



MULTICOOKING
TECHNOLOGY

A NEW GENERATION OF OVENS



Italy is our home.
A place that makes us fall in love
every day for its beauty.
And for its taste.



The art of cooking was born in Italy.
A passion that we have been able
to reinvent over time.



Here is where the inspiration
was born to create great design icons.

It is from this great tradition that our innovations start.
Smeg presents:



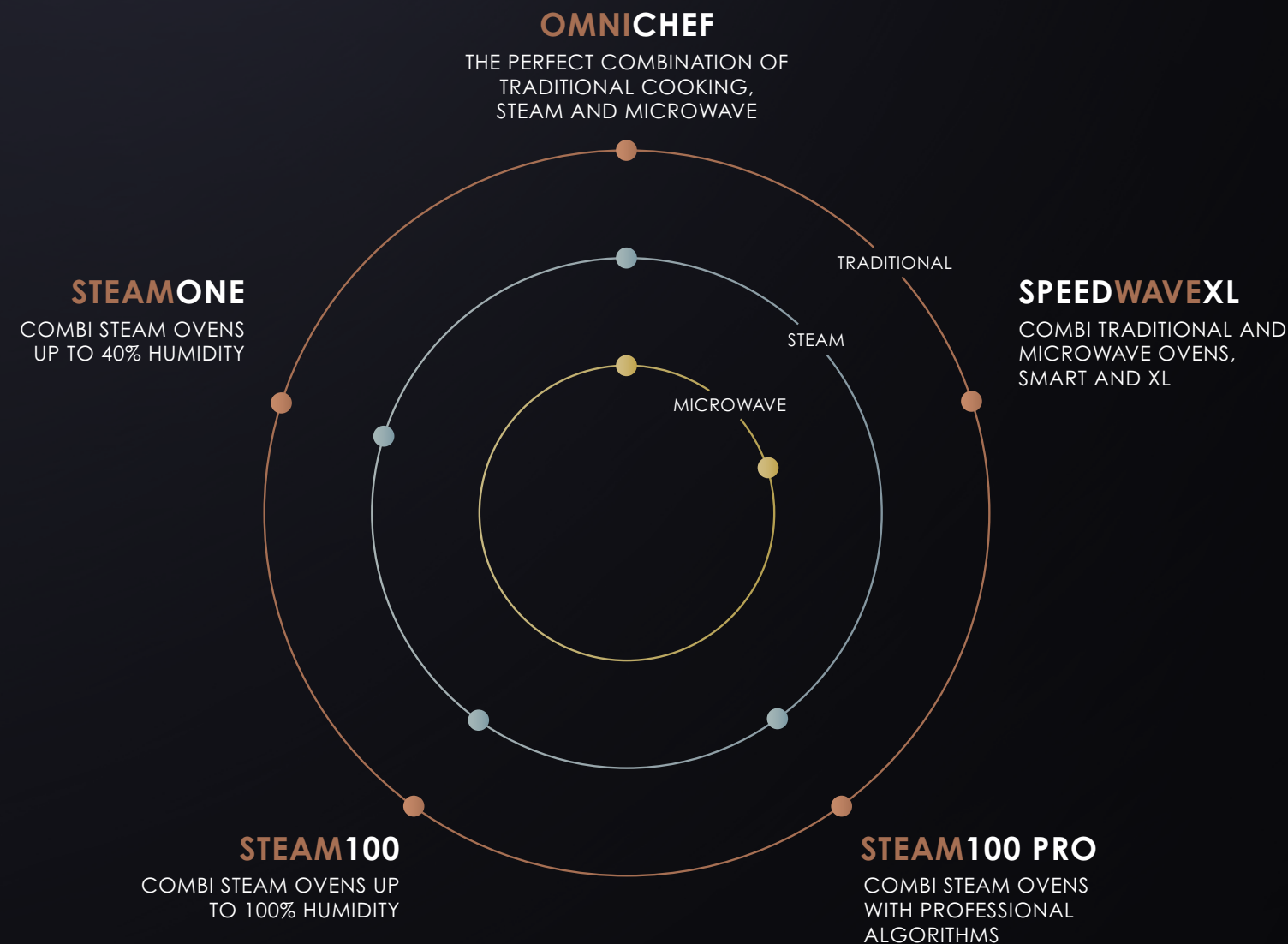
MULTICOOKING
TECHNOLOGY



WHAT IS **GALILEO** MULTICOOKING TECHNOLOGY?

