

S M E G

COOKWARE

Trade Folder

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MATERIALS, TYPES AND USES

Key elements to understand cooking utensils and learn how to use them properly



COOKING THROUGH THE AGES

THE FIRST COOKING UTENSILS

During the Renaissance (14th-16th century) production of **the first copper pots and pans began**.

The most common type was the cauldron, with a thick, rounded bottom and swinging handle so that it could be hung over the hearth.

The hearth represented the typical open fire cooking area with hood and chimney (the predecessor of the more modern fireplace)

which would remain in use up to the mid-nineteenth century in the homes of both peasants and the wealthier classes.

The kitchens of noble households were soon equipped with new features for increasingly more refined preparations, from the roasting pan for meat to the kettle for boiling vegetables.

Even **lids** evolved: from simple flat discs of iron or copper (still used in the 1700s kitchens), to the convex shape designed to sit snugly on top of the pots and pans which appeared in the 1800s.

THE DISCOVERY OF ALUMINIUM

Also in the 19th century, with the Industrial Revolution in full swing, sheet metal manufacturing was perfected and **aluminium**, the youngest of all industrial metals, was discovered.

However, aluminium refining processes remained highly uneconomical for quite some time which contributed to making it a highly exclusive product.

Objects in aluminium were considered a

status symbol. In fact, in this period, famous people, like Napoleon III boasted of having tableware made of this precious material. It was only towards the end of the 1800s that large-scale and low-priced industrial production of this metal was introduced. Shortly afterwards it would assume a leading role in the kitchen, experiencing a real boom in the interwar period.

1500-1700

The birth of the culinary arts



- Kitchens become real laboratories of taste, pots and pans of different shapes are made for specific uses and long-handled frying pans appear.
- In the "Age of Enlightenment" the first steam cooker was designed, however, it would only be developed in the twentieth century when steam release valves became safer.

1800

The Industrial Revolution



- Developments in metal processing techniques lead to the discovery of aluminium.
- Kitchen ranges appear leading to changes in the design of pots and pans which become more similar to the ones we use today.

NEW MATERIALS

Between the 19th and 20th centuries, **kitchen ranges**, the ancestors of the 1950s gas stoves, began to appear. Wood fired they featured concentric ring hob plates that made it possible to regulate the intensity of the heat and incorporated a small oven. This evolution was fundamental in the development of pots and pans which now needed to have a wider bottom because, whereas with an open fire the flames would come into contact with the whole outer surface of the cauldron, now only the bottom of the pan was being heated. Pots and pans

began by having handles made of the same material, only in the 1950s did the use of Bakelite, an insulating material patented in 1907, became widespread.

Between the 1930s and 1960s, new cookware made of **stainless steel** became hugely popular.

In the meantime, however, the material that would revolutionize cooking in the second half of the twentieth century was emerging: **Teflon**. The very first non-stick aluminium pots and pans made their way into kitchens all over the world in the late 1960s. These were a real game changer because not only was it possible to reduce the amount of cooking fat used (no longer needed to stop food from

sticking) but cookware was stronger, lasted longer and was easier to clean.

HEADING TOWARDS PROGRESS

In recent years, technologies linked to the concept of non-stick have evolved, with the use of new materials (such as ceramic or stone) and technologies for processing surfaces to achieve maximum performance while safeguarding health.

The technology used to achieve optimum quality and durability is spraying. Also essential for product durability is the way the aluminium body is manufactured, using either

cold moulding or die-casting techniques. Finally, we should also mention the advent of **induction hobs**. Here cooking takes place thanks to the heat produced by the electromagnetic field created when the bottom of a pan made from ferrous material comes into contact with the surface of the hob. In recent years, modern cooking systems have been replacing traditional gas cookers and almost all cookware now available on the market is also suitable for induction cooking. The important thing is that the bottom of the cooking vessel is made of ferromagnetic material. Consequently, aluminium cookware is made suitable for use on induction hobs by inserting a ferritic disc in the base.

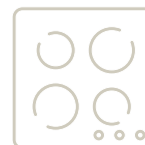
1930-1960



New discoveries

- Stainless steel pots and pans appear on the market for the first time.
- Invention of the pressure cooker.
- Cookware handles made of the insulating material Bakelite become popular.
- The discovery of the non-stick material, Teflon, generates a boom in cookware for cooking food without it sticking.

2000



Evolution

- New, better performing and more reliable non-stick coatings are developed.
- Induction hobs appear on the market.



UNDERSTANDING MATERIALS

To make cooking utensils, stainless steels are used, obtained from chromium-nickel alloys, as in the case of the very popular AISI 304, also known as 18/8 or 18/10 stainless steel, which refers to the Chromium content (18%) and the Nickel content (8 - 10%).

► PROS

- Corrosion resistance and hardness are the main characteristics of stainless steel.
- Ductility: particularly suitable for making deep vessels (pots and casseroles)

► CONS

- Low thermal conductivity (17W/mK): heat is not distributed evenly and any food in contact with the bottom tends to scorch. Steel cookware often incorporates an aluminium or copper bottom with higher thermal conductivity to guarantee better and more uniform distribution of heat.

► USEFUL TIPS

- Ideal for boiling and simmering food and making stock. When boiling and simmering, heat is transmitted to the food by the cooking liquid and not by direct contact with the pot.
- Designed for boiling food consequently not recommended for oven use.
- Also available with non-stick coatings which make cooking with less oils and fats possible.
- Stainless steel products are dishwasher safe. When washing by hand, do not use scourers which could scratch the surface.



STEEL

Aluminium is one of the most widely used materials for creating cooking utensils for use in the home. It can be bare or treated with a non-stick coating (PTFE or ceramic)

► PROS

- The lightness of aluminium cookware is due to aluminium's low specific weight (2.7kg/dm^3).
- Good thermal conductivity (290W/mK): this ability to transmit heat means better cooking and significant energy savings.
- High ductility: thanks to its high level of malleability it can be deformed while still preserving its technical and structural characteristics, aluminium is very suitable for moulding into different shapes and sizes to make an array of utensils.

► CONS

- Bare aluminium, although very common in the professional field, is difficult to use at home as food tends to stick to it very easily.
- Can only be used on an induction hob if a ferromagnetic metal base (generally steel) is incorporated into the product.

► USEFUL TIPS

- Thickness determines the quality: articles with a very thick bottom (the part which comes into contact with the heat during cooking) ensure uniform heat distribution.
- Using items with a non-stick coating helps minimise the use of oils and fats thus guaranteeing healthier cooking.
- Aluminium cookware should be cleaned by hand with a stainless steel scouring pad and neutral detergent.
- It is suitable for oven use.

ALUMINIUM



Copper vessels are suitable for preparing foods that require delicate cooking with constant and uniform temperatures. Handles on copper pots and pans are generally made of brass-plated metal to prevent overheating.

► **PROS**

- Its very high thermal conductivity (390W/mK), second only to silver in the table of conductivity, makes copper one of the most suitable materials for cooking.
- Copper utensils heat up very rapidly so no preheating time is required.

► **CONS**

- Pure copper is not suitable for direct contact with food which is why it is usually tin- or steel-plated.
- The high specific weight (8.9kg/dm³) makes copper cookware very heavy and unwieldy.
- Can only be used on an induction hob if a ferromagnetic metal base (generally steel) is incorporated into the product.
- Need for special care during cleaning to avoid scratches and abrasions.

► **USEFUL TIPS**

- Do not use abrasive products for cleaning the inside of tin-plated cookware. Hand washing is recommended.
- Never leave food in copper vessels, especially tomato sauces and egg-based creams.
- Do not use copper cookware if the tin-plating has been damaged.
- Tin-plated copper cookware must not be subjected to excessively high temperatures which must always be lower than 200 °C.

