

DOLCE STIL NOVO

BY





Love, beauty, and honesty are all hallmarks of Dolce Stil Novo, the Italian 13th century literary movement.

Dolce Stil Novo, also known as “sweet new style” is inspired by love, the feeling of utopia and a sense of purity and peace, just like nature.

Dolce Stil Novo by Smeg is the creation of something completely new.

The comprehensive collection offers exclusive, beautiful and truly unique aesthetics, and is partnered with leading technology to create superior quality built-in appliances for the contemporary kitchen.

Dolce Stil Novo. Love has no boundaries

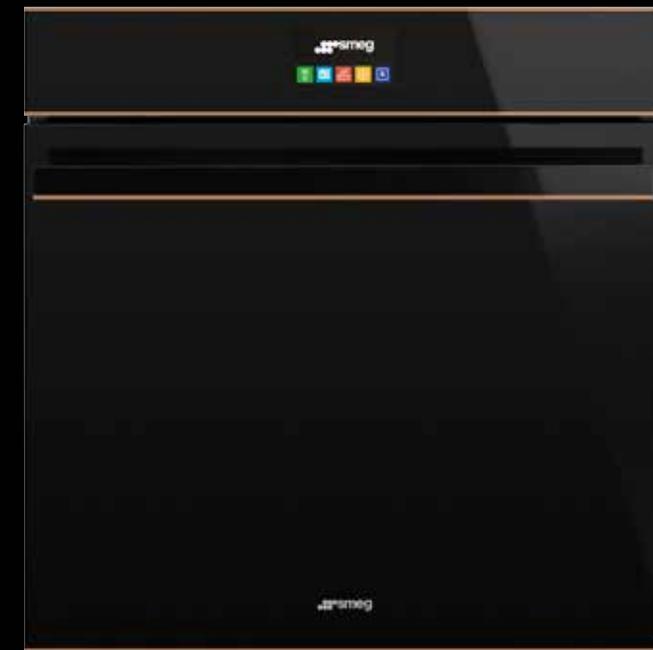
MADE IN ITALY



In a design that lets opposites meet – darkness becomes light, functionality merges into the aesthetic.

The pinnacle of Italian design has been achieved with one of the country's most lauded architects, in collaboration with Smeg, crossing the great divide between kitchen appliance and furniture with a sublime, luxurious collection called Dolce Stil Novo.

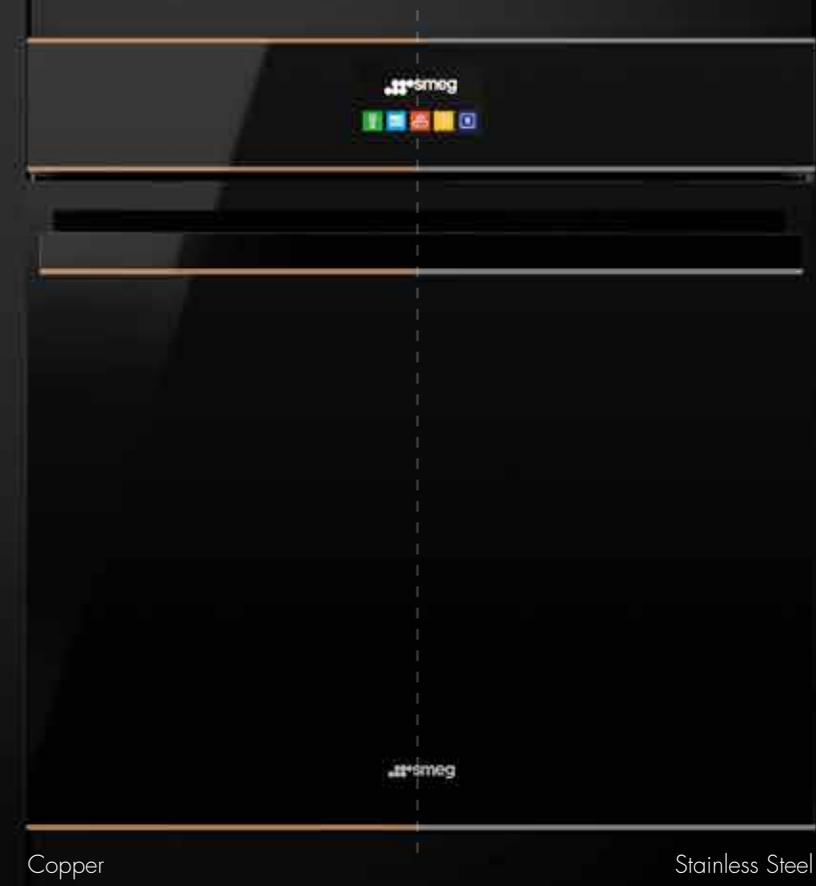
Guido Canali and Smeg have seamlessly integrated beauty and style with ground-breaking technology to create one of the world's most sophisticated and comprehensive appliance collections that enhances the user experience while never detracting from the emotion of the most vital part of the domestic living space.

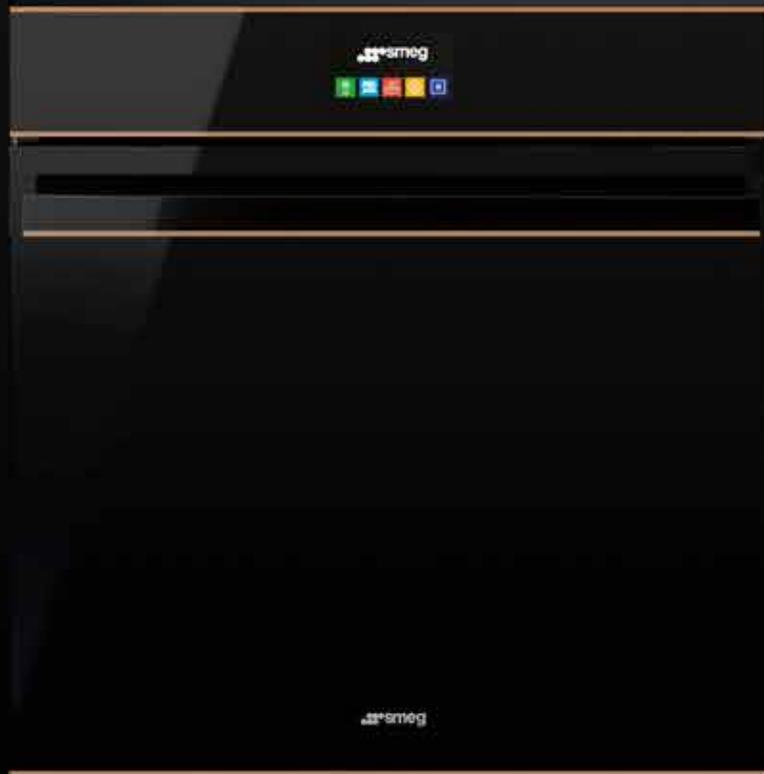




Introducing the Dolce Stil Novo collection

Dolce Stil Novo, inspired by the 13th century literary movement in Sicilian and Tuscan love poetry, means 'Sweet New Style'. An apt name for a complex collection of advanced appliances featuring minimalist styling in black Eclipse glass with refined copper or stainless steel detailing.