It is a new technology that revolutionizes ovens from the inside thanks to professional algorithms that combine traditional cooking, microwave and steam.

3 COOKING METHODS, 5 OVEN CATEGORIES



THE GALILEO REVOLUTION



THE GALILEO REVOLUTION



MULTICOOKING TECHNOLOGY: FASTER, EASIER, HEALTHIER

Prepare your dishes faster, getting even healthier foods. Through the Multitech and Multistep functions you can combine up to three cooking methods thanks to professional algorithms and get exceptional results.



NEW CAVITY, MANY INNOVATIONS

Lots of innovations are hidden in the new ovens: a completely renovated baffle, LED lights, an innovative new generation steam system and microwave technology.

SMART COOKING

Professional accessories and 150 automatic recipes to help you bake your favorite food.



A++ EFFICIENCY

Great attention to sustainability with 10% of energy savings.



OMNICHIEF OVENS



THE PERFECT COMBINATION OF **TRADITIONAL** COOKING,
STEAM AND **MICROWAVE**



A NEW ERA BEGINS IN THE KITCHEN



MULTICOOKING TECHNOLOGY
Thanks to the Multistep and Multitech functions, you can combine 3 different cooking processes in sequence or at the same time, to customize your cooking experience and get amazing results.

ONE OVEN, INFINITE POSSIBILITIES
Seven cooking combinations to offer you unexplored possibilities in the kitchen, to experiment anything you want.



A NEW ERA BEGINS IN THE KITCHEN



MORE SPACE FOR YOUR CREATIVITY AND YOUR KITCHEN
In one single oven you can condense all cooking technologies, so you'll have more space in the kitchen to add the appliances you want.

TRADITIONAL DISHES MADE HEALTHY AND QUICK
Thanks to professional algorithms you can combine up to 3 different cooking methods with surprising results and bake in a healthier way, saving up to 70% of time.



REVOLUTIONIZE YOUR DISHES



HEALTHIER AND TASTIER FOOD

With OMNICHIEF ovens you can obtain the best cooking for your food: the healthiest one, keeping the nutrients, vitamins and minerals.



REVOLUTIONIZE YOUR DISHES



GENTLE COOKING

With OMNICHIEF ovens you can cook your meat dishes and make them absolutely delicious. Through the Delta T function and the use of the multipoint probe, you can guarantee cooking uniformity between the core and the food surface and get an excellent result.



REVOLUTIONIZE YOUR DISHES



A BAKED RISOTTO!

Do you think there could be something more surprising? Fast, practical and tasty. This is what baking a risotto with OMNICHIEF oven means.



OMNICHIEF

The perfect combination of traditional cooking, steam and microwave.



STEAM
100%

The steam saturation in OMNICHIEF ovens goes up to 100% for a fat-free cooking, ideal for fish and vegetables.



PULSE
FUNCTION

Through this function you can get steam pulses, adding steam in specific moments to speed up the cooking without drying the dishes. Ideal for biscuits and cakes.



10 STEAM
FUNCTIONS

OMNICHIEF ovens have ten different steam functions to give you the opportunity to have multiple combinations and a greater cooking versatility.



FILL AND HIDE WATER
LOADING SYSTEM

The loading system tube allows you to load water even when the door is closed, without interrupting the cooking cycles. This system also allows you to save time since it calculates the exact quantity of water that is needed for each recipe.



SOUS VIDE
FUNCTION

You can vacuum cook your food and obtain a gentle cooking that maintains the organoleptic properties of each ingredient.



MULTI-POINT
PROBE

Through the multi-point temperature probe you can detect the internal temperature of your ingredients in a precise way. Three points are set to get the exact temperature from the core to the surface of the ingredient.



DELTA T
FUNCTION

Through this function and the multi-point probe, professional algorithms allow a delicate and tasty cooking. The OMNICHIEF oven will self-adjust based on the detected temperature in the various points of the food guaranteeing cooking uniformity between the heart and the outside of the food (Delta T).