COPPER



Cast iron is an iron-carbon alloy with a high carbon content (> 2.11%). Cast iron cookware may be bare or enamelled.

► **PROS**

- Cast iron can be used on any cooktop, even grills or induction hobs.
- It has a good insulating capacity, keeping food warm longer than any other cooking material.

► **CONS**

- Cast iron has a very high specific weight (7.1 kg/dm^3), making pots and pans heavy and unwieldy.
- Cast iron cookware must be allowed to cool down completely before washing as thermal shock can lead to damage.
- Bare cast iron tends to get scratched and rust.

► **USEFUL TIPS**

- It is perfect for searing, grilling, braising and slow cooking, even in the oven.
 - Enamelled cast iron cookware is easy to look after and less easily scratched.
 - It must be left to cool before washing. Easier to wash with a non-stick finish.
- Cast iron cookware does not have a protective coating against rust and consequently must be seasoned periodically.

CAST IRON



Also known by the brand name Pyrex®, tempered glass (or borosilicate glass) is suitable for cooking food, primarily in the oven.

► **PROS**

- Non-reactive to foods and easy to clean.
- Its transparency makes it aesthetically appealing
- Does not absorb flavours and is particularly suitable for storing food

► **CONS**

- It has low thermal conductivity and does not retain heat
- Poor resistance to thermal shocks and therefore may not be long-lasting.
- Apart from the odd exception, glass cookware should not come into direct contact with the heat source.

► **USEFUL TIPS**

- Glass cookware is susceptible to baked-on food stains. For thorough cleaning, leave to soak in water and white vinegar before scrubbing.
- Glass is mainly indicated for use in a conventional oven or microwave.

GLASS



TYPES OF COOKWARE

POT

POT

Commonly used to indicate various types of cookware, the term pot actually refers to a specific cylindrical cooking vessel of a **height equal to or greater than the Ø**.

A pot has two handles and a lid.

In pots heat is distributed by the liquid they hold, consequently they do not have to be made from a material with high thermal conductivity properties. In addition to the classic versions made from steel or aluminium, terracotta and glass versions are also available.

When cooking with liquids, non-stick is not an essential feature.



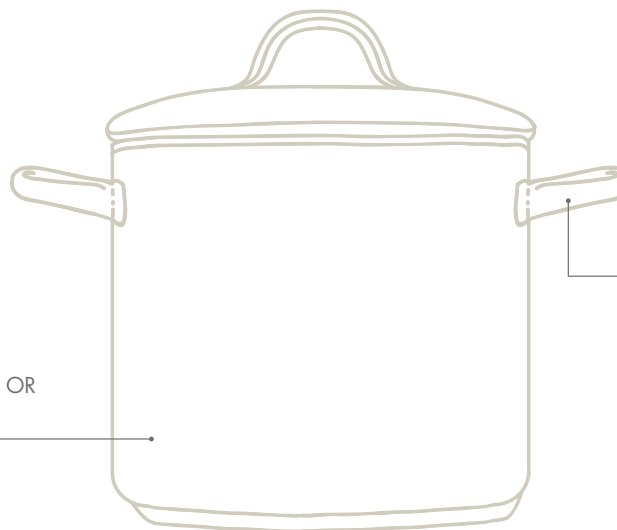
PRESSURE COOKER

What distinguishes the pressure cooker from the traditional pot is the special airtight lid that stops the steam released by boiling liquids inside from escaping.

This build-up of steam increases the internal pressure and consequently the temperature up to 120 °C, thus reducing cooking times by 30-50% and naturally, this also reduces energy consumption.

► MATERIALS

- **stainless steel** – this is the most widely used material for pots because it is very durable and retains heat well.
- **aluminium** – is cheaper and popular thanks to its lightness, but it is not as durable as steel and therefore tends to wear more easily.



THE POT HAS TWO HANDLES
AND A LID

THE HEIGHT IS EQUAL TO OR
HIGHER THAN THE Ø

CASSEROLE DISH

CASSEROLE DISH

Cylindrical vessel of varying height which is extremely versatile in all versions. The typical shape of the casserole is round with two handles, but they may also be oval.

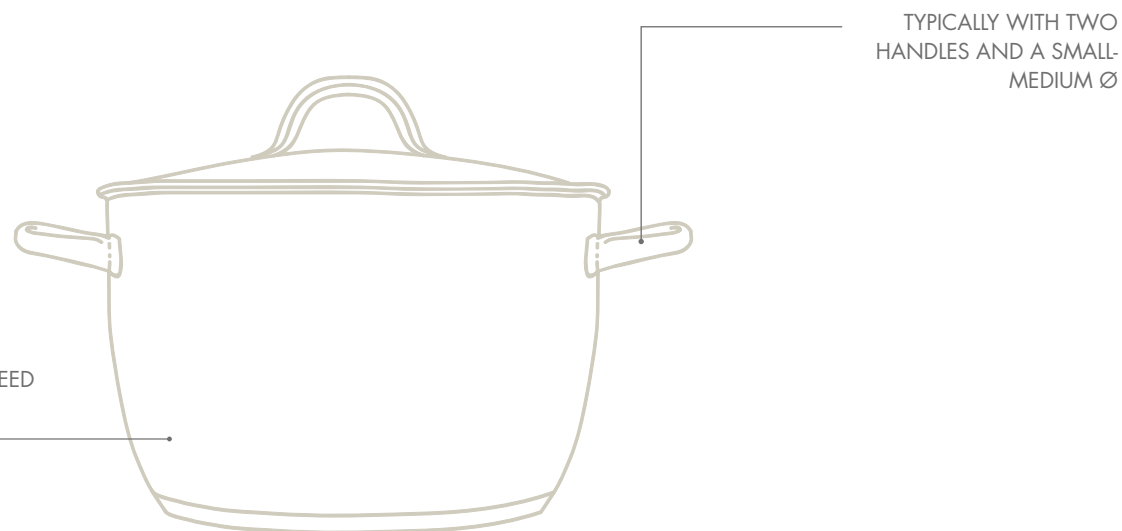
It is defined as:

- **shallow** – with a height equal to about one third of the Ø. It is generally used for risotto and braised and roast meats that need liquids to evaporate in a relatively short time.

- **deep** – this is the most common and versatile version, particularly suitable for braising and gratinating but also for preparing stewed food; in fact, it is also ideal for slow cooking because the speed of evaporation is slowed down. It can be used instead of a pot for boiling liquids.
- **oval** – originally used for cooking foods of an elongated shape, such as guinea fowl and chickens, it is also suitable for slow cooking. It can be used with minimum quantities of added fats and other liquids for extremely healthy cooking.

► MATERIALS

- **copper** – historically considered the best material for casseroles thanks to its great thermal conductivity and durability. Perfect for amalgamating ingredients at the end of cooking.
- **aluminium** – aluminium casseroles also have good thermal conductivity but are much lighter than copper; non-stick versions are also available. Perfect for blanching and for amalgamating ingredients at the end of cooking.
- **stainless steel** – perfect for making stocks and soups
- **cast iron** – suitable for slow cooking



SAUCEPAN

SAUCEPAN WITH HANDLE

Typical saucepans have two handles, but a long single-handled version with a small to medium diameter also exists. It is manageable and suitable for preparing foods such as sauces, sweat and savoury creams.

