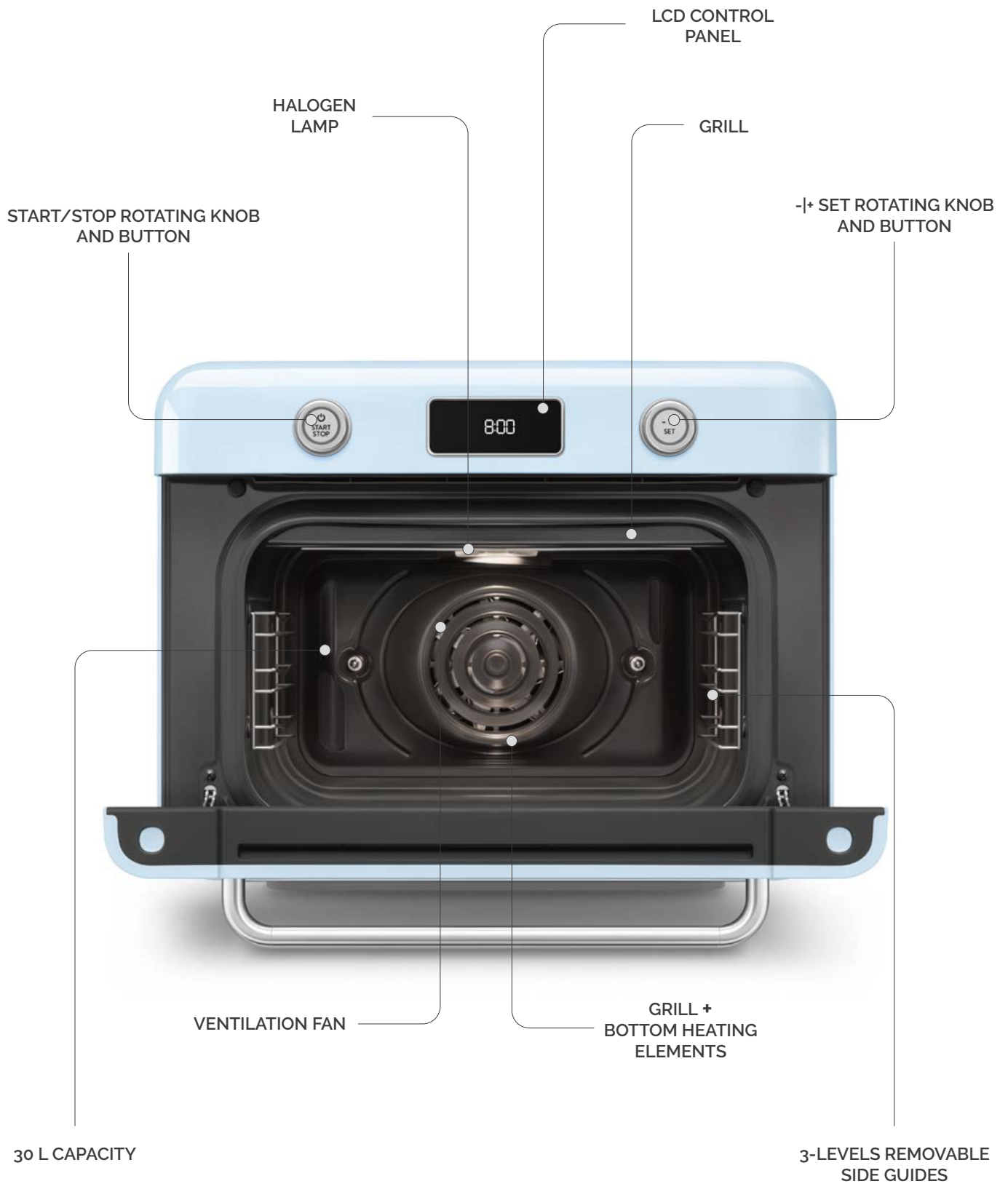
- 3 menu selection
- 33 automatic recipes
- Mv Smea Assistant



Finishing & materials



General features

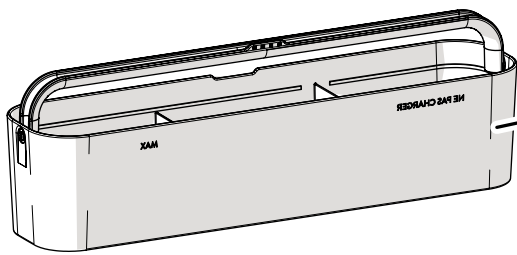


Powerful steam generation

Achieve superior cooking results and lock in flavours and nutrients through 100% pure steam cooking or combi steam cooking with adjustable humidity levels ranging from 20% to 70%.