SMART COOKING
FUNCTION

Through this function, the oven makes it all! You can count on 150 automatic meat, fish, pasta and dessert recipes to activate with one click.

OMNICHEF

The perfect combination of traditional cooking, steam and microwave.



SAMETIME FUNCTION

If you bake a complex dish, made of several ingredients, the oven will tell you when is the right moment to start baking each component, in order to get the final dish ready at the same time.



MULTISTEP FUNCTION

This function allows you to combine the traditional, microwave and steam functions in succession, in order to produce the best result on the ingredients. Traditional cooking will provide crunchiness, steam will give the best consistency and microwave will allow you to save time and cook the ingredients from the inside without burning them.



PROFESSIONAL ALGORITHMS

Galileo ovens use professional algorithms to help you create tastier dishes in the easiest way possible, surprising your guest with professional results.



TIME SAVING

The combination of traditional, steam and microwave cooking allows you to save up to 70% time compared to the traditional function only.



MULTITECH FUNCTION

This functions combines traditional, steam and microwave cooking at the same time, providing you with the best results.



NEW MICROWAVE TECHNOLOGY

The introduction of Inverter and Stirrer technology allows the activation of new generation microwaves that cook the ingredients homogeneously, avoiding the use of the turning plate.

OMNICHEF

SO6606APNR



- **MULTITECH AND MULTISTEP FUNCTIONS**
- **TIME SAVING UP TO 70%**
(thanks to professional algorithms)

- **7 in 1**
- **MORE SPACE IN THE KITCHEN**

Aesthetic: Dolce Stil Novo



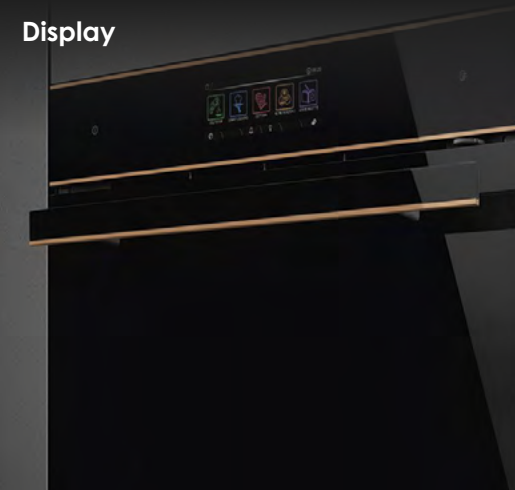
CLICK HERE TO DISCOVER THE OMNICHEF RANGE

- Display: TFT VivoScreen Max Full Touch
- Lights: 2 Multilevel LED
- Soft open & soft close
- 7 cooking combinations
- Automatic Programs: 150
- Dimensions: cm 60x60
- Water loading system: Fill&Hide
- N° levels: 5
- Net volume of the cavity: 68 L
- Special functions: Multitech, Multistep, Same Time, Delta T, Smart Cooking
- Accessories included:
 - premium rack
 - Enamelled deep tray (50mm)
 - Grill mesh
 - St/steel tray (20mm)
 - St/steel perforated deep tray (40mm)
 - Telescopic Guide rails, total Extraction
 - Multi-point Temperature probe

Fill&Hide



Display



Professional accessories





THE RANGE OF OVENS THAT COMBINE **TRADITIONAL** AND **STEAM COOKING**



TRADITIONAL

STEAM



STEAM OVENS

LET STEAM SURPRISE YOU EVERY DAY



EXCELLENT QUALITY, EACH AND EVERY DAY
For healthier and tastier food.

STEAM IS THE SECRET INGREDIENT
Steam is the secret ingredient, always at your disposal.
Thanks to the Fill and Hide water loading system you
can fill the tank without opening the oven.



NEW OPPORTUNITIES IN THE KITCHEN
Many unexpected cooking opportunities
for your dishes.

LET STEAM SURPRISE YOU EVERY DAY



SAME TIME COOKING
Foods with different cooking processes ready
at the same moment. Through this function you
can cook several dishes at the same time to
compose a single dish, saving a lot of time.

PULSE FUNCTION
Perfect cooking for your food thanks to
automatic steam pulses at 3 levels, which
can also be operated manually.