Features:

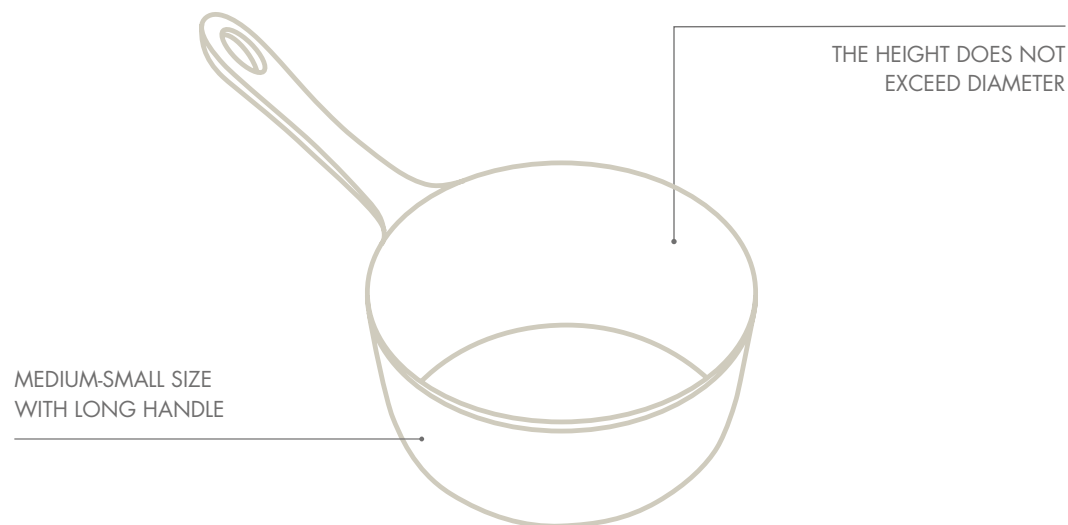
- **medium-high sides** – can hold a decent amount of food or liquid.
- **cooking surface** – surface in contact with the food, thus allowing even heat distribution during cooking.

- **deep** – ideal for making sauces, cooking or heating soups and boiling milk.
- **practical and simple** – with a small to medium diameter, it has one long handle and usually used with a lid.

Saucepans with single handles are available in different dimensions, generally ranging in volume from 2.8 l to 0.9 l to suit various needs in the kitchen.

► MATERIALS

- **aluminium** – one-handled aluminium saucepans are available in different sizes and retain the main characteristics of this material: high thermal conductivity, lightness and versatility. The non-stick versions are particularly suitable for preparing sauces.
- **stainless steel** – robust and easy to clean, saucepans made of this material are ideal for preparing small batches of food.



FRYING PAN

FRYING PAN

Wide, shallow, round pan, usually with a long handle, frying pans are extremely versatile and popular. Depending on the pan sides, a frying pan can also be called a:

- **sauté pan** – with high, straight sides, ideal for frying, caramelising and searing.
- **skillet** – with sides sloping at an angle that allows food such as pasta or seafood to be tossed easily.

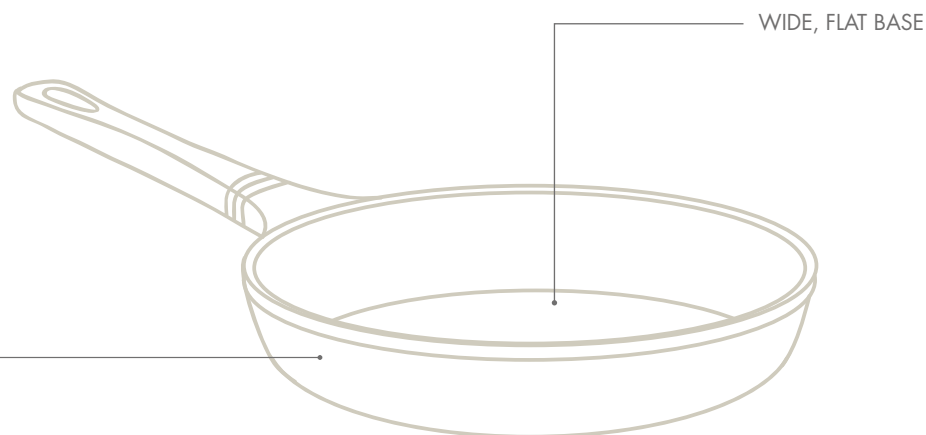
Also perfect for amalgamating risotto at the end of cooking.

- **risotto pan** – professional model which can be distinguished by its "bowl" shape with a curvature radius starting from the centre of the pan and running all the way up to the edge (inspired by the wok); the high, sloping walls make it possible to incorporate air into a dish such as risotto as ingredients are amalgamated at the end of cooking.

► MATERIALS

- **aluminium** – versatile frying pans suitable for all uses (caramelizing, frying, searing, tossing and amalgamating)
To reduce the amount of fat or oil needed, non-stick aluminium is preferable.
- **copper** – frying pans ideal for any type of cooking but preferably slow and at low, constant temperatures.

MAY HAVE STRAIGHT OR SLOPING SIDES



WOK

WOK

Utensil of Chinese origin, it traditionally has a semispherical shape and a Ø that can vary from between 24 and 80 cm.

To adapt it to western hobs, it is now available with a **flat bottom**, whereas traditionally the bottom is completely rounded and compatible with the classic wok burner in the oriental kitchen which allows the flame to come into contact with the sides of the

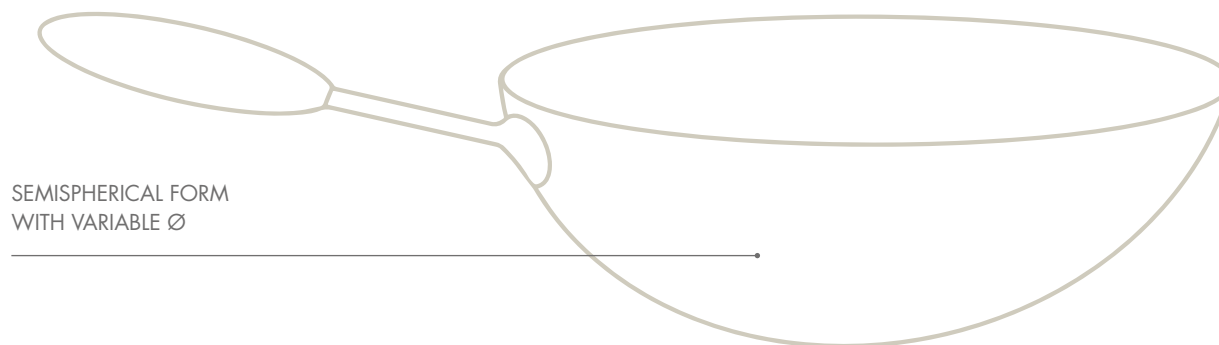
wok and not just the bottom. On the other hand, the characteristic heaviness of the wok remains the same which means it retains heat longer than a normal frying pan.

Woks may be double-handled, long-handled or come with both a long handle and grip.

Used in Chinese cuisine for all types of cooking, from frying to steaming, and for preparing sauces and stock. It is ideal for tossing and stir frying.

► MATERIALS

- **cast iron** – traditionally woks were made of this material but now they tend to be made using metals of a lower specific weight (although some cast iron ones can still be found).
- **aluminium** – easier to handle and lighter than a cast iron wok.



SEMISPHERICAL FORM
WITH VARIABLE Ø

DEEP PAN

DEEP PAN

Shallow vessel (from 6 to 10 cm) with straight or slightly sloping sides and two handles; it generally has a round and flat bottom, with a Ø of between 14 and 50 cm.

It is available in different sizes (for example individual serving deep pan) and always has a lid, because it is ideal for cooking dishes where moisture needs to be kept in, such as stewed and braised food.

Versatile, it is suitable for cooking that does not require boiling.

The straight-sided deep pan can be used to cook food needing a large contact surface, such as cutlets or escalopes. The sloping-sided version is perfect for braising vegetables and cooking omelettes.

The single-serving version is used for dishes that need to complete their cooking in the oven or under the grill.

