

Core Leaflet 2011 / 2012



 **smeg**
technology with style



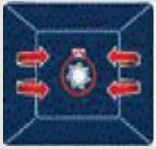
Circulaire:

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



Circulaire with lower element:

The addition of the lower element adds extra heat the base for food which requires extra cooking.



Circulaire with upper element:

Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping.



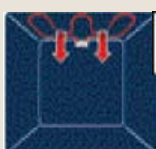
Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



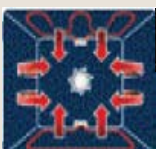
Top element only:

Useful for browning the tops of dishes such as Lasagne and potato or cheese topped recipes.



Grill element/Half grill:

For rapid cooking and browning of foods. Best Results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



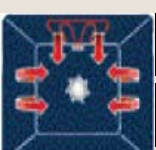
Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Fan with upper element:

The same functionality as top element only but will distribute the heat around the cavity allowing for plate warming etc at the same time.



Fan with grill element:

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Defrost:

Both symbols refer to the same function. The circulation enables quicker thawing of frozen food, without the use of any heat. Ideal for use prior to cooking of ready-made dishes, or cream filled products etc.



Snowflake:

With the switch on this symbol, no heating is possible even if thermostat is turned.



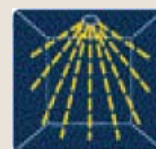
Fan:

As above but with thermostat set a '0'.



Steam:

The steam and hot air combination system cooks any type of food very gently retaining moisture, optimising the foods nutrition, taste and aroma. Ideal for many types of food.



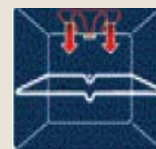
Microwave:

Microwave energy cooks very quickly and with considerable energy savings. The microwave function can also be combined with conventional functions to save time. Ideal for all types of food.



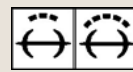
Bread proving:

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time.



Rotisserie:

The rotisserie (where installed) works in combination with the grill element whilst constantly turning the food.



These symbols allow use of the rotisserie with full or half grill.



This symbol adds top heat to cook food more quickly.



Toaster:

Selecting the toaster symbol on the function control activates the toaster section of the oven. The toasting duration can be set using the programmer.



Eco:

The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function.



Pyrolytic cleaning:

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the Oven



ECO P

The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.



Vapor clean

The Vapor Clean function makes cleaning simple, by using steam generated using a customised programme.

10 Good Reasons for buying Smeg

This Brochure consists of a selected number products from over 350 products in the Smeg Range. To view the full range go to www.smeguk.com or contact your nearest stockist for main brochure.

1 Italian Design

Distinctive domestic appliances developed in collaboration with leading architects of the World. Product that express "Made in Italy" style by perfectly combining design, performance and attention to detail. Smeg Technology with Style.

2 Energy Rating

...Smeg Dishwashers are all rated AAA, confirming their energy efficiency, excellent wash quality and drying capacity, while respecting the environment in using as little energy and water as possible.

3 Orbital Wash System

...Consists of a double spray arm, with contra action rotation, spins 7 times faster than the lower arm & allows the water to be distributed evenly throughout the cycle into every corner with precision.



4 Water Consumption

..From September all dishwashers will be reduced from 17Ltr to 10Ltr per wash, due to new water charges being introduced. This will save you money and is good for the environment.



5 Horizontal 90 & 60cm Dishwashers

Operate with a single basket positioned at a comfortable height of at least 48cm above floor level, three installation options and space saving aspect.

6 Circulaire



...The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - No preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



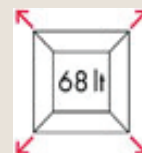
7 Ultra Low Hobs

The ultimate in professional styling, the ultra low profile base lies a mere 4mm above the work surface and a completely flat surface is achieved. Smeg in-house design team create hobs that are both striking and practical, incorporating functional details that add value to aesthetics.



8 Maxi Plus

5 cooking positions guarantees maximum flexibility, saving time when cooking a number of different dishes at once or when cooking for a large number of people.



9 Pizza Function

An exclusive system that puts the pizza stone and the element in direct contact, ensuring that pizzas are cooked evenly in just 3-5 minutes.