Excellence As Standard



TOUCH DISPLAY

The TFT touchscreen interactive display is easy to use. Intuitive steps give the user access to functions, cooking programmes, times and temperatures.



SMARTSENSE PLUS

A self-guide programme that ensures perfect results every time. Users are guided through a particular recipe with instructions on function selection, cooking time, temperature, shelf position and pre-heating. Users can see at a glance exactly where the cooking process is at any time.



PYROLYTIC

Pyrolytic self-cleaning means one less kitchen chore. The oven heats to a temperature approaching 500°C and carbonises grease and food residue to a fine ash which can be easily wiped away with a damp cloth. No harsh chemicals are required. Door remains safe to touch.



SOFT CLOSE DOOR

The new soft-close mechanism on Smeg's oven doors ensures a two-stage soft and quiet close. Smeg's quality hinges also ensure the door will not drop on opening, an intrinsic safety feature.



COOL DOOR

One of the safest, coolest doors available - even at extremely high temperatures - the Smeg oven door is safe to touch. This feature also ensures a cooler, more comfortable kitchen environment.



EVER CLEAN ENAMEL

The superior quality of Smeg's signature Ever Clean enamel, which is highly durable and easy to clean, is the result of nearly 70 years of enamelling expertise; ensuring long-life performance of every Smeg oven.

Thermoseal Plus

Smeg's revolutionary Thermoseal technology now with the addition of steam injection offers greater cooking versatility and results. Cooking is elevated to professional status; meat and fish remain succulent and juicy, pastry is crisp and bread is cooked with a golden crust.

Five steam assist cooking functions

Five different steam assist cooking functions give you the flexibility to cook all types of food. Whether it's roasting, grilling or baking you will always achieve perfect results.

Pyrolytic cleaning

The Pyrolytic cleaning function takes interior temperatures to around 500°C whereby all the grease and dirt is burnt off all interior walls. This process negates the need to use any chemicals or detergents.

Three levels of steam intensity

Low, medium or high steam intensity can be set depending on the cooking time and type of food being cooked.

Innovative water filling system

The water is drawn in through a flexible tube which pushes back into the cavity when it is not used. This discreet system has no impact on the volume of the cavity.

Steam assist oven

Smeg's steam assist ovens offer you the best of both worlds. Cook the traditional way or choose to cook with steam assistances.

Steam assisted cooking is a natural, healthy way to preserve vitamins and nutrients in food. While flavours are intensified and food kept moist, ingredients can still be crisped on the outside. The addition of steam enables less fat to be used, for healthier, more natural cooking. The oven uses precisely the right amount of water for the cooking process, with an innovative suction tube to draw in the water.





SFPR9604NR/NX

90cm Dolce Stil Novo
Thermoseal Pyrolytic Built-In Oven

Black Eclipse glass with copper
or stainless steel trim

Key Features

Thermoseal
SmartSense Plus
Pyrolytic cleaning
Ever Clean enamel
Soft close door

896mmW x 571mmD x 475mmH

17 total functions
50 SmartSense Plus menus
TFT display
100L capacity
5 cooking levels
Fully programmable
Pyrolytic cleaning
2 x 40W halogen lights
Safety - Cool Door technology,
thermal protection system, child
safety lock and controls lock.



SFPA6604STNR/NX

60cm Dolce Stil Novo Thermoseal Plus
Pyrolytic Steam Assist Oven

Black Eclipse glass with copper
or stainless steel trim

Key Features

Thermoseal Plus
SmartSense Plus
Pyrolytic cleaning
Ever Clean enamel
Soft close door

597mmW x 548mmD x 592mmH

22 total functions
50 SmartSense Plus menus
TFT display
79L capacity
5 cooking levels
Fully programmable
Pyrolytic cleaning
2 x 40W halogen lights
Safety - Cool Door technology,
thermal protection system, child
safety lock and controls lock.



SFPA6604NR/NX

60cm Dolce Stil Novo Thermoseal
Pyrolytic Built-In Oven

Black Eclipse glass with copper
or stainless steel trim

Key Features

Thermoseal
SmartSense Plus
Pyrolytic cleaning
Ever Clean enamel
Soft close door

597mmW x 548mmD x 592mmH

17 total functions
50 SmartSense Plus menus
TFT display
79L capacity
5 cooking levels
Fully programmable
Pyrolytic cleaning
2 x 40W halogen lights
Safety - Cool Door technology,
thermal protection system, child
safety lock and controls lock.





Excellence as Standard



TOUCH DISPLAY

The TFT touchscreen interactive display is easy to use. Intuitive steps give the user access to functions, cooking programmes, times and temperatures.



COOL DOOR

One of the safest, coolest doors available - even at extremely high temperatures - the Smeg oven door is safe to touch. This feature also ensures a cooler, more comfortable kitchen environment.



VAPOUR CLEAN

Smeg's Ever Clean enamel's tough surface has a glassy finish, so a simple spray of water and detergent around the cavity in conjunction with the Vapour Clean option will generate heat and steam to soften any grease for a wipe-clean result.



SOFT CLOSE DOOR

The new soft-close mechanism on Smeg's oven doors ensures a two-stage soft and quiet close. Smeg's quality hinges also ensure the door will not drop on opening, an intrinsic safety feature.



SMARTSENSE PLUS

A self-guide programme that ensures perfect results every time. Users are guided through a particular recipe with instructions on function selection, cooking time, temperature, shelf position and pre-heating. Users can see at a glance exactly where the cooking process is at any time.



EVER CLEAN ENAMEL

The superior quality of Smeg's signature Ever Clean enamel, which is highly durable and easy to clean, is the result of nearly 70 years of enamelling expertise; ensuring long-life performance of every Smeg oven.

Built-in compact ovens

Blast chiller

The blast chiller was invented to meet the needs of professional kitchens; making it possible to quickly bring a just-cooked dish to a core temperature of 3°C without exposing it to agents that would compromise its quality, safety and preservation.

With the Smeg blast chiller you can freeze, cook at low temperatures, prove dough for a pizza, flawlessly temper chocolate, and prepare incredibly fresh yoghurt and ice cream. A new, complete cooking experience.

SmartSense Plus auto programs

The innovative smart cooking system with colour touch control display, provides 60 automatic programs which allow you to get excellent results.

Multi functional

The Smeg Blast Chiller incorporates 5 cooling and five heating functions. It is the only appliance that makes it possible to blast chill food straight after cooking; quickly and carefully freeze and defrost food; cook meat and fish at low temperature; prove yeast dough; hold food at the ideal temperature; and provide meals that are hot and ready to serve, as well as chill beverages.

Soft Close system

Thanks to special hinges the door closes softly and silently by itself.

Core temperature probe

Monitors the temperature of the food being blast chilled, rapid frozen or cooked.



Speed oven

Smeg speed ovens are the ideal solution for those who need to cook quickly whilst benefiting from considerable energy savings. Smeg's Speed Oven is primarily a multifunction oven which is supplemented with innovative microwave technology for faster cooking times. Smeg's Speed Oven cooks approximately 30% faster than conventional ovens.