Removable water tank:

24-hour continuous steam cooking without interruption for refilling.



0.8 L capacity
90' of uninterrupted pure steam cooking

Available alarms:



Empty water tank



Descal



Colour range



Pastel Blue



White



Black



Cream



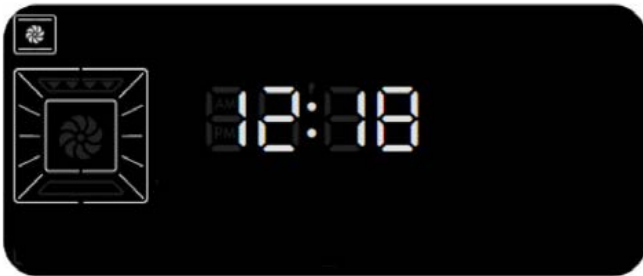
Red



Pastel Green

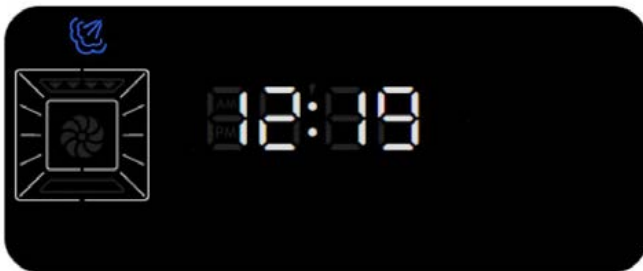
Display menu

To start using the oven, first select the main menu, and then choose your desired cooking function.



Traditional Menu

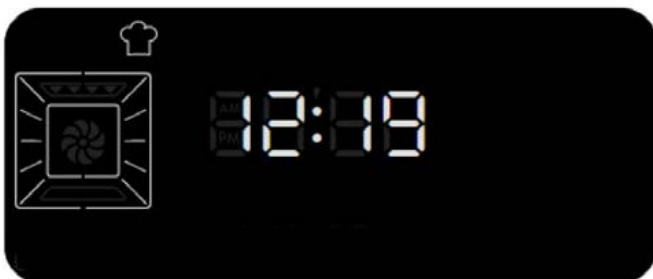
Static, convection, grill, bottom,
Air Fry, warm, defrost



Steam Menu

100% pure steam or combi steam
cooking with adjustable humidity
levels 20-70%:

- convection steam
- grill steam



Chef Menu

33 automatic recipes, 5 food
categories

Galileo Multicooking Technology

Our innovative technology combines a new interior with improved airflow, for the use of multiple cooking techniques. This results in exceptional cooking outcomes within a compact and versatile design. Our advanced features provide precise control over the cooking parameters, enhancing both efficiency and culinary performance.

Functions & Features

- 30-litre capacity
- New enamelled cavity
- Traditional oven functions
- Air Fry & Presets
- Steam functions
- 33 automatic recipes





Traditional Menu functions

Traditional Menu functions allow you to adjust cooking parameters such as temperature and time. Simply select the desired function and confirm with the START/STOP button.



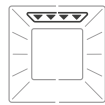
STATIC

Traditional cooking, ideal for single dish preparations.
Use it for: roast meats, fatty meats, bread, pies.



CONVECTION

Intense and uniform cooking, ideal for cooking on multiple levels.
Use it for: cakes, biscuits, layered casseroles, pasta bakes.



GRILL

Excellent grilling and gratinating results, final browning.
Use it for: breaded and gratinated dishes.



BOTTOM

Heating from the bottom of the oven.
Use it for: cakes, pies, tarts, pizza.



AIR FRY

Healthy frying without or with a small amount of oil.
Use it for: frozen foods, chips, crispy foods.



WARM

Keep food warm and ready to go, reheat food.



DEFROST

Defrost frozen foods.

Steam Menu functions

After selecting a function from the Steam Menu, adjust the cooking parameters, including temperature, steam percentage, and time, to your desired settings. Then confirm your selection by pressing the START/STOP button.



PURE STEAM COOKING

Pure steam cooking (100%)
Ideal for fish, vegetables, chicken, rice, potatoes, desserts, dumplings.
At low temperatures, it's perfect for dough proofing.