10 Full Product Range

All 350 Products available within 7 Working Days from stock.





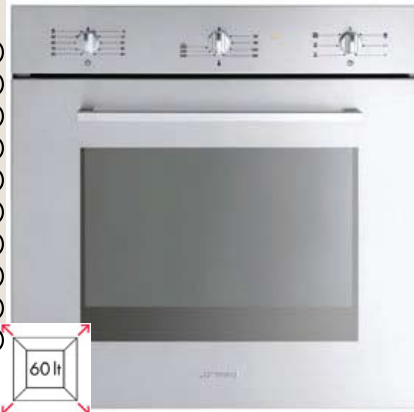
Microwave

Functions	Feature
Energy efficiency class	
Exterior dimensions in cm (h/w/d)	
RRP Incl VAT & PRF	

FME20EX3 *

Microwave with Grill Function
Includes Built in Kit
N/A
389/550-568/350
€549 (PRF €1)

Smeg Ovens offer diverse cooking possibilities from more traditional cooking methods to solutions that allow you to optimize cooking times and prepare foods in the most healthy and natural way possible creating cooking solutions perfect for different lifestyles.....



Cucina Built in 60cm Ovens

Functions	Feature
	Design
Energy efficiency class	
Exterior dimensions in cm (h/w/d)	
Also Available	
Finish	
RRP Incl VAT & PRF	

SC436X-8 *

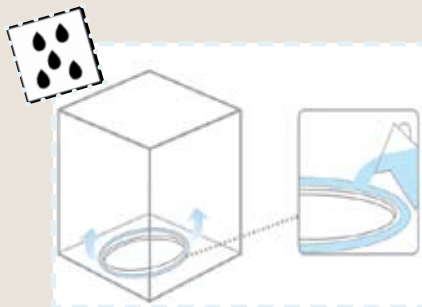


5 - Minute Minder with Auto Switch Off
New 60Ltr Cavity
Cucina
A
583-585 / 554-564 / 560
Black SC436N-8 - €399
Stainless Steel
€449 (PRF €1)

SC485X-8 *



8 - Electronic Clock / Timer
New Vapour Clean
Cucina
A
583-585 / 554-564 / 560
Black SC485N-8 - €529
Stainless Steel
€529 (PRF €1)



Classic Built in 60cm Ovens

Functions	Feature
	Design
Energy efficiency class	
Exterior Dimensions in cm (h/w/d)	
Also Available	
Finish	
RRP Incl VAT & PRF	

S302X



8 - Minute Minder
Steam Oven
Classic
N/A
583-585 / 554-564 / 560
Stainless Steel
€1,199 (PRF €1)

SC372X-8 *

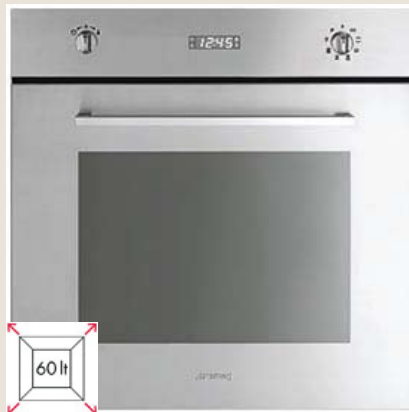


9 - Electronic Clock / Timer
New Vapour Clean
Classic
A
583-585 / 554-564 / 560
Stainless Steel
€549 (PRF €1)



New Function Bread Proving

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time



60 Single Ovens

SCP496X-8



SC115X



Functions

Feature
Design

Energy efficiency class

Exterior dimensions in cm (h/w/d)

Also Available

Finish

RRP Incl VAT & PRF

8 - Electronic Clock / Timer

PyroClean

Cucina

A

583-585 / 554-564 / 560

Black SCP495N-8 €729

Stainless Steel

€729 (PRF €1)

10 - Digital Electronic Programmer with

Multi Display

New Bread Proving Function

Linea Elite

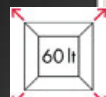
A

583-585 / 554-564 / 560

Silver Glass SC115 & Graphite SC115A

Stainless Steel

€1,099 (PRF €1)



