

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.





Every evolution begins with a revolution.
And to make the revolution? It takes courage.
To change the rules. The mindset. The space.
There's nothing that is a limit: neither a home, nor a city,
nor even a custom.
Be creative: find your freedom. And take it with you.
You can express yourself, wherever you are.
Be stylish, unique, versatile. Every time you want.
Conquer a new dimension of yourself.
Then change perspective. Put everything on the line.
In another place. Authenticity and experience endure.
Best-in-class technology, too.
We change to evolve. And we evolve to be better.
Ignite, warm up, prepare for this revolution, evolution
awaits you.

(R)evolutionary Cooking









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.



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

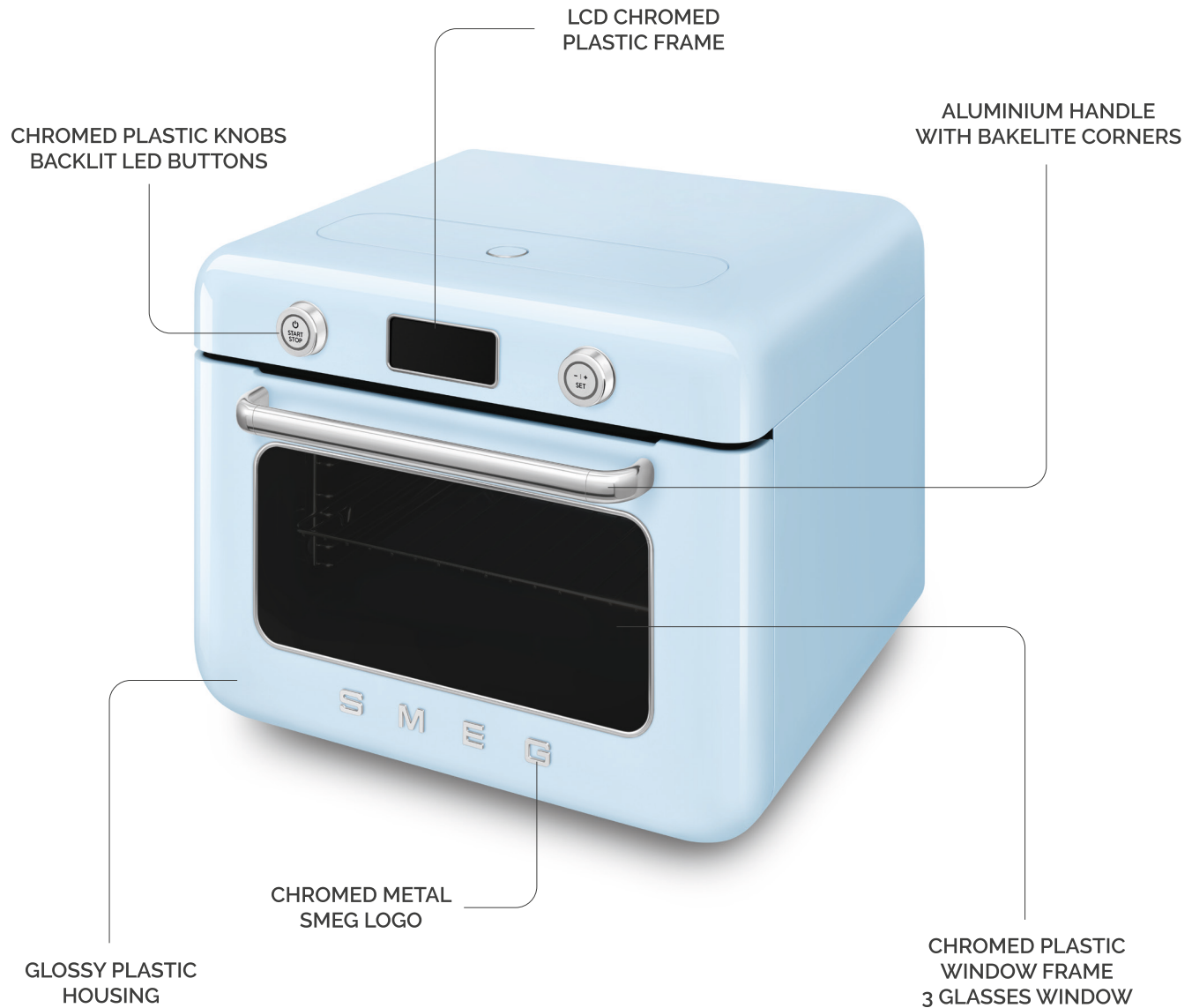


EASE OF USE

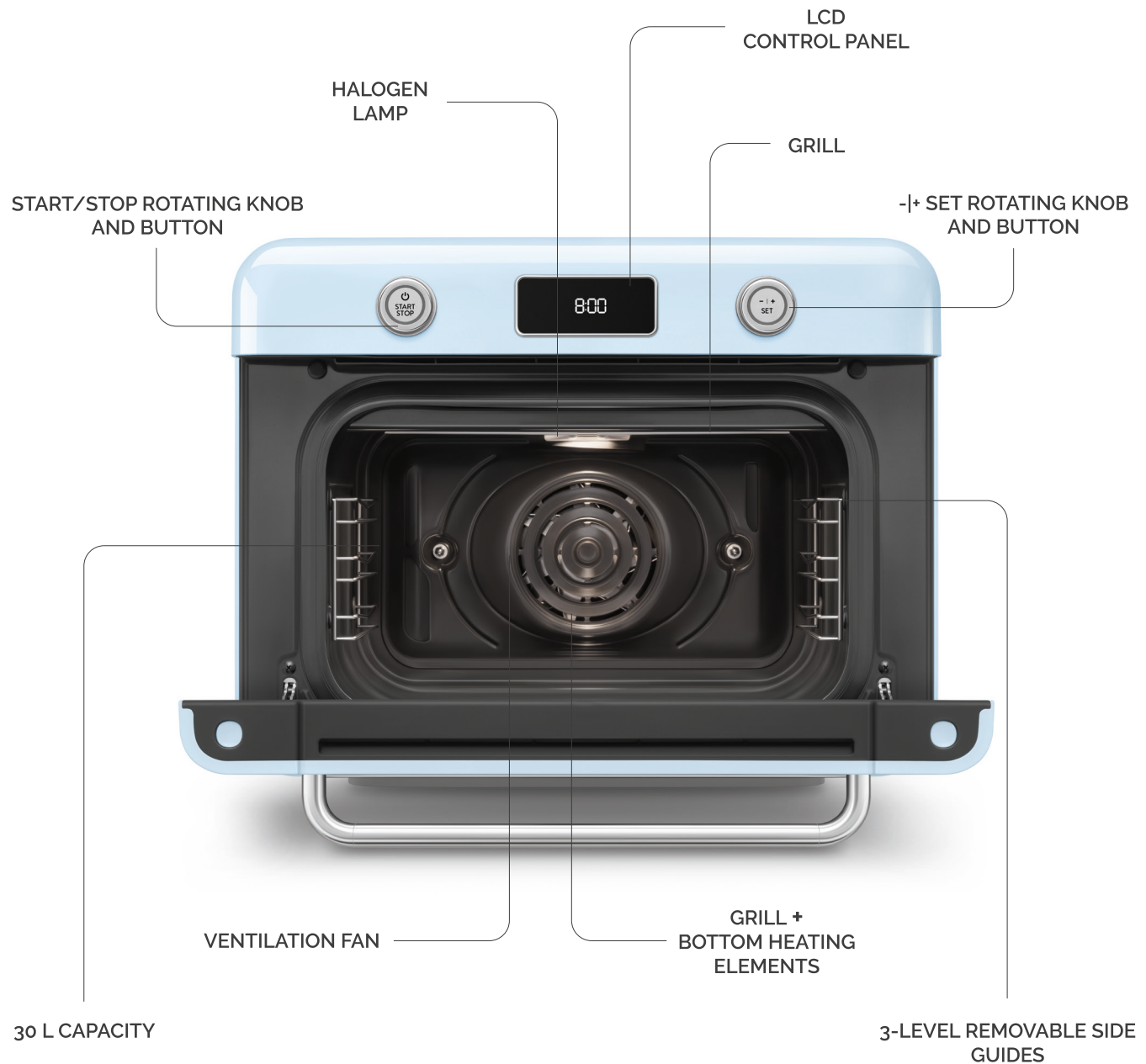
- 3 menu selection
- 33 automatic recipes
- My Smeg Assistant



Finishing & materials



General features







Full steam ahead

Unlock incredible cooking results and seal in those delicious flavours and essential nutrients with this powerful steam generation feature. You can adjust the cooking parameters, customizing them according to your needs. Plus, enjoy the convenience of a removable water tank that ensures 24-hour continuous use.