STEAM YOU DON'T EXPECT



PERFECT BAKED GOODS AND QUICHES

With STEAM ovens you can make even the simplest recipes sublime, thanks to the combination of traditional and steam cooking you can obtain bread, flatbread and quiches: soft inside, crispy and golden outside.



STEAM YOU DON'T EXPECT



SOUS VIDE MEANS GENUINE

The vacuum cooking will make you get healthy and genuine dishes, enhancing the taste of your dishes without altering the nutrients.



STEAMONE

Traditional and steam ovens, up to 40% humidity



40%
STEAM

STEAMONE ovens achieve steam saturation of up to 40%, ideal for all baked goods because they remain soft inside and crispy and golden on the outside.



TANK CAPACITY
800 ML

The capacity of the STEAMONE ovens tanks allows a cooking autonomy up to 6 hours.



MANUAL WATER
FILLING SYSTEM

It is a practical and fast loading system. The tank fills up in minutes.



1 STEAM
FUNCTION

STEAM100

Traditional and steam ovens, up to 100%



100%
STEAM

STEAM100 ovens achieve steam saturation of up to 100%, ideal for a fat-free cooking on fish and meat.



TANK CAPACITY
800 ML

The capacity of the STEAM100 ovens tanks allows a cooking autonomy up to 6 hours.



MANUAL WATER
FILLING SYSTEM

It is a practical and fast loading system. The tank fills up in minutes.



4 STEAM
FUNCTIONS

STEAM100 models have four different functions with steam and give you the possibility to have multiple combinations for greater cooking versatility.



SOUS VIDE
FUNCTION

Through this function you can vacuum cook your food and obtain a delicate cooking that does not alter the organoleptic properties of food.



SINGLE POINT
PROBE

With this probe you can cook roasts and meat of various cuts and sizes with precision, setting a temperature at the heart of the product and obtaining the desired cooking level.

STEAM100 PRO

Traditional and steam ovens with humidity up to 100% and professional algorithms



100% STEAM

STEAM100 PRO ovens achieve steam saturation of up to 100%, ideal for a fat-free cooking of fish and meat.



TANK CAPACITY 2L

STEAM100 PRO models allow a cooking autonomy of up to 13 hours for gentle and low temperature cooking.



PULSE FUNCTIONS

Through this function you can obtain steam pulses, a professional function that allows you to add steam at specific times during cooking to speed it up without drying out the food. Ideal for cookies and cakes.



FILL AND HIDE WATER LOADING SYSTEM

The loading system tube allows you to load water even when the door is closed, without interrupting the cooking cycles. This system also allows you to save time since it calculates the exact quantity of water that is needed for each recipe.



10 STEAM FUNCTIONS

STEAM100 PRO models have ten different functions to use steam at its best and give you the possibility to have multiple combinations for greater cooking versatility.



SOUS VIDE FUNCTION

You can vacuum cook your food and obtain a gentle cooking that maintains the organoleptic properties of each ingredient.



MULTI-POINT PROBE

Through the multi-point temperature probe you can detect the internal temperature of your ingredients in a precise way. Three points are set to get the exact temperature from the core to the surface of the ingredient.



DELTA T FUNCTION

Through this function and the multi-point probe, professional algorithms allow a delicate and tasty cooking. The Omnichef oven will self-adjust based on the detected temperature in the various points of the food guaranteeing cooking uniformity between the heart and the outside of the food (Delta T).



SMART COOKING FUNCTION

Through this function, the oven makes it all! You can count on 150 automatic meat, fish, pasta and dessert recipes to activate with one click.



SAMETIME FUNCTION

If you bake a complex dish, made of several ingredients, the oven will tell you when is the right moment to start baking each component, in order to get the final dish ready at the same time.



MULTISTEP FUNCTION

This function allows you to combine the traditional, microwave and steam functions in succession, in order to produce the best result on the ingredients. Traditional cooking will provide crunchiness, steam will give the best consistency and microwave will allow you to save time and cook the ingredients from the inside without burning them.