60 Single Ovens

SC112-8



SC107N-8



Functions

Feature
Design

Energy efficiency class

Exterior dimensions in cm (h/w/d)

Also Available

Finish

RRP Incl VAT & PRF

12 - Electronic Clock / Timer

Maxi Plus Cavity 68Litres

Linea

A

583-585 / 554-564 / 560

Black SCP112N-8 & Silver Glass

Stainless Steel

€939 (PRF €1)

7 - Digital Electronic Clock /
Programmer

60LTR Oven Cavity

Linea

A

588 / 597 / 548

SC107SG-8 Silver Glass

Stainless Steel

€559 (PRF €1)

....A Pizza Stone can be used on all Smeg models...PRTX



Along with Pizza Shovel, PALPZ



60cm Built In Double Ovens

DO4SS-5

*



DO81CSS-5

*



Functions

Feature Design

Energy efficiency class

Exterior dimensions in cm (h/w/d)

Also Available

Finish

RRP Incl VAT & PRF

4 - Electronic Clock / Programmer

Double Oven with Circulaire

Cucina

AA

875 / 554 / 560

Black DO4BL-5 - €949

Stainless Steel

€999 (PRF €1)

8 - Analogue LED Electronic Clock / Programmer

Stay Clean Liners

Classic

AA

875 / 554 / 560

Black DO81CBL-5- €1,099

Stainless Steel

€1,099 (PRF €1)



60cm Under Counter Double Ovens

DUCO4SS-5

*



DUCO8CSS-5

*



Functions

Feature Design

Energy efficiency class

Exterior dimensions in cm (h/w/d)

Also Available

Finish

RRP Incl VAT & PRF

4 - Electronic Clock / Programmer

Under Counter Double Oven

Cucina

AA

720 / 554-564 / 550

Black DUCO4CBL-5

Stainless Steel

€1,049 (PRF €1)

8 - Analogue LED Electronic Clock / Programmer

Stay Clean Liners

Classic

AA

720 / 554-564 / 550

DUCO81CSS-5

Stainless Steel

€1,199 (PRF €1)

45cm Compact Ovens can be teamed with coffee machines or plate warming drawer



45cm Compact Ovens

SC45MC2

SC45V2

S45MCX2

Functions

10 - Digital Ele. Programmer with Multi Display

6 - Digital Ele Programmer with Multi Display

10 - Digital Ele Programmer with multi-Display

Feature Design

White LED Display

Steam Oven

Pizza Function

Energy efficiency class

Linea

Linea

Classic

Exterior dimensions in cm h/w/d)

450 / 558-568 / 550

450 / 558-568 / 550

450 / 558-568 / 550

Also Available

Black SC45MCNE2 & SilverGlass SC45MCSG2

Black SC45VNE2

N/A

Finish

Stainless Steel

Stainless Steel

RRP Incl VAT & PRF

€1,039 (PRF €1)

€999 (PRF €1)

€1,039 (PRF €1)



Coffee Machines

CMSC45

CMS45X

Functions

Multilanguage LCD Display

Multilanguage LCD Display

Feature Design

5 Level Programmable Coffee Strength

5 Level Programmable Coffee Strength

Exterior dimensions in cm h/w/d)

Linea

Classic

Also Available

450 / 560 / 550

450 / 560 / 550

RRP Incl VAT & PRF

€1,499 (PRF €1)

€1,549 (PRF €1)



Warming Drawer

CT15X

CT15-2

Functions

Temperature range from 30 to 75°C

Temperature range from 30 to 75°C

Feature Design

Electronic Touch Controls

Electronic Touch Controls

Exterior dimensions in cm (h/w/d)

Classic

Linea

Also Available

583-585 / 560-568 / 580

583-585 / 560-568 / 580

RRP Incl VAT & PRF

€499

€449

All Smeg Gas Hobs Adaptable for LPG

Installation Options for Any Kitchen Style.....