Power and speed

As well as offering traditional microwave cooking, speed ovens allow you to use convection and microwave cooking simultaneously. This combination increases your baking options and allows maximum versatility in the kitchen. Time savings of up to 30% can be achieved without any compromise in texture, colour and succulence.

Tilting grill

The speed oven features a tilting grill that can easily be unhooked to move the heating element and clean the oven roof in one simple, convenient step.

Telescopic shelves

Telescopic rails allow hot food to be checked very safely, particularly when grilling, and are extremely convenient and easy to use. Most models have these rails as standard - or they are available as an optional accessory.

Large cavity

The large cavity enables the performance of a traditional oven - but with the speed of a microwave. The absence of a turntable maximises the internal capacity, thereby optimising usable space and accommodating dishes of different sizes and shapes.



Combi-steam oven

Smeg's combi steam ovens combine conventional multifunction cooking with steam - offering a whole new world of versatility for cooking at home. The level of steam can be adjusted from 20% to 75% (for more juicy dishes) but the same level of crispness can be achieved as with traditional cooking methods.

The introduction of pure steam to a multifunction oven creates impressive, professional results. Roast potatoes that are fluffy on the inside and crisp on the outside are guaranteed. As are tender chicken breasts and succulent roast pork with crunchy crackling.

Steam regeneration

This function can reheat precooked dishes, without the food becoming too dry or hard, as it works by introducing just the right degree of moisture.

TFT touch control

The easy to use large colour TFT touch display allows functions and temperatures to be visible at a glance - together with access to 50 automatic cooking programmes and 10 customisable recipes.

Ever Clean enamel

Smeg's Ever Clean enamel's tough surface has a glassy finish, so a simple spray of water and detergent around the cavity, in conjunction with the Vapour Clean option, will generate heat and steam to soften any grease for a wipe-clean result.

Innovative water filling system

The water is drawn in through a flexible tube which disappears into the cavity when it is not in use. This discrete system has no impact on the volume of the cavity or the oven's interior or exterior aesthetics, meaning that the Smeg combi - steam oven has one of the largest compact cavities and is one of the best looking ovens on the market.





SAB4604NR/NX

45cmH Dolce Stil Novo
Compact Blast Chiller

Black Eclipse glass with copper
or stainless steel trim

Key Features

-35 to 75°C range
Rapid chilling and freezing
Defrost, chill and reheat
Delay start
Colour touch controls

597mmW x 548mmD x 450mmH

10 total functions
60 SmartSense Plus menus
TFT display
50L capacity
3 cooking levels
Fully programmable
Automatic cleaning
1 x 40W halogen lights
Safety - Cool Door technology,
thermal protection system, child
safety lock and controls lock.



SFA4604MCNR/NX

45cmH Dolce Stil Novo
Compact Speed Oven

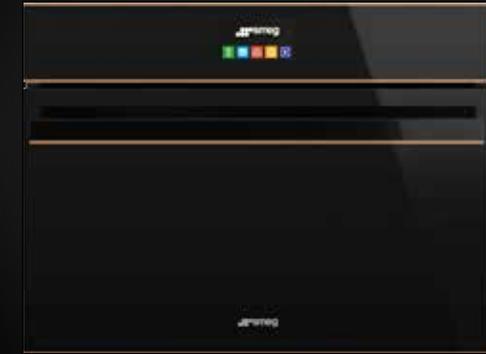
Black Eclipse glass with copper
or stainless steel trim

Key Features

Thermoseal
SmartSense Plus
Vapour clean
Ever Clean enamel
Soft close door

597mmW x 548mmD x 450mmH

18 total functions
50 SmartSense Plus menus
TFT display
50L capacity
3 cooking levels
Fully programmable
Vapour clean
2 x 40W halogen lights
Safety - Cool Door technology,
thermal protection system, child
safety lock and controls lock.



SFA4604VCNR/NX

45cmH Dolce Stil Novo
Compact Combi Steam Oven

Black Eclipse glass with copper
or stainless steel trim

Key Features

Thermoseal
SmartSense Plus
Vapour clean
Ever Clean enamel
Soft close door

597mmW x 548mmD x 450mmH

18 total functions
50 SmartSense Plus menus
TFT display
50L capacity
3 cooking levels
Fully programmable
Vapour clean
1 x 40W halogen lights
Safety - Cool Door technology,
thermal protection system, child
safety lock and controls lock.



Chef function

The Chef function interchanges compression cycles with decompression ones. The increase and decrease of the internal pressure allows us to optimise and speed up operations such as marinades or infusions, which would otherwise require a lot more time. This cycle can be repeated many times on the same bag to reach the desired result.

Three levels of vacuum

The Smeg vacuum drawer has three adjustable vacuum levels to enable all types of foods to be stored in bags or special storage containers.

Absolute vacuum sensor

Allows the vacuum drawer to reach a vacuum of up to 99.9%.

Drawer stabilisation device

Reduces vibration and the risk of the drawer closing during use.

Double phase welding system

Guarantees a perfect seal of the bag even in the presence of wrinkles or food residues. There is choice of three sealing levels for various bags.

Vacuum drawer

Smeg's vacuum sealing drawer has a wide range of applications - from creating the perfect conditions for food storage to the preparation of dishes for sous-vide cooking. The primary function of the drawer is to remove all air from the storage bags and then seal them to create a perfect, airtight environment. This preserves the quality of the food for a longer period of time.





CPV615NR/NX
1.5cm Dolce Stil Novo
Vacuum Drawer

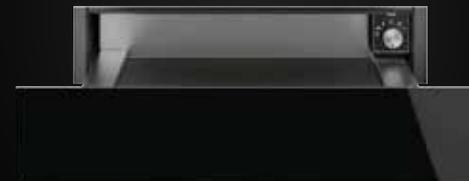
Black eclipse glass with copper
or stainless steel trim

Key Features

3 x vacuum levels
Chef function
Touch control
Bag & container options
Tempered glass lid

597mmW x 538mmD x 135mmH

Designed to fit beneath Smeg built-in
Dolce Stil Novo Compacts



CPR615NR/NX
1.5cm Dolce Stil Novo
Warming Drawer

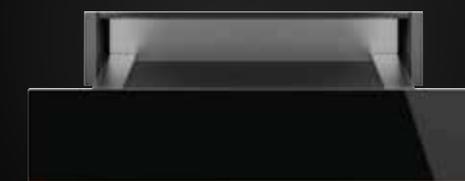
Black eclipse glass with copper
or stainless steel trim

Key Features

Push to open
Variable temperature control
Silicon antislip mat
Black Eclipse glass
Dolce Stil Novo design

597mmW x 538mmD x 135mmH

Designed to fit beneath Smeg built-in
Dolce Stil Novo Compacts
Variable temperature control (30°C to 80°C)



CP615NR/NX
1.5cm Dolce Stil Novo
Storage Drawer

Black eclipse glass with copper
or stainless steel trim

Key Features

Push to open
Silicon antislip mat
Black Eclipse glass
Dolce Stil Novo design

597mmW x 538mmD x 135mmH

Designed to fit beneath Smeg built-in
Dolce Stil Novo Compacts





Built-in coffee machine

Smeg offers built-in coffee machines to complete your kitchen, to make a range of professional coffee drinks in the comfort of your own home. The built-in coffee machines utilise a 15 bar pressure pump. This maximises the flavour extraction from the coffee beans, resulting in a delightful crema for a perfect cup of coffee every time.