STEAMONE

SO6101S2S



- UP TO 40% STEAM
- PERFECT FOR BAKED GOODS

- PYROLITHIC OR VAPOR CLEANING SYSTEM
- COOKING AUTHONOMY UP TO 6 HOURS

Aesthetic: Linea Silver



CLICK HERE TO DISCOVER THE RANGE

- Display: CompactScreen
- Lights: 1 hlogen
- Soft close
- Cooking functions: 11
- Dimensions: cm 60x60
- Water loading system: manual
- N° levels: 5
- Net volume of the cavity: 68 L
- Energy efficiency class: A+
- Steam range: 20%-40%
- Cleaning system: Vapor Clean or Pyrolysis
- Accessories included:
 - Chrome shelf
 - Enamelled deep tray (50mm)
 - Grill mesh
 - Water loading kit

Water loading system



New steam technology



Easy cleaning



STEAM100

SO6102S3PN

- UP TO 100% STEAM
- PERFECT FOR MEAT, FISH AND VEGETABLES

Aesthetic: Linea Black



CLICK HERE TO DISCOVER
THE RANGE

- SOUS VIDE FUNCTION
- SINGLE POINT PROBE

- Display: EvoScreen LCD
- Lights: 2 halogen
- Soft open & soft close
- Cooking functions: 12
- Dimensions: cm 60x60
- Water loading system: manual
- N° levels: 5
- Net volume of the cavity: 67 L
- Energy efficiency class: A++
- Steam range: 20%-100%
- Special functions: Sous vide, Stone, BBQ, Airfry
- Accessories included:
 - Chrome shelf
 - Enamelled deep tray (50mm)
 - Grill mesh
 - St/steel tray (20mm)
 - St/steel perforated deep tray (40mm)
 - Single point temperature probe
 - Water loading kit



STEAM100 PRO

SO6606S4PNR

- UP TO 100% STEAM AND PULSE STEAM
- PERFECT FOR BAKED GOODS, MEAT, FISH AND VEGETABLES

Aesthetic: Dolce Stil Novo



CLICK HERE TO DISCOVER
THE RANGE

- PROFESSIONAL FUNCTIONS AND ALGORITHMS
- MULTI-POINT PROBE

- Display: TFT VivoScreen Max Full Touch
- Lights: 2 multilevel LED
- Soft open & soft close
- Cooking functions: 20
- Automatic programs: 150
- Dimensions: cm 60x60
- Water loading system: Fill&Hide
- N° levels: 5
- Net volume of the cavity: 68 L
- Energy efficiency class: A++
- Steam range: 20%-100%
- Pulsed steam: 3 levels + manual
- Special functions: Multistep, Same Time, Delta T, Smart Cooking, Sous vide, Stone, BBQ, Airfry
- Accessories included:
 - Premium rack
 - Enamelled deep tray (50 mm)
 - Grill mesh
 - Stainless steel tray (20 mm)
 - Stainless steel perforated tray (40 mm)
 - Telescopic Guide rails, total Extraction
 - Multi-point temperature probe



Water loading system

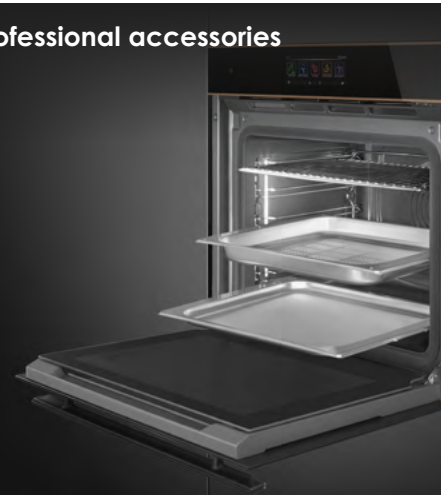
New steam technology

Easy cleaning

Professional accessories

Smart Cooking function

Fill&Hide



SPEEDWAVEXL OVENS



TRADITIONAL AND MICROWAVE OVENS,
SMART AND XL



TRADITIONAL

MICROWAVE



THE BIGGEST MICROWAVE OVEN EVER



EXTRA SPACE, NO LIMITS
With its 60 cm height, 65 liters of capacity and 5 levels you can have a really spacious microwave oven.

QUICK AND GREEN
You can save up to 40% cooking time and respect the environment.



THE BIGGEST MICROWAVE OVEN EVER



MANY UNEXPECTED POSSIBILITIES FOR YOUR KITCHEN
Jam, creams, bechamel and much more.
Are you ready to get surprised by SpeedwaveXL?