CONVECTION STEAM

Combination convection and steam (20-70%)
Low %: soufflés, desserts, bread
High %: meats, fish to soften



GRILL STEAM

Combination grill and steam (20-70%)
Breaded/gratinated dishes, meats to soften

Chef Menu functions

After selecting a category from the Chef Menu, choose your desired recipe and set the food weight. The cooking functions and parameters will be set automatically*. Press the START/STOP button to confirm.

For more information on recipes, including recommended accessories and shelf placement, refer to the instruction booklet or the My Smeg Assistant portal.



MEAT & POULTRY



FISH & SHELLFISH



VEGETABLES & SIDES















CAKES & SWEETS



BREAD, PIZZA & PIES

*Cooking time can be customized according to desired taste and ingredients used.

Chef Menu functions

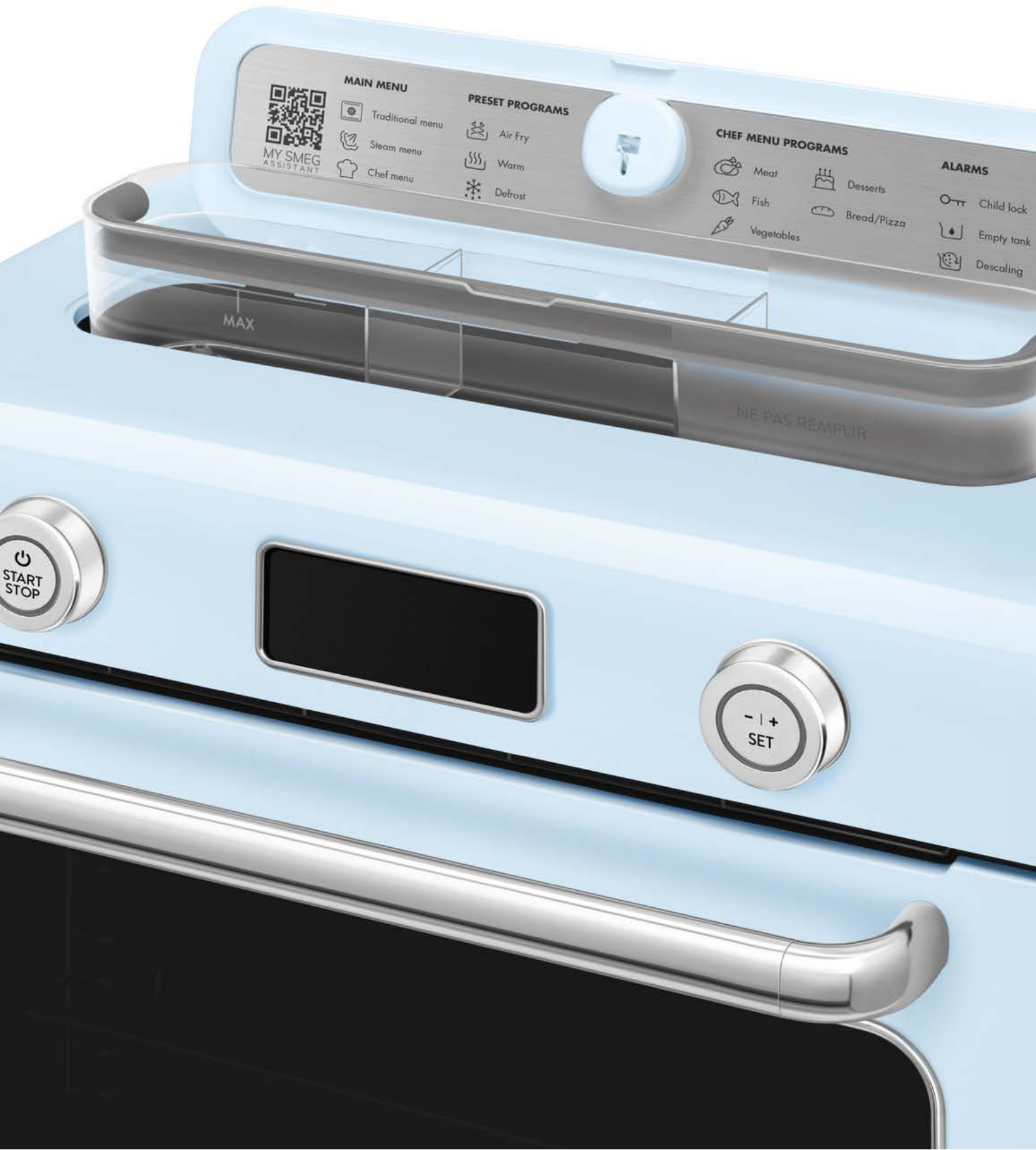
Menù	Category	Recipes	Accessory	Shelf indicated from the bottom upwards		
Chef	 Meat and poultry	P01	Pork spare ribs		Enamelled tray	1
		P02	Pork sausages		Enamelled tray	1
		P03	Roast pork		Enamelled tray	1
		P04	Roast beef		Enamelled tray	1
		P05	Duck stew, in pieces		Enamelled tray	1
		P06	Whole roast chicken		Enamelled tray	1
		P07	Chicken nuggets		Perforated tray	2
	 Fish and shellfish	P08	Salmon fillet/steak		Perforated tray	2
		P09	Whole fish		Enamelled tray	1
		P10	Cod au gratin		Enamelled tray	2
		P11	Sea bream/ sea bass en papillote		Enamelled tray	1
		P12	Calamari/squid/cuttlefish		Perforated tray	2
		P13	Scallops/mussels au gratin		Enamelled tray	1
		P14	Breaded prawns		Perforated tray	2
	 Vegetables and side dishes	P15	Roast potatoes		Enamelled tray	1
		P16	Vegetables au gratin		Enamelled tray	1
		P17	Mixed roasted vegetables		Perforated tray	2
		P18	Stuffed vegetables		Enamelled tray	1
		P19	Chips/potato croquettes, frozen		Perforated tray	2
	 Cakes and sweets	P20	Chocolate fondant		Moulds on perforated tray	1
		P21	Apple pie		Cake tin on rack	1
		P22	Tart		Cake tin on rack	1
		P23	Sponge cake		Cake tin on rack	1
		P24	Cheesecake		Cake tin on rack	1
		P25	Muffins/cupcakes		Moulds on perforated tray	1
		P26	Biscuits		Enamelled tray	1