Gas Hobs	SE64SNX3 *	SE60SGH3 *	SE70SGH-5 *
Functions	4 Burner Gas Hob with Safety Valves	4 Burner Gas Hob	5 Burner Gas Hob with Cast Iron Stands
Feature Design	Cucina	Cast Iron Pan Stands Cucina	Ultra Rapid Burner Cucina
Energy efficiency class	N/A	N/A	N/A
Exterior dimensions in cm (h/w/d)	478 / 555 / 30	478 / 555 / 30	478-482 / 550-560 / 32
Also Available	N/A	N/A	N/A
Finish	Stainless Steel	Stainless Steel	Stainless Steel
RRP Incl VAT & PRF	€229	€299	€389



Gas Hobs	PS906 *	PGF64 *
Functions	5 Burner Ultra Low Gas Hob with Cast Iron Pan Stands	Ultra Low 4 Burner Gas Hob
Feature Design	Ultra Low with 3 Way Burner Classic	Ultra Low Classic
Energy efficiency class	N/A	N/A
Exterior dimensions in cm h/w/d)	490 / 878 / 73	488 / 592 / 75
Also Available	N/A	70cm / 90 cm and Flush Fit
Finish	Stainless Steel	Stainless Steel
RRP Incl VAT & PRF	€729	70cm €599 / 90cm €599 €439

Electric Hobs

Several new features have been designed to offer more functionality and practicality of use.

Timer: All models have a timer which automatically ends cooking after a preset time, with an acoustic alarm.

Quick start: When this function is selected, the chosen temperature is reached faster. The heating element works at maximum power until the right temperature is reached. The power is then automatically decreased in order to maintain the correct temperature. This option can be selected together with another power level.



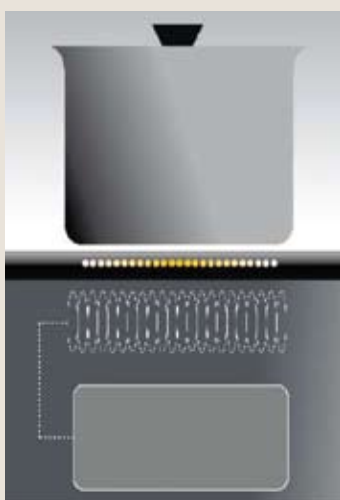
Ultra low: The temperature for this option is very low (about 60°C), making it ideal for melting chocolate or butter and simply to keep food warm.



Power booster (P): This function allows the heating element to work at maximum power until the right temperature is reached. The power is then automatically decreased in order to maintain the temperature. When this function is selected the letter P appears on the display.



Electric Hobs	SE640CXM *	SE2640TC-1 *	SI3644B *
Functions	60cm 5 Ring Electric Hob	60cm Touch Control Hob	60cm Induction Hob
Feature		Automatic Safety CutOut	Timer for all Zones
Design	Cucina	Classic	N/A
Energy efficiency class	N/A	N/A	N/A
Exterior dimensions in cm h/w/d)	490 / 565 / 40	490 / 565 / 40	490 / 565 / 50
Also Available	N/A	70cm & 90cm	77cm & 90cm
RRP Incl VAT & PRF	€299	€479	€729



Induction cooking is based on magnetic fields: each 'element' (an induction coil) generates a magnetic field that induces heat onto a ferrous material based pan. In essence the pot becomes the element that cooks the food, so the surface doesn't reach the temperatures of standard ceramic hobs, only picking up residual heat from the pan base.



Induction Hobs	SE295ID1
Functions	90cm Induction Hob
Feature	Timer for all Zones
Design	N/A
Energy efficiency class	N/A
Exterior dimensions in cm h/w/d)	490 / 878 / 52
Also Available	77cm & 90cm
RRP Incl VAT & PRF	€1,499

TWO OVENS FOR EVERY COOKING NEED

An ample multifunction fan oven and a second smaller oven Smeg double ovens offer maximum flexibility in use, for example the A5-6 has a main oven with a large capacity of 70 litres and second traditional size cavity, with a special pizza stone that cooks a pizza in just a few minutes



Home Baked Pizza

An **exclusive system**, the only one on the market, a hot refractory stone in direct contact with lower element and the circular element at the back of the oven means you can cook pizza in just 3-5 minutes. Excellent too for cooking focaccia bread, savoury flans and fish or vegetables in foil, that don't dry up but stay moist and tasty.