► MATERIALS

- **stainless steel** – particularly suitable for casseroles used to heat liquids.
- **copper** – perfect for anyone who loves slow cooking at a constant temperature.
- **aluminium** – cheaper than copper. Non-stick aluminium means using less liquids and fats.

DEEP PAN ARE
RECOMMENDED FOR ALL
COOKING THAT DOES NOT
REQUIRE BOILING



IT CAN HAVE STRAIGHT
OR SLOPING SIDES

GRIDDLE PAN

GRIDDLE PAN

The griddle pan is mainly used for cooking steaks, but it is also suitable for cooking charred fish and vegetables. It can be square or rectangular in shape. The ideal shape is rectangular with high sides to contain splashes. The thickness of the pan

bottom is also important and should never be less than 0.5 cm. Some models have double handles or a folding handle: in both cases they must not overheat and must ensure a firm grip.

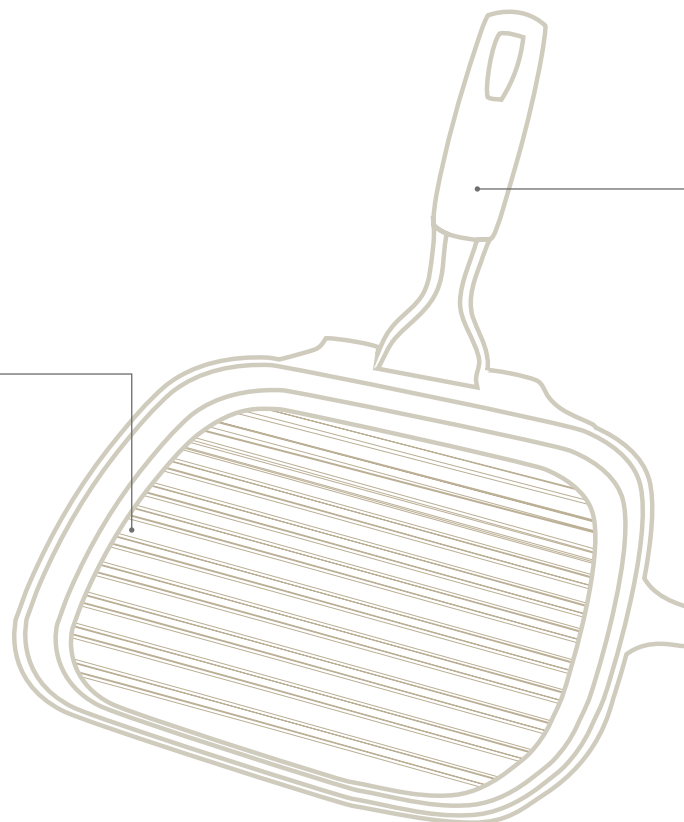
For uniform and burn-free cooking, it is better to choose a pan with a thicker bottom to avoid burning food in the centre while it remains raw around the edges.

► MATERIALS

- **cast iron** – is traditionally the most commonly used material for griddle pans because it is durable and ensures uniform heat distribution.
- **non-stick aluminium** – griddle pans made of this material are lighter and therefore easier to handle.

USED TO QUICKLY SEAR FOOD

CHARACTERISTIC IS THE LONG HANDLE



NON-STICK ALUMINIUM

Does not alter the taste of food, guarantees uniform cooking without scorching, easy to clean and perfect for oil-free cooking





VERSATILE, DURABLE AND SAFE

Cookware made of non-stick aluminium maintains the same qualities as utensils made of bare aluminium: lightness and therefore easy handling, thanks to aluminium's low specific weight (2.7kg/dm^3), and good thermal conductivity (290W/mK).

Obviously, these plus points are accompanied by the main characteristic of a non-stick coating, i.e. the ability to stop food from sticking to the bottom or sides of the pan during cooking.

ADVANTAGES

The main advantages of using non-stick aluminium cookware are:



Health:

by preventing food from sticking, harmful and/or toxic substances are not created.



Cooking:

no need to add oils and fats which means less calories without losing taste



cleaning:

with no food sticking, it is quick and easy to clean

OPTIONS

► TEFLON

Discovered in the United States in 1938, Teflon – or PTFE – is a polymer composed of carbon and fluorine, which comes in the form of an odourless white powder. The use of Teflon as a non-stick coating for cookware goes back to the 1960s.

The characteristics that make it suitable as a non-stick coatings are:

- **inertia**, i.e. the fact that it does not react with other chemicals;
- its **non-flammability**;
- its **poor electrical conductivity**.

The greater the thickness of the Teflon coating, the greater the resistance to wear the cookware will have and the higher the quality of the surface which will be even easier to

clean. Today Teflon coatings are available in the traditional **black** colour, but also in lighter shades and **stone-look** versions: the technical characteristics remain the same. All PTFE-based non-stick coatings are free from nickel, heavy metals and PFOA (perfluorooctanoic acid). Studies highlight how the ingestion of Teflon particles (which could occur, for example, if cookware gets scratched) is not toxic because, being inert, they pass through the digestive system without undergoing any transformation and are therefore harmless. However, a worn pan ceases to be non-stick and should therefore be replaced. Teflon has been the object of many controversies due to an alleged PFOA content and the problem of food contamination due to excessive overheating. In reality, there is never any PFOA in modern Teflon coated pans, which are “PFOA free”.

Even with regard to excessive overheating, the problem should be addressed critically. In fact, Teflon degrades if subjected to very high temperatures depending on the thickness of the Teflon and the aluminium. Teflon-coated pans can be heated quite safely up to 260 °C, an excessive temperature for any food preparation; water boils at 100 °C, meat browns at temperatures ranging from 200 °C to 240 °C; oven temperatures do not usually exceed 230 °C and, in any case, constitutes a more uniform form of cooking since the heat is distributed evenly, unlike when pans are placed directly on a burner where the flames may hit points that tend to burn.

In general, the maximum recommended cooking temperature, in the absence of liquids (such as on a griddle pan) is 250 °C, therefore lower than the safety threshold.

Cookware with a non-stick coating means being able to **cook without added oils or fat**

All PTFE-based non-stick coatings are **free from nickel, heavy metals and PFOA**.

The use of worn cookware does not pose a health risk, but the non-stick properties are lost.

CERAMIC

► CERAMIC

As an alternative to Teflon, the ceramic coating has recently become very popular. The ceramic is different to that used for crockery and is made with metal oxides such as molybdenum, titanium, chromium or silicon carbide, present individually or in a mixture.

These elements all share the same characteristic of being **very resistant to abrasions and inert**.

The ceramic coating layer is, however, very thin (usually from 0.1 to 0.5 mm).

Often other coatings are added to this ceramic layer, in silicone or even Teflon (both obviously suitable for cooking), to remedy the tiny cracks that may form on the ceramic surface at the time of coating and

in which subsequently small amounts of food residues could accumulate.

Recently, ceramic coatings have enjoyed enormous popularity, especially following all the debates on the safety of Teflon. This is due to the fact that these coatings withstand very high temperatures better than Teflon and therefore, even if subjected to excessive overheating, they do not generate dangerous fumes (it still being understood that it is not advisable to cook anything in the absence of liquids at temperatures exceeding 250 °C); another reason for the popularity of ceramic coatings is the absence of PFOA.

This perspective, however, has diverted attention from the various critical issues that can be linked to choosing a non-stick ceramic pan.

First of all, the fundamental importance of the coating being applied to the highest possible standard: if this is not the case, ceramic coatings can release heavy metals into food such as cadmium, lead and arsenic which are highly toxic.

This can be a risk when purchasing cheap products of uncertified quality which are manufactured without being subjected to the necessary controls.