Chef Menu functions

Menù	Category	Recipes		Accessory	Shelf indicated from the bottm upwords	
Chef	 Bread, pizza & pies	P27	Dough proofing		Baking tray/bowl on rack	1
		P28	Pizza in baking tin		Enamelled baking tray	1
		P29	Lasagna/pasta bakes		Enamelled baking tray	1
		P30	Vegetable pie		Cake pan on wire rack	1
		P31	Potato dumplings/ chinese dumplings		Perforated non-stick baking tray	2
		P32	Leavened bread		Enamelled baking tray	1
		P33	Focaccia		Enamelled baking tray	1

Function guide on metal panel

- Metal panel inside the door with explanation of programmes and functions.
- Easy to access & read while cooking



In-pack accessories

In-pack starter kit includes user manual and warranty, detachable power cord and 3 accessories:



Grill rack

This accessory can be used as a support surface for oven containers, moulds or casseroles.



Enamelled baking tray

The enamelled tray is recommended for traditional cooking functions used to prepare cakes, pizza, baked desserts. Can also be used as fat collector for food placed directly on the grill rack.



Perforated stainless steel tray

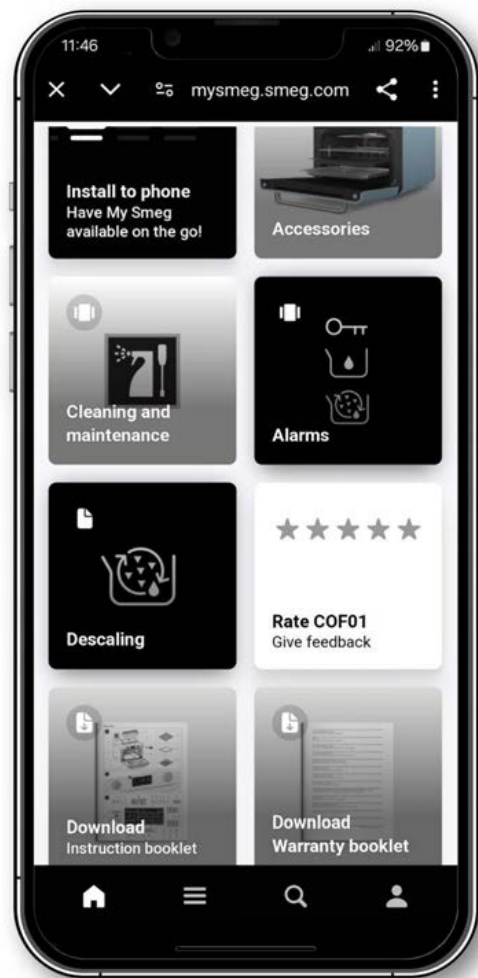
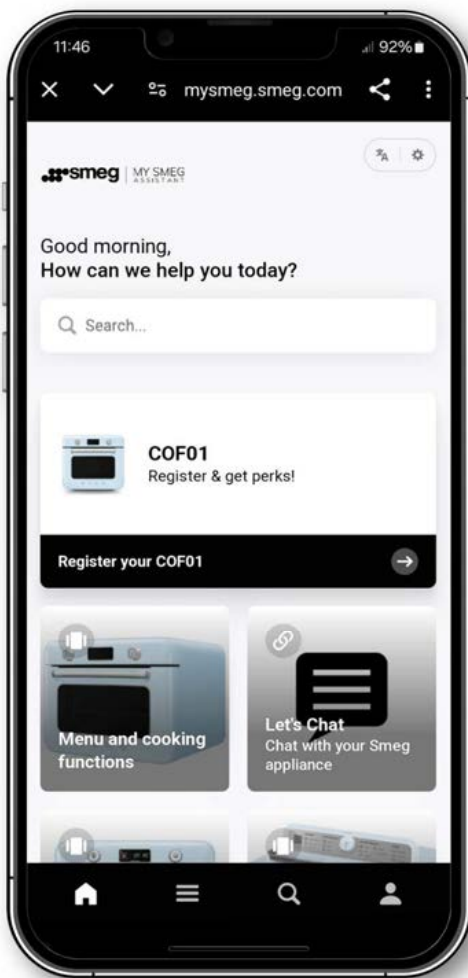
The perforated tray is recommended for steam only or combination steam cooking functions used to prepare fish and vegetables. Recommended also for Air Fry program for breaded, precooked, frozen food.

My Smeg Assistant



Scan the QR Code inside the water tank opening to access My Smeg Assistant

MY SMEG
ASSISTANT



Cleaning & Maintenance

Removing guides

For easier cleaning, it is recommended to remove the lateral positioning guides.

The round shape

The cavity's rounded shape, without any corners, facilitates effortless cleaning.

The pre-steam function


Use the steam function to soften any remaining dirt and simplify its removal. Before starting the function, we recommend spraying a mixture of water and dishwashing liquid on the interior walls of the cooking compartment.