Pizza function:
The simultaneous operation of these three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Opera Range Cooker

A2-6

Functions

Feature
Design

Energy efficiency class

Exterior dimensions in cm (h/w/d)

Also Available

Finish

RRP Incl VAT & PRF

8 - Analogue LED Electronic Clock / Programmer

Stay Clean Liners

Opera

AA

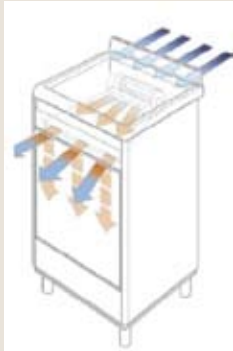
895 / 1000 / 565

Black A2BL-6 & White A2WH-6 & Pyrolytic A2PY-6

Stainless Steel

€2,999 (PRF €1)

Air Cooling System



The Fresh forced air recirculation-system means that the door and its components inside the oven remain cool, ensuring greater safety and a longer life for your appliance. The cooling system remains in operation even when cooking is finished, continuing to function with the oven switched off, so as to dissipate the heat that has accumulated inside.



Symphony Range Oven

SY4110

Functions	Feature
	Design
Energy efficiency class	
Exterior dimensions in cm (h/w/d)	
Also Available	
Finish	
RRP Incl VAT & PRF	

8 - Analogue LED Electronic Clock / Programmer
Stay Clean Liners
Symphony
AA

Black - SY4110BL & White - SY4110WH
Stainless Steel

€2,499 (PRF €1)



Concert Range Cooker

SUK92MFX5

SUK62CMX5

Functions	Feature
	Design
Energy efficiency class	
Exterior dimensions in cm (h/w/d)	
Also Available	
Finish	
RRP Incl VAT & PRF	

Digital Electronic Clock/Programmer
90cm Double Oven
Concert
AB

Black SUK92MBL5
Stainless Steel

€1,699 (PRF €1)

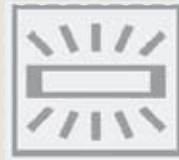
Digital Electronic Clock/Programmer
Ceramic Top
Concert
AB

Black SUK62CBL5
Stainless Steel

€1,439 (PRF €1)



Extractor hood:
extracts the cooking fumes and expels them outside, using a vent kit. The diameter of the ducting hose should match the vent outlet of the hood.



Many Smeg hoods have a warning light that comes on when it is time to change the filters. This handy system ensures that the hood will always function properly.



Extraction Hoods

Functions

Feature Design

Also Available

Finish

RRP Incl VAT & PRF

KD6X-1

60cm Chimney Hood

3 Speeds

Cucina

662-952 / 600 / 460

70cm KSE71X & 90cm KSE91X

Stainless Steel

€199

KSE61X

60cm Stainless Steel Chimney Hood

3 Speeds

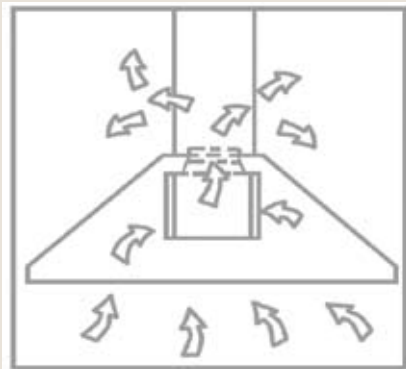
N/A

690-1130 / 589 / 450

70cm KSE71X & 90cm KSE91X

Stainless Steel

€379



Filter hood:
extracts the cooking fumes and passes them through active charcoal filters, recirculating the cleaned air into the room.



Extraction Hoods

Functions

Feature Design

Also Available

Finish

RRP Incl VAT & PRF

KFV60

60cm Glass & St/Steel Hood

3 Speeds

N/A

772-1130 / 898 / 280

90cm KFV90

Stainless Steel & Glass

€439

KEIV90

90cm Island Hood

3 Speeds

800-1060 / 898 / 490

Silver Glass Front

€649



FreeStanding Dishwasher

DC122B

DC146LSS

Functions	Feature
Energy efficiency class	
Exterior dimensions in cm (h/w/d)	
	Noise Level
RRP Incl VAT & PRF	