As for the use of this type of pan, it should be stressed that ceramic coatings are more fragile than Teflon and tend to wear out faster if not taken care of properly.

To conclude, even the non-stick properties of ceramic coatings can be lower than the average properties of traditional polymeric coatings and therefore may not be so effective in cooking food without the additional use of liquids or oils.

Cookware with a ceramic coating **have inferior non-stick properties** to Teflon

During use, ceramic coatings tend to **wear out faster** than Teflon

In the total absence of liquids or fats, cooking food may be less easy than with Teflon

TIPS

CARE AND RECOMMENDATIONS FOR USE

In general, what affects the durability and performance of a non-stick aluminium pan is mainly the thickness of the bottom and the quality of the coating. As already mentioned, the quality of aluminium cookware is given by its thickness and this applies to both bare aluminium and non-stick utensils: applying a quality coating to a thin pan could still lead to the formation of hot spots that will compromise the performance of even the best coating; while a sufficiently high thickness of the metal bottom guarantees greater durability of the coating.

► HOW TO MAINTAIN PERFORMANCE



Before first use it is advisable to wash the vessel with water and precondition it by lightly greasing the inside with oil or butter and then rinsing it thoroughly; this procedure will waterproof any micro holes and clean away any residual dust



Use 'eco' dish washing cycles at low temperatures

in particular for ceramic coated pans as the micro abrasions which commonly occur in dishwashers can partially remove the coating



After use wash the pan with water and neutral soap, rinse thoroughly and leave to dry; **never use excessively abrasive sponges** for cleaning the pan; finally, wipe the pan down with a piece of kitchen paper soaked with a little oil before putting it away



Avoid the use of pointed or sharp metal utensils that could scratch the inside of the pot/pan (do not mix sauces with a metal whisk or turn an omelette with a metal spatula). Always use wooden or silicone utensils



For **ceramic-coated frying pans**: avoid cooling them down too quickly after use as aluminium tends to shrink when it cools and not in the same way as the ceramic coating which may crack as a result of stress



Always use **heat sources of an adequate size for the bottom of the pan**





SMEG, TECHNOLOGY WITH STYLE

Experience in the world of cooking and kitchens, along with our passion for design with that unmistakable Italian touch; these have been the defining elements of our success for over 70 years





OVER 70 YEARS OF MADE IN ITALY

COLOUR, DESIGN AND TECHNOLOGY

Smeg has been designing innovative household appliances for daily use since 1948. The company's headquarters can be found in Guastalla, a small town in the Emilia-Romagna region of northern Italy, near the river Po and overlooking the countryside. This is where our passion for research was born. In a parkland surrounded by four thousand poplars including an area dedicated to aromatic plants, technological innovation and a culture of quality join

forces to produce 100% Made-In-Italy household appliances.

VISION, INTUITION, INTERNATIONAL SPIRIT

The Smeg Group, thanks to a business culture that pays maximum attention to quality and technological features which focus on energy savings, is recognised as a pinnacle of Made-In-Italy excellence all over the world. Smeg now operates worldwide via commercial branches, representative offices and a widespread network of distributors.

Headquarters

The Smeg headquarters is a contemporary reinterpretation of the old rural courts of the lower Po valley in harmony with its surroundings. It is set in a natural park full of native fragrant plants, only 30% of which is occupied by buildings. Designed by the architect, Guido Canali, in 2006 it was given an Honourable Mention in the "Gold Medal For Italian Architecture" award at the Milan Triennale. The project was also presented in the Italian Pavilion at the 13th Venice Biennale of

Architecture in 2012 as an example of Made-In-Italy architectonic excellence due to its structure which is sympathetic to the territory, people's lives and environmental sustainability. The project also received the 2007 Domotics Award for the headquarters, declared to be one of the most innovative in Italy for the smart management of energy consumption and as an example of sustainable development. In 2008 it won the Dedalo Minosse Prize for commissioning a building.



OUR STORY



1948

Vittorio Bertazzoni Sr founds Smeg (Smalterie Metallurgiche Emiliane Guastalla) in Guastalla, Reggio Emilia



1955

Presentation of the first Smeg cooker, Elisabeth.



1963

Leda, Smeg's first washing machine unveiled.



1970

Smeg releases Niagara, the world's first dishwasher for 14 place settings.



1977

Franco Maria Ricci creates the Smeg logo which recalls the form of hob burners and oven knobs.



1985

Start of collaboration with the architect Guido Canali, to create hobs and ovens.



1995

Start of collaboration with Renzo Piano leads to the development of hobs, ovens, fridges and the domestic greenhouse.



1997

The retro style FAB fridge is born and becomes an internationally recognised status symbol.



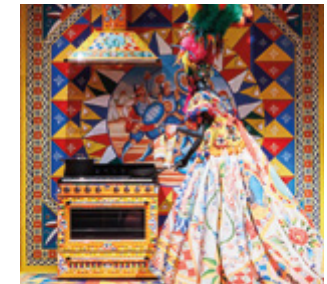
2012

Start of collaboration with Italia Independent leading to the production of the Smeg500, a drinks cooler built inside a Fiat 500 luggage compartment.



2014

Launch of the '50s style kitchen appliance range, designed in collaboration with deepdesign® studio.



2016

Start of collaboration between Smeg and Dolce&Gabbana, the perfect union of Made-In-Italy excellence leading to the creation of: the Refrigerator of Art and the Sicily Is My Love and Divina Cucina kitchen appliance ranges.



TECHNOLOGY WITH STYLE

TECHNOLOGY

Thanks to our knowledge of materials and state-of-the-art technology, Smeg can interpret the needs of modern living through products which express essential quality features, such as durability, safety, flexibility of use, energy efficiency and pleasure.

As proof of our commitment to guaranteeing maximum reliability, severe quality control testing is constantly carried out in certified laboratories throughout the production process.

DESIGN

Merging performance and appearance: this is the foundation on which Smeg builds its mission to create household appliances that can become true icons of style over time.

A challenge which the company undertakes with the help of collaboration from world-famous architects and designers, such as Guido Canali, Mario Bellini, Renzo Piano Design Studio, Marc Newson, Giancarlo Piretti and Matteo Bazzicalupo & Raffaella Mangiarotti of deepdesign®.

MADE IN ITALY

Made in Italy is the defining feature of Smeg, an expression of the company's origins and its passion aimed at embodying in its products the essence of Italian design: inventive elegance, originality, attention to detail and quality, to name but a few. Faithful representations of the Country of Style, Smeg appliances, like the '50s style refrigerator and the cookers made entirely of steel, become timeless objects capable of shaping the evolution of taste and creating relations which go beyond practical needs

and time. This helps to explain the reasons behind our important collaborations with highly acclaimed designers and architects of international renown while we simultaneously consolidate in-house development projects capable of interpreting tastes and trends, always in the name of excellence.



FAB: THE '50S STYLE REFRIGERATOR

APPLIANCES WITH STYLE

With the development of the '50s style FAB refrigerator and accompanying series of small appliances, Smeg has definitively revolutionised the way we experience household appliances by turning a functional object lacking in aesthetics into a piece of furniture, sometimes a style catalyst which defines living spaces through shapes and colours. From pastel shades to brighter tones, a palette of colours that enriches the home environment with new gloss and matt colours as well as decorated models and limited editions. Smeg was one of

the first European companies to understand the importance of built-in appliances in the period when fitted kitchens became all the rage. Alongside the development of oven and hob manufacturing there came a need to give character to objects beyond the typical standardisation provided by the household appliance sector. Using the same philosophy but with the energy of added colour and freedom of form, in 1997 the FAB refrigerator project burst onto the scene. The need to go beyond the average built-in,

white, panel-ready appliance of insignificant shape and design, drove Smeg to create colourful and recognisable objects which would give a distinctive character to the environment in which they were placed, becoming items of furniture in the real sense of the word. Taking inspiration from the vibrancy of the post-war economic boom, the years in which Smeg was manufacturing refrigerators, the concept of this product was reinvented based on the iconic American refrigerators which appeared in the Hollywood movies and

became the home-owner's dream appliance. Smeg redeveloped the concept of the fridge to give it its own free-standing identity, producing the first models in the pastel cream and mint green shades reminiscent of the '50s followed by the revolutionary pink and the bright colours such as Ferrari Red, Dutch orange, electric blue and the whole range of colours now available. The chosen colours are glossy, just like the enamels typical of the 1950s, but today's material is much more resistant, durable and easy to clean.