This function is ideal for fish, vegetables, chicken, rice, potatoes, or desserts.

Colour range



Pastel Blue



Pastel Green



White



Red



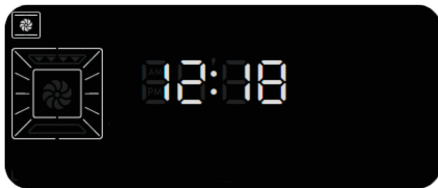
Cream



Black

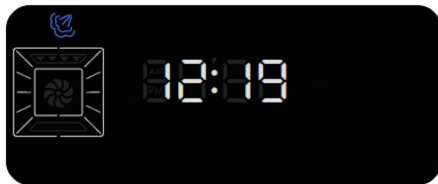
Display menu

To start using the oven, first select main menu and then desired cooking function:



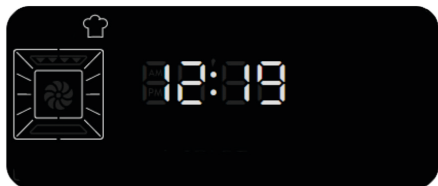
Traditional Menu

Static | Convection | Grill | Bottom | Air Fry | Warm | Defrost



Steam Menu

Pure steam 100% | Convection steam 20-70% | Grill steam 20-70%



Chef Menu

33 automatic recipes | 5 Food categories



Galileo Multicooking Technology

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

Functions & Features

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

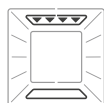




Traditional Menu functions

Adjust cooking parameters such as temperature and time.

Simply select the desired function and confirm with the START/STOP button.



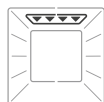
STATIC

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

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 %: soufflé, desserts, breads
High %: meats, fish to soften



GRILL STEAM

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

Chef Menu functions

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.



MEAT & POULTRY



FISH & SHELLFISH



VEGETABLES & SIDES



CAKES & SWEETS



BREAD, PIZZA & PIES

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



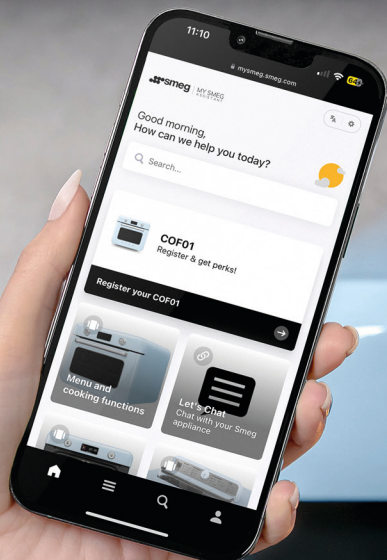
In-pack accessories

Get more out of your cooking experience with these handy accessories!

The grill rack doubles as a support surface for your oven dishes, while the enamelled baking tray is perfect for whipping up cakes and desserts. Plus, it can even catch excess fat when used with the grill rack.

Need to steam your veggies or fish? The perforated stainless steel tray has got you covered.

And let's not forget the Air Fry program, ideal for quick and crispy snacks like potatoes or mozzarella sticks!



My Smeg Assistant

It's a portal where you can discover the first-use guide, cooking functions & recipes, product tips & tricks, information on cleaning & maintenance, the user manual & technical documents by simply scanning the QR Code inside the water tank.

Technical data sheet

| | |
|----------------------------------|--|
| Power (W) | 1800 W 900 W (grill) 700 W (bottom) |
| Capacity (L) | 30 L |
| Steam generation system | Pure steam100% Humidity levels 20-70% |
| Temperature | 50° - 230° traditional cooking functions 40° - 230° steam cooking functions |
| Dimensions of cavity (mm) WxDxH | 372 X 357 X 220 |
| Dimensions of product (mm) WxDxH | 500 X 456 X 399 (w/o handle and feet) 500 X 502 X 400 (w handle and feet) |
| Traditional oven functions | Static - Convection - Grill - Bottom |
| Preset programs | Air Fry – Warm – Defrost |
| Steam functions | Pure steam – Convection steam – Grill steam |
| Chef recipes number | 33 – 5 Food categories |
| Time | Timer – Delay timer (End cooking) |



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Discover more on
smeg.com/revolutionary-cooking