CMS4601NR/NX

45cmH Dolce Stil Novo
Built-in Coffee Machine

Black eclipse glass with copper or stainless steel trim

Key Features

Fully automatic
15 bar pressure
Choice of coffee strength and length
Fully adjustable parameters
Easy to use milk frother gives Barista results

595mmW x 415mmD x 455mmH

LCD display - touch control
3 x adjustable temperatures
15 bar pump pressure
Coffee bean capacity 220g
Water tank capacity 1.8L

Programmability

Single or double shot
5 preset coffee strengths:
Extra light, light, medium,
strong, extra strong
3 variable coffee lengths





Wines stored with the utmost care

ELECTRONIC TEMPERATURE CONTROL

Thanks to a high-precision electronic control system, the temperature can be set and kept constant, even when the external temperature varies, thus preserving the quality of the wine.

VIBRATION PROTECTION

Even the smallest vibrations can affect wine by lifting sediments. In order to protect the bottles against these damaging effects, Smeg wine cellars are equipped with a cooling system which keeps vibrations to a minimum.

ACTIVE CARBON FILTER

A special carbon filter insulates the temperature and humidity within the wine cellar facilitating the preservation and the filter ensures the air quality remains constant.

SPACIOUS AND FLEXIBLE RACKS

The wine cellar features removable and sliding solid oak racks, a homage to noble winemaking traditions. This prestigious natural wood - the same used to make barrels since ancient times - preserves the bottles in their natural environment.

LIGHT

Thanks to the Smeg wine cellars' Eclipse black-glass technology, the wine is perfectly shielded. It protects from any damaging light, provides greater visual impact and gives maximum transparency when the light is on and complete darkness when the light is off.

VENTILATION

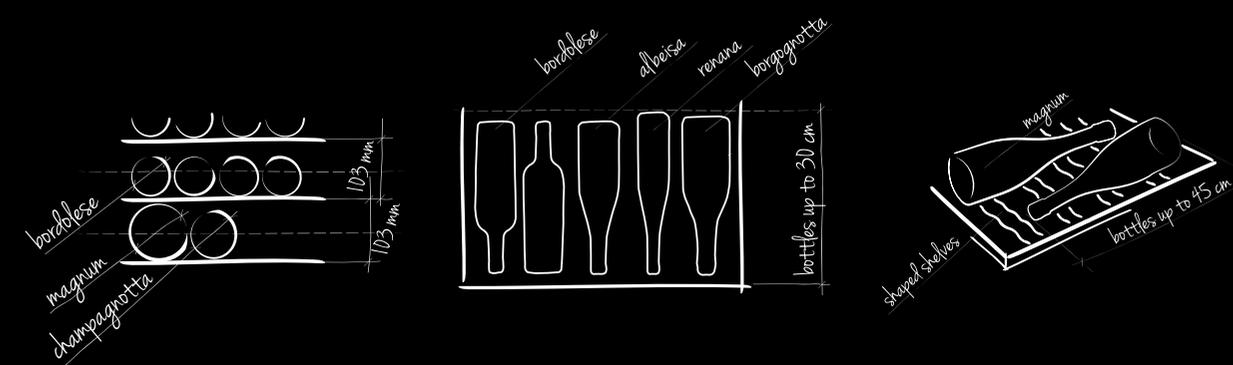
Smeg wine cellars feature a special ventilation function in order to maintain the ideal level of humidity.

Perfectly shaped housings

Thanks to the cellars' perfectly shaped housings the racks can accommodate bottles of different diameters and heights.

Wine cellars

Italy is the country with the largest and most diverse wine production in the world. Its climate, the varieties of grape, its geological characteristics and the lay of the land make the "Bel Paese" - which the Ancient Greeks called Enotria, "land of wine" - the ideal place to produce excellent wines. This passion for beautiful wines and the importance of preserving their authenticity have inspired Smeg to create a new range of wine cellars that are masterpieces in technology and design.





Key Features

- External temperature control
- 18 bottle capacity
- Slavonian oak shelves
- UV resistant glass
- Vibration protection

596mmW x 554mmD x 448mmH

CVI618NR/NX

45cmH Dolce Stil Novo
Built-in Wine Cellar

Black eclipse glass with copper or
stainless steel trim

Copper Trim

CVI618NRS - Left hinge
CVI638NR - Right hinge

Stainless Steel Trim

CVI618NXS - Left hinge
CVI638NX - Right hinge

52L Capacity

- Stores upto 18 bottles
- LED display with external touch control
- Adjustable temperature from 5° to 20°C
- Electronic temperature control
- 1 x fixed wooden shelf & 2 x removable shelves with telescopic guide rails
- Slavonia oak shelves
- LED internal light
- Anti UV ray glass
- Automatic defrost
- Active charcoal filter
- Low vibration compressor



Key Features

- External temperature control
- 38 bottle capacity
- Slavonian oak shelves
- UV resistant glass
- Vibration protection

595mmW x 616mmD x 820mmH

CVI638N/NS

82cmH Dolce Stil Novo
Underbench Wine Cellar

Black eclipse glass

CVI638N - Left hinge
CVI638NS - Right hinge

114L Capacity

- Stores upto 38 bottles
- LED display with external touch control
- Adjustable temperature from 5° to 20°C
- Electronic temperature control
- 2 Adjustable temperature zones
- 2 x fixed wooden shelf & 3 x removable shelves with telescopic guide rails
- Slavonia oak shelves
- LED internal light
- Anti UV ray glass
- Automatic defrost
- Active charcoal filter
- Low vibration compressor



Sommelier drawer

This precious drawer, crafted in natural oak, complements the wine cellar. With an external finish in black glass, the drawer is a luxurious element designed to enrich the tasting experience.

The drawer houses a sommelier tasting kit: one steel and wood corkscrew, one steel vacuum wine saver with two silicone corks, one Spumante wine cork, cork to pour wine, one drip-catcher, one sparkling wine steel and wood cork, a pair of Spumante pincers, one thermometer with housing, one red wine cork and one steel funnel with wooden handle.



CPS615NR/NX 15cmH Dolce Stil Novo Sommelier Drawer

Black eclipse glass with copper or stainless steel trim

Designed to fit beneath Smeg built-in Dolce Stil Novo Wine Cellars

Key Features

Push to open
Slavonian oak shelf
Silicon antislip mat
Black Eclipse Glass
Dolce Stil Novo design

597mmW x 538mmD x 135mmH

Supplied accessories

1 x Wine pump + 2 corks
1 x Sparkling wines cork
1 x Cork to pour wine
1 x Anti-drip cork
1 x Solid steel cork for sparkling wines
1 x Champagne/sparkling wine pliers
1 x Corkscrew sommelier
1 x Red wines cork
1 x Wine thermometer with slipcase
1 x Wine funnel with wooden handle



Elegant titanium trivets

In the new Dolce Stil Novo cooktops with blade flame burners the stainless steel trivets are treated with a special titanium finish. This treatment enhances the quality and increases the trivets' heat resistance.