SMALL DOMESTIC APPLIANCES

NEW ICONS IN THE HOME

Starting from the inspiration which generated the iconic design of the FAB 28 refrigerator, Smeg, in collaboration with Matteo Bazzicalupo and Raffaella Mangiarotti of deepdesign®, have created a series of small eye-catching and captivating kitchen appliances. These are objects which, thanks to their colours and shapes, transform the spaces in which they stand, never failing to get noticed. They have been designed specifically to be put on show in

the home. The small kitchen appliances of the '50s line are elements of modern design which emanate a 1950s feel, for all those who love to be surrounded by objects which possess a strong aesthetic appearance without forgoing performance. From the toaster, in 2x2 and 2x4 versions, to both electric and electronic kettles, from the blender to the mixer (also available with a glass bowl), from the slow juicer to the hand blender, the citrus juicer to the coffee

machine (espresso and filter types), Smeg kitchen appliances are tools which guarantee maximum performance in all food preparation operations while at the same time matching the bold personality of all the other products in the range. The pleasant effect of the colours and shapes is anything but accidental. With its small kitchen appliances, Smeg is introducing the concept of "collection" into the world of kitchen tools, mirroring the main aesthetic and

functional criteria of FAB: from the colour palette to the use of specific design elements ('50s style feet, knobs and levers), from the quality of the materials (steel, die-cast aluminium, Tritan™, etc.) to performance, to create recognisable objects that give character to their environment.

SMEG COOKWARE

The wonders of cooking when functionality meets design.
A line studied in detail to fit with all the elements of Smeg's
kitchen world





COOKING IN COLOUR

THE SMEG COOKWARE LINE COMPLETES YOUR KITCHEN

The kitchen is at the heart of every household. Consequently, being able to cook in an harmonious and functional area is essential for creating a pleasant and warm atmosphere whenever food is part of the day. Smeg has always represented this Italian spirit and has shown it by designing kitchen appliances which express the real essence of 'Made in Italy': creativity, elegance, aesthetics and technological innovation. Alongside cookers, refrigerators, hobs and small kitchen appliances,

Smeg also offers, in line with its philosophy of being attentive to design and quality, a series of Made-in-Italy cookware to complement all our accessories dedicated to food preparation and storage. Our Cookware range, designed in collaboration with Matteo Bazzicalupo and Raffaella Mangiarotti of *deepdesign*®, is characterised by aesthetic and functional elements which, together with the iconic FAB refrigerator and our small kitchen appliances, create the idea of a unique collection.

The bodies of frying pans, pans, saucepans, casseroles and woks, in their various sizes, recall the soft, curvaceous lines of our small kitchen appliances while the refined stainless steel handles replicate the grooved style of the FAB refrigerator door handle. Another characterising aesthetic detail is the colour, an aspect which Smeg has always recognised as having the potential to renew the kitchen world and make its products iconic. Even with its Cookware range, the company is

not overlooking this aspect. Alongside black, representing the most classic colour choice, Smeg has added red and cream to this range. Made in Italy, the Smeg Cookware range is produced from cold forged aluminium with a non-stick coating suitable for healthy and diversified cooking. The quality of cooking and compatibility with different hobs is guaranteed by the patented base. The use of stainless steel handles and tempered glass lids means the cookware can also be used in the oven.



FEAUTURES OF THE RANGE

► MADE IN ITALY

- Designed in Italy
- Manufactured in Italy

► MATERIALS

- Body in cold forged aluminium
- Bottom thickness: 4.5 mm
- Non-stick coating
- Stainless steel riveted handle/s
- Tempered glass lid with stainless steel knob

► TYPES

- 4 frying pans (Ø 24-26-28-30 cm)
- 2 casserole dish with lid (Ø 24-26 cm)
- 1 saucepan with lid (Ø 20 cm)
- 1 wok (Ø 30 cm)
- 1 pans with lid (Ø 28 cm)

► USE

- Compatible with all hobs (gas, electric, ceramic, induction)
- Patented base
- Oven-safe up to 250°C
- Dishwasher-safe



Made in Italy



Different types



Suitable for different cooking systems



Dishwasher-safe



Oven-safe



Non-stick coating





THE PRODUCTS IN DETAILS

► PRODUCTION

All the products in the Cookware range are made from cold forged aluminium with a steel base, suitable for induction cooking. The forging process makes it possible to preserve the thickness of the base, thus guaranteeing uniform cooking in the more delicate areas, such as round the edge, which are susceptible to denting. In these areas the thickness reaches 4.5 mm. Furthermore, thanks to the cold forging process the thickness can be reduced in those areas where it is not an essential requirement. This means that the end product is never heavier than it needs to be.

► BODY

In aluminium, to guarantee optimum thermal conductivity and the capacity to irradiate heat uniformly over the whole surface avoiding the formation of hot spots where food could scorch.

► COATING

The internal coating makes it possible to use less oils and fats for a healthier way of cooking. It is particularly resistant to high temperatures and is therefore suitable for all methods of cooking. Thanks to its high abrasion resistance and porosity absence, it is exceptionally easy to clean.

► BOTTOM

The special patented shaping guarantees uniform heat distribution and excellent adherence of the steel base to the aluminium body.

► HANDLES

Made from stainless steel, all single and double handles are hard-wearing, durable and compatible with high temperatures. Thanks to these handles, the entire Cookware range can be used in the oven, unlike pots and pans with silicone, plastic or Bakelite handles. They are riveted onto the body. Slots ensure optimum water drainage when washing.

► LID

In tempered glass with steel knob, the lids have a steam vent which improves usability. Furthermore, being transparent, it is easier to monitor the progress of cooking.



FRYING PAN

BODY

The low sides make it easy to use spatulas or other kitchen utensils during cooking or toss food as well as to pour food directly onto the plate.

HANDLE

Stainless steel with a comfortable grip for easy handling without getting burned. Can also be used in the oven to complete the cooking of certain dishes.

WIDE VARIETY

Designed for every type of food preparation: the different sizes mean the perfect pan can be chosen based on the type and amount of food being cooked.

SIZES

USE

Ø 24 cm	pan-fried risotto
Ø 26 cm	vegetables, frittata
Ø 28 cm	frying, breaded meat and fish
Ø 30 cm	tossed pasta





SAUCEPAN

BODY

The saucepan with single handle is available in 20 cm diameter (2.8 l capacity) with lid, perfect for preparing small batches of sauces and food.

HANDLE

The ergonomic stainless steel handle ensures an easy and safe grip, even when the cookware is full. The one-handled saucepan can also be used in oven to complete the cooking of certain dishes.

USES

The saucepan is extremely versatile, perfect for preparing homemade sauces, cooking or heating soups, vegetable puree. It is also suitable for preparing custards and for simmering milk. The tempered glass lid with stainless steel knob is supplied as standard, it helps to preserve flavours and moisture during cooking.

DIMENSIONS USE

Ø 20 cm

sauces, soups, custards





CASSEROLE DISH

BODY

Casseroles are available in two sizes. Low-sided with a 24 cm Ø (capacity 4.6 l) and high-sided with a 26 cm Ø (capacity 7.7 l).