SPECIAL FUNCTIONS
The available special functions are: soft, melt, pop-corn, gentle defrost, pizza refractory stone, BBQ and airfry.



SURPRISING RESULTS, EVERY DAY



JAMS IN THE BLINK OF AN EYE

With the SPEEDWAVEXL ovens, even a long process such as making jam becomes fast and obviously with excellent results.



SURPRISING RESULTS, EVERY DAY



PERFECT SAUCES

With SPEEDWAVEXL preparing a meat or fish sauce is very quick! But that's not all: it is extremely practical because you don't have to stir it constantly. And the result? Simply excellent.



SPEEDWAVEXL

Traditional and microwave ovens, smart and XL



DOUBLE CHIMNEY TECHNOLOGY

Through this technology, with a special air flow inside the cavity, condensation is reduced while cooking.



STIRRER TECHNOLOGY

Through this technology microwaves are uniformly distributed inside the oven, so that the turntable is no longer necessary.



INVERTER TECHNOLOGY

Through this technology, microwaves are generated continuously allowing excellent cooking, defrosting and heating results. In addition, time is reduced and waste of cooking energy is avoided.



SPECIAL FUNCTIONS

SPEEDWAVEXL ovens have many special functions that enrich and make your experience in the kitchen easier. For example: Pop (to obtain fantastic popcorn), Melt (a slow thawing for ice cream), Soft (to thaw meat and fish in a slow way for perfect results) and many other functions.



EXTRA SPACE

With a height of 60 cm and a capacity of 65 liters, the SPEEDWAVEXL ovens are among the largest microwave ovens ever.



TIME SAVING

The combination of traditional and microwaves allows you save up to 40% of time compared to ovens with traditional cooking only.



CONTROLLED OPENING

Thanks to the cushioned hinges the door opens and closes quickly but controlled.

SPEEDWAVEXL

SO6302M2X



- TIME SAVING UP TO 40%
- EXTRA SPACE

- NEW MICROWAVE TECHNOLOGY
- 6 SPECIAL FUNCTIONS

Aesthetic: Classica



CLICK HERE TO DISCOVER THE RANGE

- Display: EvoScreen LCD
- Lights: 2 halogen
- Soft open & soft close
- Cooking function: 11
- Dimensions: cm 60x60
- N° levels: 5
- Net volume of the cavity: 68 L
- Special functions: Stone, BBQ, Airfry, Soft, Melt, Pop-corn
- Included available accessories:
 - chrome shelf
 - enamelled deep tray (50 mm)
 - grill mesh
 - Pyrex basin
 - partial extraction telescopic guides

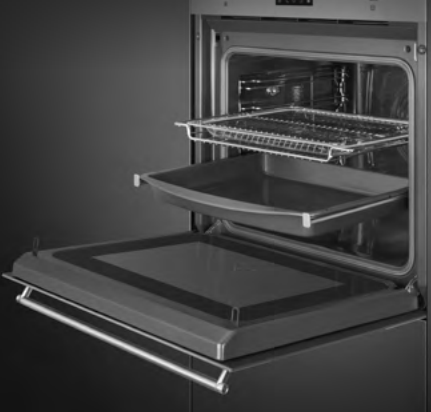
New microwaves technology



Display



Extra space



PROFESSIONAL ACCESSORIES

Get the best from your Galileo Ovens with the range of professional accessories.



PROFESSIONAL ACCESSORIES



REFRACTORY STONE

Absorbs heat to cook in minutes a perfect pizza. You can also prepare bread, breadsticks, piadinas and cookies.



NEW TRAYS

Two versions of 20 and 50mm with 15% more capacity, to cook more dishes at the same time.

BBQ TRAY

With two sides for succulent BBQ dishes: the ribbed side for meat and cheese, the smooth side for cheese, fish, crustaceans and vegetables.



STEEL TRAYS

In several sizes and types (smooth or perforated), ideal for quality steaming.



AIRFRY

Perfect for frying in a healthy way and with less fat: fried potatoes, nuggets, battered vegetables and much more.



NEW INTERNAL FRAMES

A structure that allows for easier insertion and removal for a 100% professional experience.



MULTICOOKING
TECHNOLOGY