The style of the cooking zones is amplified by the design of the burners which are perfectly integrated in the cooktop surface, making them extremely elegant.

Blade flame burners

Innovative for design and performance, the new Smeg patented blade flame burners guarantee maximum output. By producing a single vertical blade of fire, it minimises heat loss and transfers maximum flame power to the pot, reaching a new record of efficiency with low energy consumption.

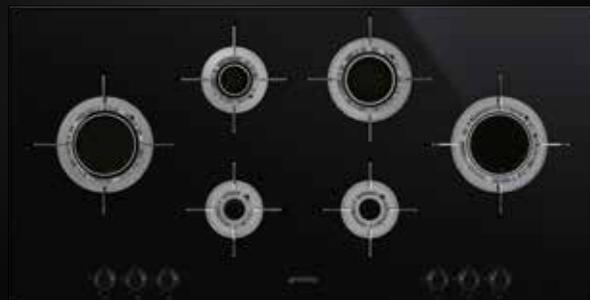
Ceramic glass

The black eclipse ceramic glass is highlighted by its shining elegance and minimalist design.

Blade flame

Offering stunning aesthetics and state of the art patented technology, Smeg's Dolce Stil Novo's top of the range hobs now feature our unique blade burner system. These flat 'blade' gas burners are patented and exclusive to Smeg. They deliver a continuous ring of vertical flame to guarantee maximum heat transfer, reduce heat dispersion and increase efficiency by 20% compared to standard burners. Each 'blade' component has been coated in a special premium titanium coating for longevity and can resist high temperatures up to 1100°C.





PVL6106CNAU

100cm Dolce Stil Novo
Blade Flame Gas Cooktop

Black ceramic glass

Key Features

Low energy consumption
Superior performance
Titanium coated pan stands
Easy clean ceramic surface
Flame failure device

1000mmW x 92mmH x 510mmD

6 burners

Left 12.6 mj/hr
Front Centre left 4.0 mj/hr
Rear Centre left 6.1 mh/hr
Front Centre Right 4.0 mj/hr
Rear Centre Right 9.0 mj/hr
Right 12.6 mj/hr

Gas connection set for natural gas -
regulator supplied and adaptable for ULPG -
no regulator required



PVL675CNAU

75cm Dolce Stil Novo
Blade Flame Gas Cooktop

Black ceramic glass

Key Features

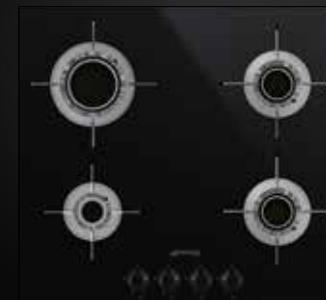
Low energy consumption
Superior performance
Titanium coated pan stands
Easy clean ceramic surface
Flame failure device

750mmW x 510mmD x 92mmH

5 burners

Left 12.6 mj/hr
Front Centre 4.0 mj/hr
Rear Centre 6.1 mh/hr
Front Right 4.0 mj/hr
Rear Right 9.0 mj/hr

Gas connection set for natural gas -
regulator supplied and adaptable for ULPG -
no regulator required



PV664CNAU

60cm Dolce Stil Novo
Blade Flame Gas Cooktop

Black ceramic glass

Key Features

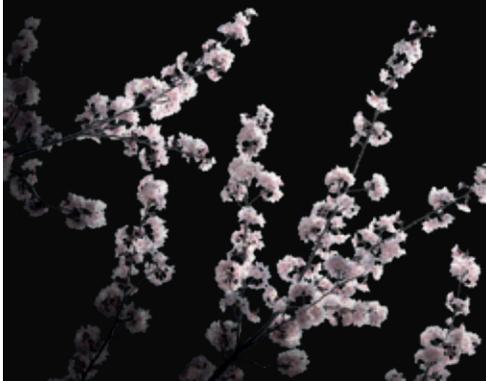
Low energy consumption
Superior performance
Titanium coated pan stands
Easy clean ceramic surface
Flame failure device

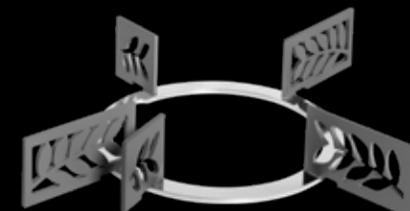
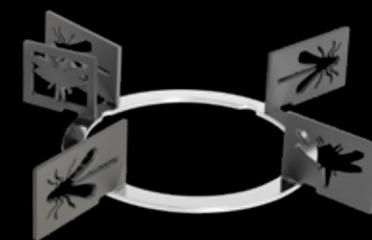
600mmW x 510mmD x 92mmH

4 burners

Front left 4.0 mj/hr
Rear left 10.4 mj/hr
Front right 6.1 mj/hr
Rear right 6.1 mj/hr

Gas connection set for natural gas -
regulator supplied and adaptable for ULPG -
no regulator required





Artistic trivets

Available as an option, Smeg offers trivets with a more creative design; inspired by nature, such as birds, butterflies, leaves and fruit. They transform the cooktop into a work of art with a strong aesthetic appeal; guaranteeing the same performance provided by standard trivets.

Ceramic glass

The ceramic glass in the new gas models combines a unique durability at high temperatures (even 800°C) and extreme adaptability to sudden temperature changes. This type of glass, even if only 4 mm thick, also proves very resistant to impact and wear.

Total black

The Dolce Stil Novo gas cooktops are not only characterised by Eclipse black ceramic glass but also the burners are black, coated in black Ceram. This particular finish maintains its colour over time and is easy to clean. The burners appear to meld with the glass surface providing a continuous surface, without any chrome highlights between the burner components.

Powerful burner

The Dolce Stil Novo gas cooktops are not only charming; the ultra-powerful triple crown burner is able to reach an output of 21.6mj/h. Ideal for foods that require cooking over a high heat or for an especially fast preparation when using a wok.

Refined details

The Dolce Stil Novo cooktops are characterised by a copper or stainless steel profile which outlines the top and bottom edges of the eclipse black ceramic glass.

Practical knobs

The knobs equipped with the Dolce Stil Novo aesthetic are metal for greater reliability and strength. Their ergonomic shape facilitates handling and allows to quickly adjust the burner output.

Gas on glass

Dolce Stil Novo gas on glass cooktops are the pinnacle of design and performance. Attention to detail has seen the inclusion of cast iron pan stands; enamel coated, easy clean, non-staining burners and two-tier wok stand to provide different levels of elevation.