HANDLES

The two stainless steel side handles designed with a large, ergonomic shape, ensure a comfortable and safe grip.

USES AND COOKING METHODS

The low-sided casserole is perfect for preparing food where quick evaporation of liquids is needed, for example, risottos, or for dishes where food is cut into small pieces, like stews or fish steaks.

The high-sided casserole is perfect for stewing and braising, boiling pasta and cooking vegetables. Complete with tempered glass lid with stainless steel knob.

SIZES

USE

Ø 24 cm

risotto, stews

Ø 26 cm

pasta, braising, boiling/simmering





WOK

BODY

Thanks to the high sloping sides, the wok is perfect for mixing and tossing ingredients with ease. It retains heat longer and consequently cooks food quickly and uniformly.

HANDLE

It is fitted with a long stainless steel handle for a comfortable, immediate and safe grip.

USE

The bottom is wide and flat and designed to fit perfectly on any kind of hob (gas, induction, electric or ceramic).

SIZES

Ø 30 cm

USE

pasta, rice, vegetables, tossed fish





DEEP PAN

BODY

Wide bottom and low sides make this article suitable for all kinds of uses and cooking methods.

Capacity: 3.7 l

HANDLES

The two stainless steel side handles designed with a large, ergonomic shape, ensure a comfortable and safe grip.

USE

A capacious vessel, it is ideal for cooking dishes which need to complete cooking in the oven.

The deep pan comes complete with tempered glass lid with stainless steel knob.

SIZES

Ø 28 cm

USE

sauces, braised dishes, vegetable dishes



THE SMEG COLOURS

CREAM



















RED



BLACK



TECHNICAL DATA

		Diameter (cm)	Induction base diameter (cm)	Capacity (l)	Net weight (kg)	Dimensions WxDxH	Cream 	Red 	Black 
	FRYING PAN 24 cm	24	17,0	-	2,5	46,3x25,4x8,4	CKFF2401CRM 8017709296582	CKFF2401RDM 8017709296735	CKFF2401BLM 8017709296742
	FRYING PAN 26 cm	26	19,3	-	1,3	50x27,4x8,6	CKFF2601CRM 8017709296599	CKFF2601RDM 8017709296513	CKFF2601BLM 8017709296759
	FRYING PAN 28 cm	28	21,4	-	1,5	52x29,4x8,8	CKFF2801CRM 8017709296605	CKFF2801RDM 8017709296520	CKFF2801BLM 8017709296766
	FRYING PAN 30 cm	30	23,0	-	1,6	54x31,4x8,9	CKFF3001CRM 8017709296612	CKFF3001RDM 8017709296537	CKFF3001BLM 8017709296773
	WOK 30 cm	30	15,8	5,2	1,7	53,9x31,4x12,8	CKFW3001CRM 8017709296629	CKFW3001RDM 8017709296544	CKFW3001BLM 8017709296780
	SAUCEPAN 20 cm and GLASS LID	20	15,3	2,8	1,7	42,3x21,5x10 (14,3 with lid)	CKFS2011CRM 8017709308858	CKFS2011RDM 8017709308865	CKFS2011BLM 8017709308841
	DEEP PAN 28 cm and GLASS LID	28	21,4	3,7	3,0	39,8x29,4x8,5 (12,7 with lid)	CKFD2811CRM 8017709296636	CKFD2811RDM 8017709296551	CKFD2811BLM 8017709296797
	CASSEROLE DISH 24 cm and GLASS LID	24	17,0	4,6	2,3	35,8x25,4x13,4 (17,7 with lid)	CKFC2411CRM 8017709296643	CKFC2411RDM 8017709296568	CKFC2411BLM 8017709296803
	CASSEROLE DISH 26 cm and GLASS LID	26	19,3	7,7	2,7	37,8x27,4x17,4 (21,7 with lid)	CKFC2611CRM 8017709296650	CKFC2611RDM 8017709296575	CKFC2611BLM 8017709296810
	GLASS LID 24 cm	24	-	-	0,8	25,5x25,5x5,7	CKFL2401 8017709296667		
	GLASS LID 26 cm	26	-	-	0,9	27,5x27,5x5,7	CKFL2601 8017709296674		
	GLASS LID 28 cm	28	-	-	1	29,5x29,5x5,7	CKFL2801 8017709296681		
	GLASS LID 30 cm	30	-	-	1,2	31,5x31,5x5,7	CKFL3001 8017709296698		



1. Product video ▶
2. Product pills ▶
3. Product images ▶
4. Why to buy ▶
5. Display kit ▶
6. Hanging kit ▶

PRODUCT PILLS



PRODUCT IMAGES



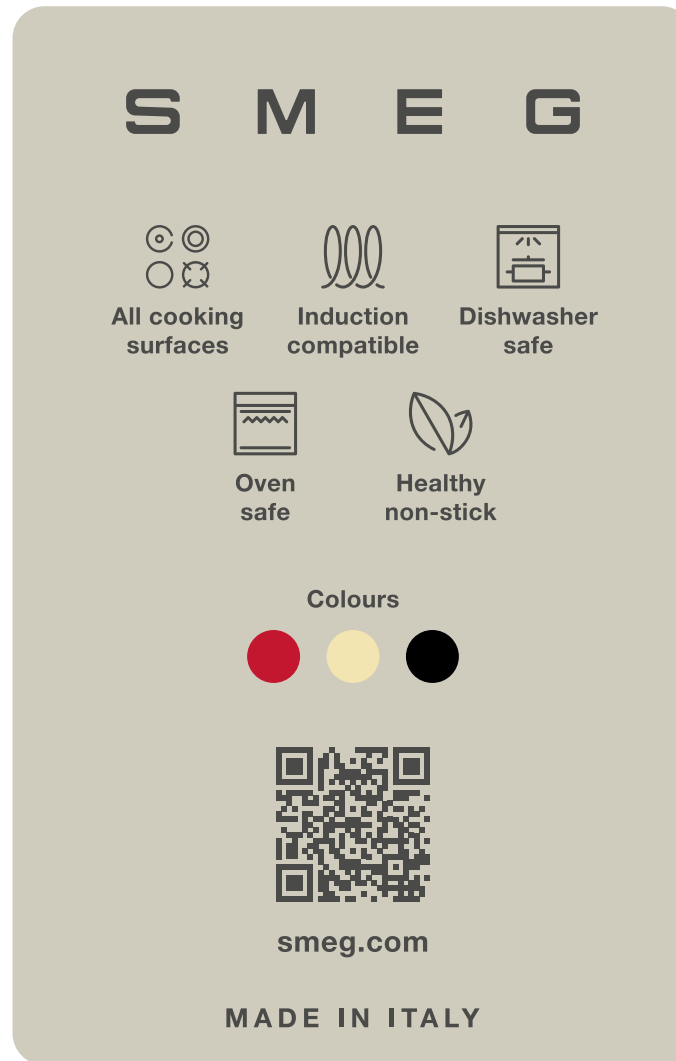
LIFESTYLE IMAGES ▶



TECHNICAL IMAGES ▶



WHY TO BUY



DISPLAY KIT

FRYPANS DISPLAY



PRODUCT CODE

EXPOCWFF01

310x300x200

USE

Modular free standing display for frypans. It allows to display up to two frypans (suitable for all Øs).