To use the cleaning function, follow these steps:

1. Fill the tank with water
2. Select the Pure Steam function in the relevant Steam cooking menu.
3. Set the temperature to 100°C and the duration to 18 minutes.
4. Press the START/STOP button to activate the function. At the end of the preheating phase, press the START/STOP button again.
5. When the function is finished, open the door and use a microfibre cloth to clean the cooking compartment.



User menu settings

Parameter	Available values
Child Lock 	ON - OFF
Sound	ON - OFF
Clock format	12H - 24H
Time	HH:MM
Unit of measurement (for temperature and weight)	EU - US
Display brightness level	1 - 2 - 3 - 4 - 5
Display Eco function	ON - OFF
Water hardness level	1 - 2 - 3 - 4 - 5
Descaling	ON - OFF

Technical data sheet

Power (W)	1800W 900W grill 700 W bottom
Capacity (L)	30 L
Shelf levels	3
Heating elements	2 (Grill and bottom)
Fan	Single rotation direction
Steam generation system	Pure steam 100% Humidity levels 20-70%
Water tank	Detachable
Water tank capacity (L) – loading compartment	0.8 L
Water tank capacity (L) – unloading compartment	0.4 L
Temperature	50° - 230° traditional cooking functions 40° - 230° steam cooking functions
Door opening	Drop down door
Door glass	3
Internal light	Halogen lamp
User interface	LCD colour Knobs with backlit LED buttons
Feet	Non-slip rubber feet
Dimensions of cavity (mm) WxDxH	372 X 357 X 220
Dimensions of product (mm) WxDxH	500 X 464 X 398 (w/o handle and feet) 500 X 510 X 400 (w handle and feet)
Weight (Kg)	16,9 (w/o accessories)
Power cord length (m)	1 m detachable
Traditional oven functions	Static – Convection – Grill – Bottom
Preset programs	Air Fry – Warm – Defrost
Steam functions	Pure steam – Combi steam convection Combi steam grill
Chef recipes number	33 – 5 Food categories
Timer	Timer – Delay timer (End cooking)
Preheating alarm	yes
Descaling alarm	yes
Empty water tank alarm	yes
Child lock	yes

S M E G