PV695LCNRAU/NXAU

90cm Dolce Stil Novo
Gas Cooktop

Black ceramic glass with copper or stainless steel trim

Key Features

- High capacity burners
- Ceram protective coating
- Cast iron trivets
- Easy Clean ceramic surface
- Flame failure device

900mmW x 510mmD x 102mmH

5 burners

- Left (wok) 21.6 mj/hr
- Front centre 6.1 mj/hr
- Rear centre 6.1 mj/hr
- Front right 4.3 mj/hr
- Rear right 9.3 mj/hr

Gas connection set for natural gas - regulator supplied and adaptable for ULPG - no regulator required



PV675CNRAU/NXAU

75cm Dolce Stil Novo
Gas Cooktop

Black ceramic glass with copper or stainless steel trim

Key Features

- High capacity burners
- Ceram protective coating
- Cast iron trivets
- Easy Clean ceramic surface
- Flame failure device

750mmW x 510mmD x 102mmH

5 burners

- Centre (wok) 15.1 mj/hr
- Front left 4.3 mj/hr
- Rear left 6.1 mj/hr
- Front right 4.3 mj/hr
- Rear right 9.3 mj/hr

Gas connection set for natural gas - regulator supplied and adaptable for ULPG - no regulator required



PV664LCNRAU/NXAU

65cm Dolce Stil Novo
Gas Cooktop

Black ceramic glass with copper or stainless steel trim

Key Features

- High capacity burners
- Ceram protective coating
- Cast iron trivets
- Easy Clean ceramic surface
- Flame failure device

650mmW x 510mmD x 102mmH

4 burners

- Left 10.4 mj/hr
- Rear Centre 6.1 mj/hr
- Front centre 4.3 mj/hr
- Right 9.3 mj/hr

Gas connection set for natural gas - regulator supplied and adaptable for ULPG - no regulator required



PV631CNRAU/NXAU

38cm Dolce Stil Novo
Gas Cooktop

Black ceramic glass with copper or stainless steel trim

Key Features

- High capacity burners
- Ceram protective coating
- Cast iron trivets
- Easy Clean ceramic surface
- Flame failure device

380mmW x 510mmD x 102mmH

1 burners

- Centre(Wok) 21.6 mj/hr

Gas connection set for natural gas - regulator supplied and adaptable for ULPG - no regulator required

Excellence As Standard



TOUCH CONTROL

Absolute control is possible with a simple touch or swipe of a finger across the 1 to 9 power levels, and beyond to boost or double boost.



MULTIZONE HOBS

Unlike standard induction hobs which are divided into different cooking zones where size and position are restricted, these hobs have large MultiZones which can be divided into front and rear zones.



BOOST

This option allows the zone to work at full power when it is necessary to cook foods that require very intense cooking.



CHILD LOCK

This safety feature locks the controls when they are not in use, providing added safety in the kitchen.



TIMER

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

Anti-spill protection

The cooktop switches off automatically if you accidentally spill something on the controls or if they are inadvertently covered by an object (eg: cloth) for a period of time.

Multizone

Unlike standard induction cooktops, the new Dolce Stil Novo induction cooktops offer one to three zones that can be combined to make the multizone wider. Each zone automatically adapts to the dimensions and position of the cookware and only heats the necessary area, ensuring the best heat distribution and maximum efficiency.

Booster

The Power Booster (P) option allows the zone to work at maximum power when it is necessary to cook foods that require very intense cooking or bringing large quantities of water to the boil.

Simmering

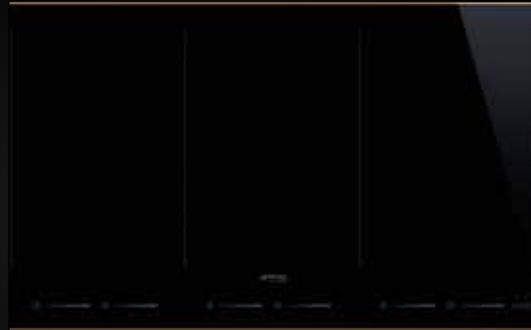
The simmering function allows you to automatically set a level of power suitable to maintain the minimum boiling point. Ideal for recipes with extended cooking times, such as casseroles, sauces and jams.

Touch controls

The induction area is highlighted by elegant grey lettering providing touch controls with white LED lighting that are activated by simply sliding a finger over them.

Induction

Smeg's induction cooktops are the appliance of choice if speed and ease of cleaning are priorities. The sleek black glass, with choice of copper or stainless steel trim, ensure an elegant cooking area that can double as extra preparation space when not in use.



SIM693WLDR/X
90cm Dolce Stil Novo
Induction Cooktop

Black ceramic glass surface with copper or stainless steel trim

Key Features

3 x Surface Share zones
Boost function
Preset temperature settings
Slide control
Black ceramic glass finish

900mmW x 510mmD x 53mmH

Six cooking zones - all zones feature Surface Share

Front left 230x180mm 2100W | boost 3600W
Rear left 230x180mm 2100W | boost 3600W
Front centre 230x180mm 2100W | boost 3600W
Rear centre 230x180mm 2100W | boost 3600W
Front right 230x180mm 2100W | boost 3600W
Rear right 230x180mm 2100W | boost 3600W

9 heat + 1 boost settings per zone
3 auto-regulated temperatures
Safety - pan detection, automatic cut-off,
touch-control lock, residual heat indicators,
automatic spillage stop & child safety lock
Automatic pan size recognition



SIM662WLDR/X
60cm Dolce Stil Novo
Induction Cooktop

Black ceramic glass surface with copper or stainless steel trim

Key Features

2 x Surface Share zones
Boost function
Preset temperature settings
Slide control
Black ceramic glass finish

600mmW x 510mmD x 53mmH

Four cooking zones - all zones feature Surface Share

Front left 230x180mm 2100W | boost 3600W
Rear left 230x180mm 2100W | boost 3600W
Front right 230x180mm 2100W | boost 3600W
Rear right 230x180mm 2100W | boost 3600W
All zones feature Surface Share

9 heat + 1 boost settings per zone
3 auto-regulated temperatures
Safety - pan detection, automatic cut-off,
touch-control lock, residual heat indicators,
automatic spillage stop & child safety lock
Automatic pan size recognition



SIM6313WLDR/X
38cm Dolce Stil Novo
Induction Cooktop

Black ceramic glass surface with copper or stainless steel trim

Key Features

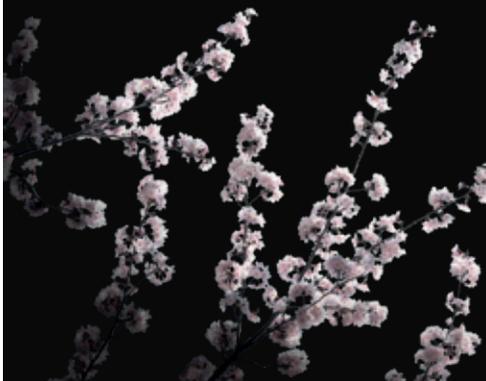
Surface Share zone
Boost function
Preset temperature settings
Slide control
Black ceramic glass finish

380mmW x 510mmD x 53mmH

Two cooking zones - all zones feature Surface Share

Front centre 230x180mm 2100W | boost 3600W
Rear centre 230x180mm 2100W | boost 3600W
All zones feature Surface Share

9 heat + 1 boost settings per zone
3 auto-regulated temperatures
Safety - pan detection, automatic cut-off,
touch-control lock, residual heat indicators,
automatic spillage stop & child safety lock
Automatic pan size recognition



Powerful Burner

The ultra-powerful triple crown burner is able to reach an output of 21.6 mj/h. Ideal for foods that require cooking over a high heat or for an especially fast preparation when using a wok.