Multi Function 60cm Black Dishwasher
12 Place Settings
AAA
Ultracleanse programme
850 / 600 / 598
49dB
€549 (PRF €1)

Multi Function 60cm SS Door
14 Place Settings Hyclean Option
AAA
Available in Black & White
850 / 600 / 598
43 dB
€799 (PRF €1)



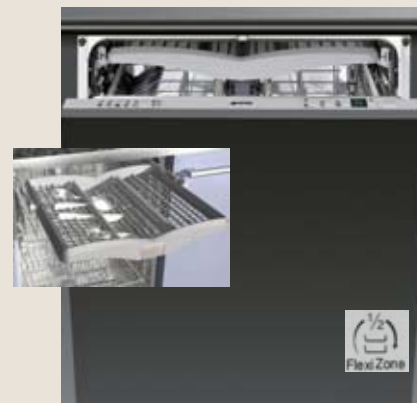
Integrated Diswashers

DIC6



Functions	Feature
Energy efficiency class	
Exterior dimensions in cm (h/w/d)	
	Noise Level
RRP Incl VAT & PRF	

5 Programmes - 60cm Intg. Dishwasher
12 Place Setting, 4 temperatures
AAA
DIC4-45cm Available @ €659
820 / 600 / 575
48dB
€499 (PRF €1)



Integrated Diswashers

DI6013

DI6014

Functions	Feature
Energy efficiency class	
	Features
Exterior dimensions in cm (h/w/d)	
	Noise Level
RRP Incl VAT & PRF	

EnerSave 60cm Intg. Dishwasher
13 Place Setting, 4 temperatures
AAA
New Hyclean Function & Floor Lighting
820 / 600 / 575
43dB
€599 (PRF €1)

EnerSave 60cm Intg. Dishwasher
14 Place Setting, 4 temperatures
AAA
New Third Upper cutlery basket with Internal Illumination & Floor Lighting
820 / 600 / 575
39dB
€759 (PRF €1)



Bacteria Stop
Interior walls are finished in antibacterial material of silver ions. Silver has natural anti-microbial properties that combat bacteria.



Frost Free
Frost Free products do not require defrosting, they offer a substantial time saving



Integrated Fridge / Freezer	CR5050A7 *	UKFL164AP
Functions	In Column Combined Fridge Freezer	In Column Larder Fridge
Litre Capacity	273LTR	146LTR
Design	Cucina	Cucina
Energy efficiency class	A	A+
Exterior dimensions in cm (h/w/d)	1776 / 560 / 555	875-880 / 560 / 545
RRP Incl VAT & PRF	€849 (PRF €5)	€849 (PRF €5)



Cool n Fresh
A compartment ideal for keeping fish, meat, dairy products and other highly perishable foods fresh.



Fast Freezing
This options is useful when you want to freeze a large quantity of fresh food.



Integrated Fridge / Freezers	LF1700C *	FR1650C *	UKVI144A
Functions	Integrated Underworktop Fridge	In Column Larder Freezer	In Column Freezer
Litre Capacity	144LTR	146LTR	103LTR
Design	Cucina	Cucina	Cucina
Energy efficiency class	A	A	N/A
Exterior dimensions in cm h/w/d)	820-870 / 600 / 545	875-880 / 560-570 / 550	875-880 / 560 / 555
RRP Incl VAT & PRF	€479 (PRF €2)	€479 (PRF €2)	€449 (PRF €2)



FAB28

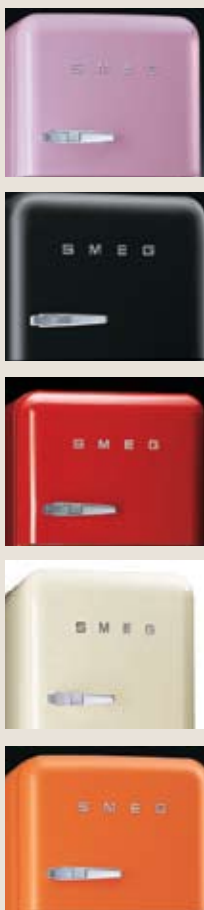


FAB30



FAB32

Feature	Fridge with Ice Box	Freezer Over Fridge	Fridge Over Freezer
Energy efficiency class	A+	A+	A+
	Available in 12 Different Colours	Available in 10 Different Colours	Available in 10 Different Colours
Dimensions (h/d/w)	1510 / 600 / 540	1680 / 600 / 530	1790 / 600 / 530
	Must leave 175mm on hinged side	Must leave 175mm on hinged side	Must leave 175mm on hinged side
RRP Incl VAT & PRF	€1,359 (PRF €5)	€1,699 (PRF €5)	€1,999 (PRF €5)