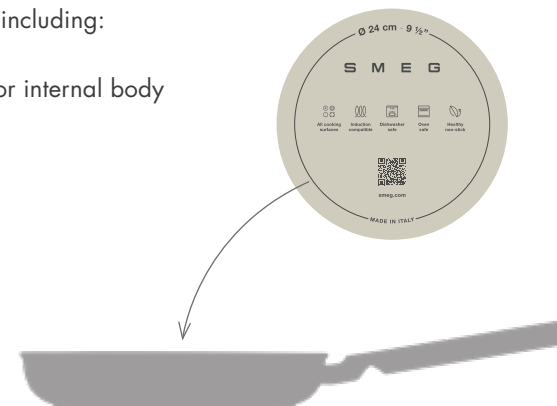
MATERIALS

Wood display base with plexiglass supports. Stainless steel plate with logo.

IN PACK

Single packed display including:

- Why to buy holder
- 4 why to buy discs for internal body





PRODUCT CODE	DIMENSIONS (LxWxH) mm
EXPOCWFC01	310x300x50

CASSEROLE DISH AND DEEPAN DISPLAY

USE

Modular free standing display for casserole or deep pan. It allows to display a casserole or a deep pan (suitable for all Øs).

MATERIALS

Wood display base with plexiglass support. Stainless steel plate with logo.

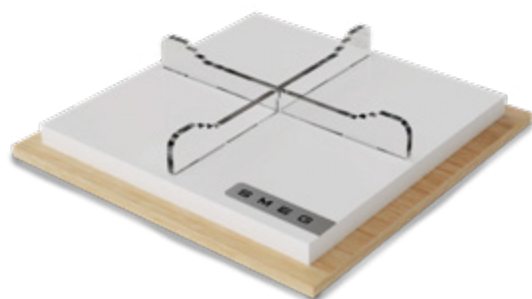
IN PACK

Single packed display including:

- Why to buy holder



SAUCEPAN



USE

Modular free standing display for saucepan. It allows to display the saucepan .

MATERIALS

Wood display base with plexiglass support. Stainless steel plate with logo.

IN PACK

Single packed display including:

- Why to buy holder

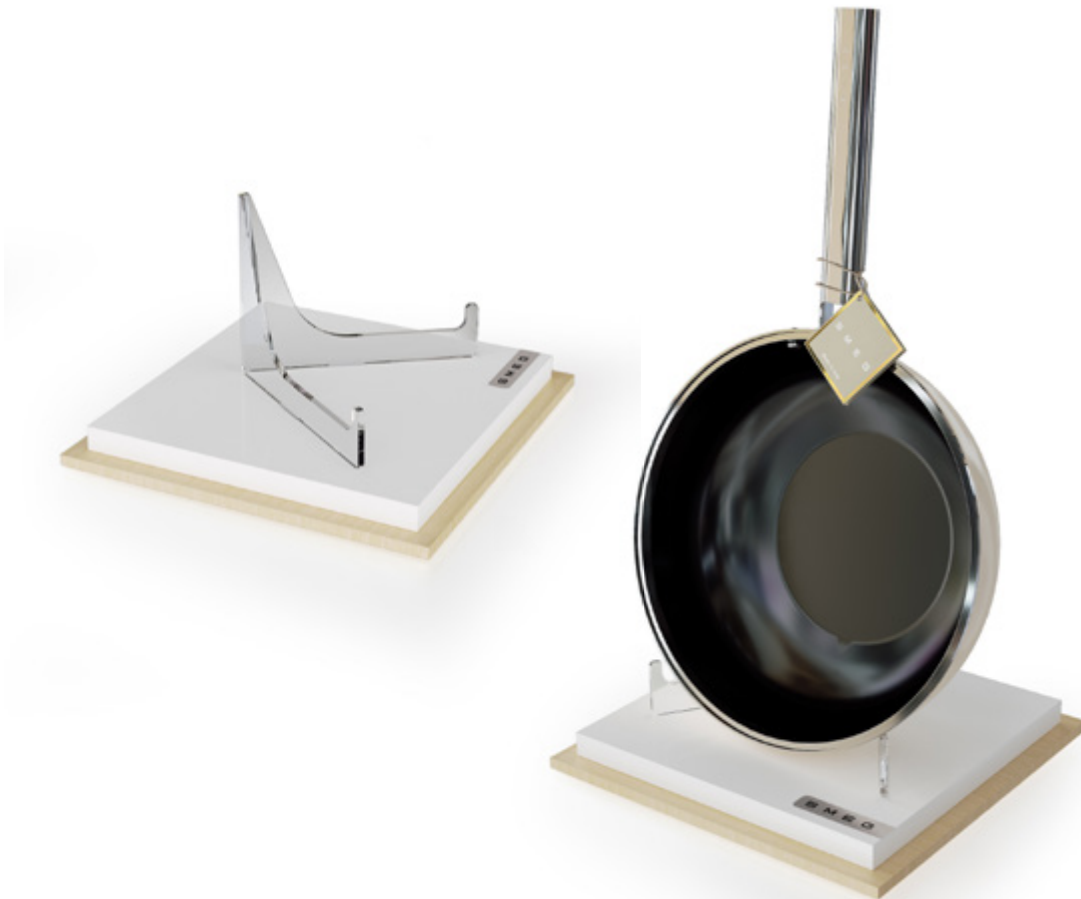


PRODUCT CODE

EXPOCWFSP01

DIMENSIONS (LxWxH) mm

270x270x53



PRODUCT CODE	DIMENSIONS (LxWxH) mm
EXPOCWF01	310x300x200

WOK DISPLAY

USE

Modular free standing display for wok.

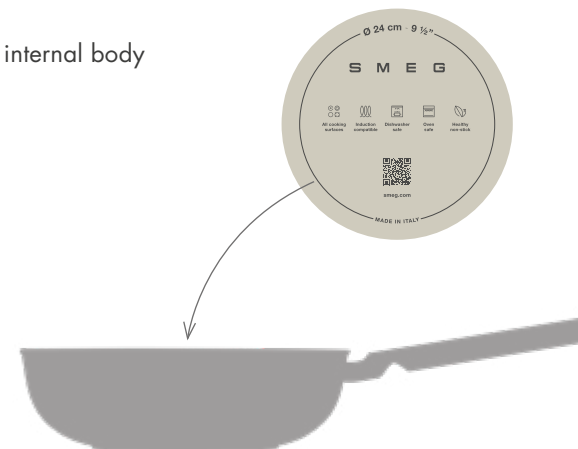
MATERIALS

Wood display base with plexiglass support. Stainless steel plate with logo.

IN PACK

Single packed display including:

- Why to buy holder
- Why to buy disc for internal body





PRODUCT CODE	DESCRIPTION
HANGCWFF24	4 hooks + 4 wtb discs 24 diameter
HANGCWFF26	4 hooks + 4 wtb discs 26 diameter
HANGCWFF28	4 hooks + 4 wtb discs 28 diameter
HANGCWFF30	4 hooks + 4 wtb discs 30 diameter

HANGING KIT

USE

Hanging kit to display frypans

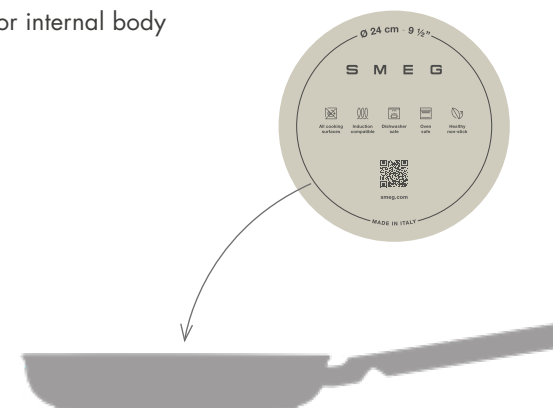
MATERIALS

Metal hooks coated in RAL 1013 with SMEG logo.

IN PACK

Single packed kit including:

- 4 metal hooks
- 4 why to buy discs for internal body



smeg.com