PM6912WLDRAU\XAU

90cm Dolce Stil Novo
Combi-Induction with Gas Cooktop

Black ceramic glass surface with copper or stainless steel trim

Key Features

- Ultra rapid burner
- 2 x Surface share zones
- Boost function
- Preset temperature settings
- Slide control

900mmW x 510mmD x 45mmH

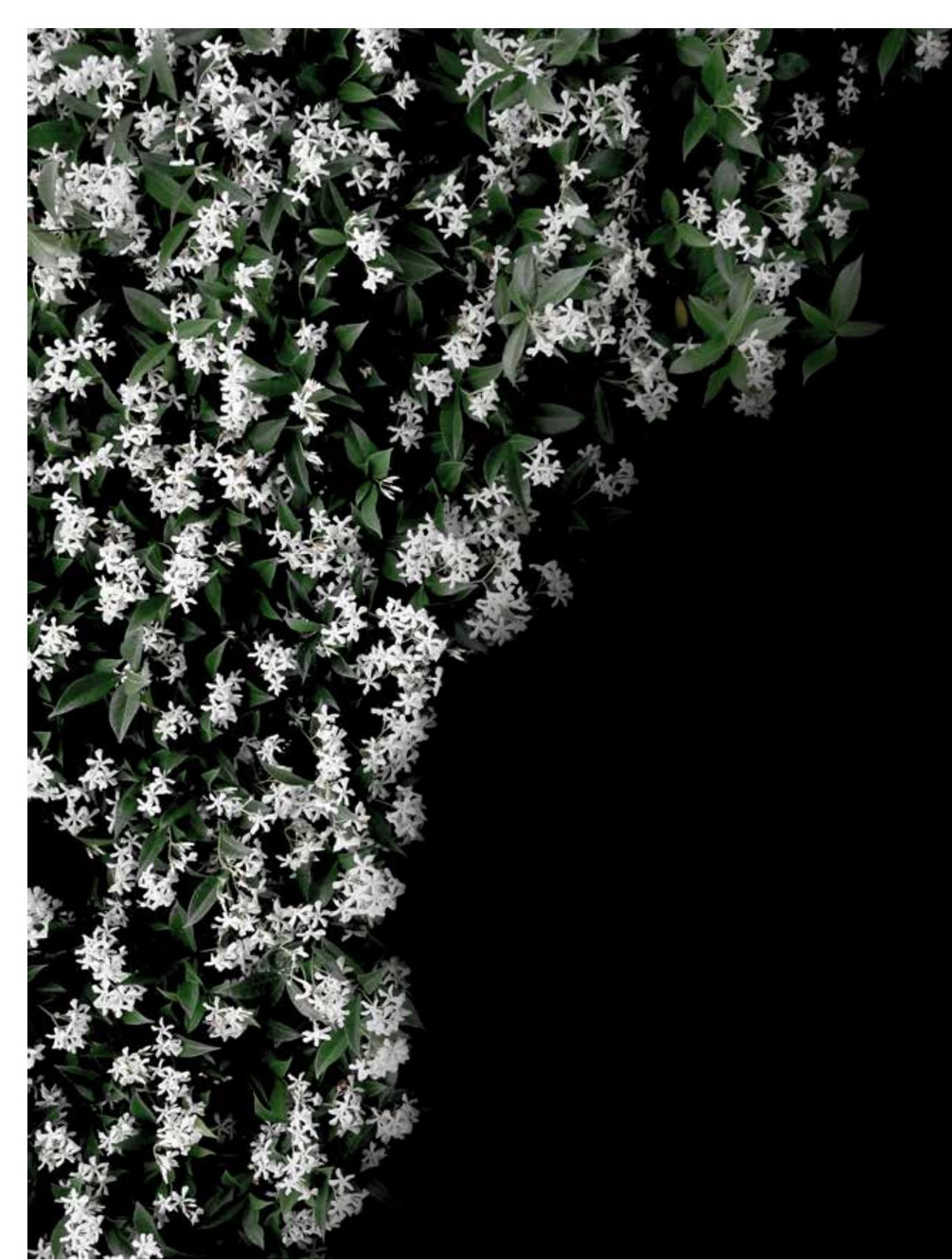
Four cooking zones & 1 burner

Centre left (gas burner) 21.6 mj/hr
Front centre 230x180mm 2100W | boost 3600W
Rear centre 230x180mm 2100W | boost 3600W
Front right 230x180mm 2100W | boost 3600W
Rear right 230x180mm 2100W | boost 3600W
All zones feature Surface Share

- 9 heat + 1 boost settings per zone
- 3 auto-regulated temperatures
┌ 42°C, ┌┌ 70°C, ┌┌┌ 94°C
- 3 timers
- Safety - pan detection, automatic cut-off, touch-control lock, residual heat indicators, automatic spillage stop & child safety lock
- Automatic pan size recognition

Combi-induction with gas cooktop

The Combi fuel cooktop from Dolce Stil Novo is an architectural masterpiece combining four fast, efficient induction zones with a powerful wok dual burner. In the mixed zone induction zone, the Multizone system allows to use cookware of different sizes at the same time, offering great positioning flexibility and making the cooktop even more efficient.



*Complementary
Products*

Rangehoods

Smeg offers a carefully curated range of understated, concealed rangehoods plus bold statement-making models. Each features the very latest in powerful (but quiet) motor, speed control and LED lighting.



SHC590N
52cm Undermount Rangehood

Stainless steel with black fascia glass

Key Features

Stainless steel
High air extraction
Low noise
Aluminium filters

524mmW x 288mmD x 323mmH

1 x 250W motor
Max airflow - 830m³/hr (IEC 61591)
Noise rating - 50-68 dBA (IEC 60704-3)
Illumination - 2 x 1W LED globes
Four speeds

Supplied Accessories

2 x aluminium grease filters

Ducting Options

Duct to atmosphere / recirculate
— 150mm diameter ducting required



SHC790N
70cm Undermount Rangehood

Stainless steel with black fascia glass

Key Features

Stainless steel
High air extraction
Low noise
Aluminium filters

700mmW x 288mmD x 323mmH

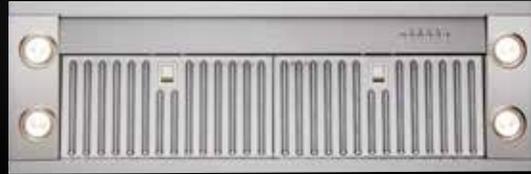
1 x 250W motor
Max airflow - 830m³/hr (IEC 61591)
Noise rating - 50-68 dBA (IEC 60704-3)
Illumination - 2 x 1W LED globes
Four speeds

Supplied Accessories

2 x aluminium grease filters

Ducting Options

Duct to atmosphere / recirculate
— 150mm diameter ducting required



KDIAM90AX

90cm Undermount
Rangehood

Stainless steel

Key Features

Stainless steel
Extreme air extraction
Low noise
stainless steel filters, dishwasher safe

900mmW x 258mmD x 360mmH

2 x 275W motor
Max airflow - 1555m³/hr (IEC 61591)
Noise rating - 46-70 dBA (IEC 60704-3)
Illumination - 4 x 1W LED globes
Four speeds

Supplied Accessories

3 x stainless steel grease filters
(dishwasher safe)

Ducting Options

Duct to atmosphere / recirculate
— 150mm diameter ducting required



SHI410N

37cm Island
Cylindrical Rangehood

Black enamel

Key Features

Dolce Stil Novo design
Intensive function
Low noise
Aluminium filters

370mm Diameter x 890mmH

1 x 340W motor
Max airflow - 700m³/hr (IEC 61591)
Noise rating - 50-69 dBA (IEC 60704-3)
Illumination - 2 x 20W halogen globes
Four speeds

Supplied Accessories

1 x aluminium grease filters

Ducting Options

Duct to atmosphere / recirculate
— 150mm diameter ducting required



Dishwasher

Smeg offers the ultimate in choice with its collection of Dolce Stil Novo Diamond series dishwashers. Choose from fully integrated, semi-integrated and freestanding - all with unrivaled six star WELS water conservation rating and four star energy rating.