CVB20RP

Feature	Freezer
Energy efficiency class	A+
	Available in 4 Different Colours
Dimensions (h/d/w)	1510 / 600 / 540
	Must leave 175mm on hinged side
RRP Incl VAT & PRF	€1,499 (PRF €5)





Integrated Washer/Dryers	WDI12C1	WMI12C7
Functions	14 Wash Programmes	15 Wash Programmes
Feature	Fully Integrated Washer Dryer	Fully Integrated Washing Machine
Energy efficiency class	CA	AAB
Exterior dimensions in cm (h/w/d)	825 / 600 / 575	825 / 600 / 580
RRP Incl VAT & PRF	€885 (PRF €1)	€719 (PRF €1)

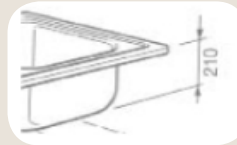
SMEG Sinks & Taps

Installation options

The large range of models offers a selection of installation choices in a variety of widths with co-ordinating accessories and taps.



Inset, low profile and undermounted styles with curved or squared corners, and single, double or triple bowl options, with or without drainer, all of them easy to install.



Extra deep bowls
Extra deep sinks offer a greater capacity and versatility. The majority of Smeg sinks are 210mm deep, approximately 40% deeper inset undermount than most other sinks on the market.



CUR100 *

Single Bowl Drainer Reversible
ST/STEEL INSET SINK
Cucina

€149



CUR150 *

1.5 Bowl Single Drainer Reversible
ST/STEEL INSET SINK
Cucina

€179



LE861S

*

Inset Single Bowl

Rigae Range, LE861D LHG €199
€199



LE102D

*

Inset Single Bowl

€249



UM30

*



UM40

*



UM3416-1

*

Undermounted Sink

Alba Range
€125

Undermounted Sink

Alba Range
€149

Undermounted Sink

Alba Range
€149

Reversible Undermounted Sink

Alba Range
€279

Price includes traps



FM34R-1

*

Rectangular Inset Bowl

Alba Range
€209



UM16

*

Undermounted Sink

Alba Range
€99



LE862

Inset Single Bowl

Rigae Range,
€299



FM37C

Round Bowl

Alba Range

€169

111 - round drainer in st/steel to match FM37C = €109



VSTQ72-2	VQ72-2	LQR100-2
70cm Undermount Single Sink	70cm Single Rectangular Sink	100cm 1.5 bowl
Quadra	Quadra	Quadra
VSTQ50-2 -50cm €579, VSTQ40-2 -40cm, €359 VSTQ20 -20cm €359	VQ50-50cm €579, VQ40-2-40cm €529, VQ20-20cm €509	LQR861-2 €849
€429	€599	€1,049



RIMINI-2	Palermo	PISA-BN	UK PARMA	SIENA
Chrome Finish	Chrome Finish	Chrome Finish PISA-BN Brushed Nickle finish €209	Chrome Finish	Brushed St/Steel
€85	€139	€179	€379	€469



NAPOLI	TORINO	MDQ5-IS	MFQ8	MFQ6
Chrome Finish Water Purification Tap	Chrome Finish	Brushed Steel	Brushed Steel	Brushed Steel
€539	€549	€779	€749	€779

Unique Selling Points



All SMEG Single Ovens Have :

- 1 All Single Ovens have an exclusive routed out circular area in the bottom cavity ideal for the PRTX Pizza Stone as an optional Extra
- 2 Larger Oven cavity from 60lt to 68lt
- 3 Circular Function
- 4 13 amp fuse even on pyro clean

Please Visit our Showrooms

Opening Hours 8.30am-
5.30pm Monday to Friday



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