DWAFI6D15PO

60cm Diamond Series Fully Integrated Push to Open Tall Tank Dishwasher

Key Features

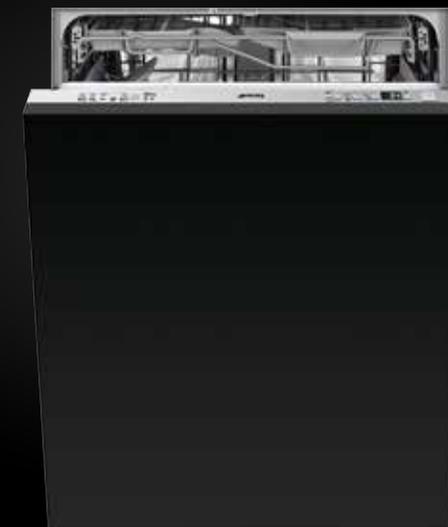
- Planetary wash system
- Tall tank
- Active Acquastop
- 5 stage filtration system
- Smartdry (Enersave)

**598mmW x 570mmD
x 858-928mmH**

- 15 Place settings
- LED display
- 5 programs + 5 quick programs
- Orbital Wash system
- Temperatures 38°, 45°, 50°, 65° & 70°C

Features

- Push To Open door
- Internal LED lighting
- Quicktime wash setting for each program
- FlexiTabs
- Self balancing hinges
- Top - FlexiDuo \ Middle - 3 adjustable levels
- Bottom - full folding tines \ Luxury handles



DWAFI6D15T

60cm Diamond Series Fully Integrated Tall Tank Dishwasher

Key Features

- Planetary wash system
- Tall tank
- Active Acquastop
- 5 Stage filtration system
- SmartDry (Enersave)

**598mmW x 570mmD
x 858-928mmH**

- 15 Place settings
- LED display
- 5 programs + 5 quick programs
- Orbital Wash system
- Temperatures 38°, 45°, 50°, 65° & 70°C

Features

- Push To Open door
- Internal LED lighting
- Quicktime wash setting for each program
- FlexiTabs
- Self balancing hinges
- Top - FlexiDuo \ Middle - 3 adjustable levels
- Bottom - full folding tines \ Luxury handles



DWAI6D15XT

60cm Diamond Series Semi Integrated Tall Tank Dishwasher

Key Features

Planetary Wash system
Tall Tank
Active Acquastop
5 stage filtration system
SmartDry (Enersave)

**598mmW x 570mmD
x 858-928mmH**

15 Place settings
4 digit LED display
5 programs + 5 quick programs
Orbital Wash system
Temperatures 38°, 45°, 50°, 65° & 70°C

Features

Push To Open door
Internal LED lighting
Quicktime wash setting for each program
FlexiTabs
Self balancing hinges
Top - FlexiDuo \ Middle - 3 adjustable levels
Bottom - full folding tines \ Luxury handles



DWAU6D15XT

60cm Diamond Series Underbench Tall Tank Dishwasher

Key Features

Planetary wash system
Tall tank
Active Acquastop
5 Stage filtration system
SmartDry (Enersave)

**598mmW x 570mmD
x 858-928mmH**

15 Place settings
4 digit LED display
5 programs + 5 quick programs
Orbital Wash system
Temperatures 38°, 45°, 50°, 65° & 70°C

Features

Push To Open door
Internal LED lighting
Quicktime wash setting for each program
FlexiTabs
Self balancing hinges
Top - FlexiDuo \ Middle - 3 adjustable levels
Bottom - full folding tines \ Luxury handles



DWA6D15X

60cm Diamond Series Freestanding Dishwasher

Key Features

Planetary wash system
Flexi Duo cutlery tray
Active Acquastop
5 stage filtration system
SmartDry (Enersave)

598mmW x 600mmD x 850mmH

15 Place settings
4 digit LED display
5 programs + 5 quick programs
Orbital Wash system
Temperatures 38°, 45°, 50°, 65° & 70°C

Features

Internal LED lighting
Quicktime wash setting for each program
FlexiTabs
Self balancing hinges
Top - FlexiDuo \ Middle - 3 adjustable levels
Bottom - full folding tines \ Luxury handles

Integrated Fridge & Freezer

In line with the unique philosophy of Dolce Stil Novo, this integrated refrigerator ensures the clean, uninterrupted lines of the contemporary kitchen while delivering on sophistication and technology.



Note: Image shows two SRI300BM side by side

SRI300BM
Integrated refrigerator
and freezer

556mmW x 545mmD x 1777mmH

Features

- 3 x freezer drawers
- Fast freeze compartment
- 3 x door racks
- 3 x shelves
- Reverseable hinges

Capacity

Total: 300L

Refrigerator

- 4 x shelves
- 2 x drawers
- 3 x door racks

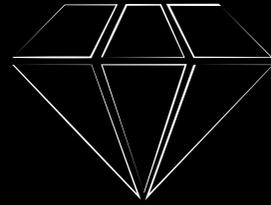
Freezer

- 3 x freezer drawers

Energy consumption - 385 kWh/year
2.5 star energy rating (MEPS)
Noise 41 dBA

Supplied Accessories

- 1 x ice cube tray
- 1 x egg rack (10 eggs)



DIAMOND SERVICE

A PREMIUM SERVICE

Smeg's Dolce Stil Novo combines beautiful and truly unique aesthetics with leading technology to create an unsurpassed cooking experience.

This experience extends to Smeg's Diamond Service; a customer service and support program developed exclusively for Dolce Stil Novo owners. Benefits including access to dedicated, ongoing customer service and support.

With an accumulated 1000 years' experience and an enviable reputation for excellence, Smeg's service team are perfectly placed to assist and support you. For peace of mind, as a Diamond Service customer, you'll have access to a unique telephone number and email address. Contact us at any time and a member of our service team will respond within 24 hours.

Diamond Service also includes Smeg's standout product demonstration and familiarisation session with the purchase of any Smeg Dolce Stil Novo oven.; our undertaking and assurance that you'll achieve the best possible results from your Dolce Stil Novo products.

All Dolce Stil Novo products come with a 5 year warranty.



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