

Cookers Series 400

Cookers Series 400

What is new about the 400 series is the research for a new concept, combining fantasy with functionality; tradition with a new design. The coloured cooker in this series fires the imagination of users who love cooking, even when they're on holiday. The four burners, the grill separated from the oven and the different configurations available are all features that make this cooker beautiful, functional and in harmony with the ambience.

Cucine Serie 400

Originale di questa serie è la ricerca di un design innovativo che abbina fantasia e forma rendendola unica nel suo genere. La cucina colorata di questa serie accende la fantasia a chi vuole dedicarsi alla cottura anche in vacanza. I quattro fuochi, il grill separato dal forno e le diverse dimensioni sono le caratteristiche che la rendono funzionale e in armonia con l'ambiente di cui fa parte integrante.

Cuisines Série 400

L'originalité de cette série est la recherche d'un design innovateur qui associe fantaisie et forme, en la rendant unique dans son genre. La cuisine colorée de cette série allume la fantaisie de ceux qui désirent, pendant les vacances aussi, se dédier à la cuisine. Les quatre brûleurs, le grill séparé du four et les différentes dimensions disponibles sont les caractéristiques qui la rendent fonctionnelle et en harmonie avec l'espace dont elle devient partie intégrante.

Herde Serie 400

Originell ist das innovative Design, das Phantasie und Funktionalität auf harmonische Weise miteinander verbindet. Die farbenfrohen Herde dieser Serie regen die Phantasie aller jener an, die auch in den Ferien gerne abwechslungsreich kochen. Vier Feuerstellen, ein vom Backofen getrennter Grill und unterschiedliche Abmessungen stehen für maximale Funktionalität und in bestem Einklang mit dem Wohnraum.



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Ovens

Ovens

Designed to complete the Smev product offer, the ovens are up to the standard one would expect from a domestic oven. The uniform heat distribution inside the oven, together with low gas consumption, is the result of careful research based on the idea of considering them just like normal home ovens.

Forni

Progettati per completare la produzione Smev, i forni offrono lo standard-tipico del forno di casa propria. Lo studio della distribuzione del calore all'interno del vano forno è frutto di un attento studio che ci ha portato con bassi consumi a considerarlo davvero il forno di casa nostra.

Fours

Conçus pour compléter la production Smev, les fours offrent une qualité comparable à celle-ci d'un four domestique. Une recherche approfondie est à la base de l'étude de la distribution de la chaleur à l'intérieur de l'espace four. Elle nous a permis d'obtenir, avec de faibles consommations, un four comparable à celui que l'on peut avoir chez soi.

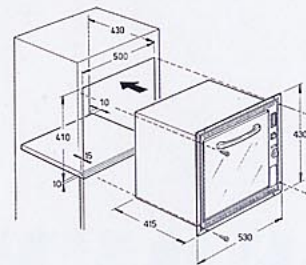
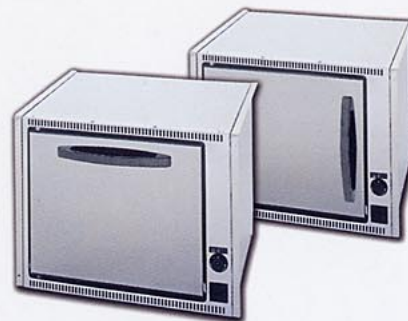
Backöfen

Sie vervollständigen das Herstellungsprogramm des Unternehmens Smev und entsprechen dem Standard der im Haushalt üblichen Backöfen. Die Hitzeverteilung im Inneren des Backofens ist das Ergebnis intensiver Studien, so daß ein geringer Verbrauch und optimale Leistung, gleich unserem Backofen zu Hause, möglich werden.



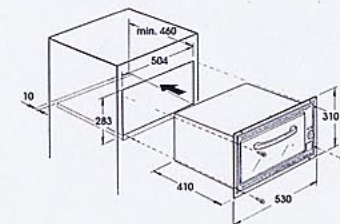
Oven 30 lt

Ovens with drop-down opening or with side opening

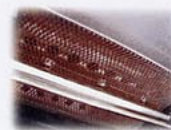


Oven 20 lt

Oven with drop-down opening



Version



grill



thermostat

Colour



Inox



White



Hazel brown



Grey

Available Options



	E. Ign	L	R-S	D.L	C.C
Oven 30 L	•	•	•	•	•
Oven 20 L	•	•			

Grill Grill: supplied with grill T Thermostat: thermostatically controlled temperature L Lamp: inside lamp E. Ign Electric Ignition: supplied with electric ignition C.C Chimney connection: with chimney connection D.L Door lock: with safety door lock R-S Roasting-spit: supplied with roasting-spit



Flush Fitting Units

Flush Fitting Units

Created from a far-reaching design study based on the real requirements of the field, the flush fitting units can be closed to provide maximum working space, allowing users to move freely around the cooking area. An important feature of this series is the originality of the new ergonomic and dynamic design.

Prodotti a Scomparsa

Nati da un attento studio progettuale sensibile alle esigenze reali del settore, i prodotti a scomparsa facilitano una volta richiusi il massimo sfruttamento del piano di appoggio, permettendo di muoversi senza ostacoli all'interno dello spazio cucina. Da sottolineare l'originalità del nuovo design ergonomico e dinamico.

Produits au même niveau du meuble

Mis au point grâce à une étude de conception approfondie et attentive aux exigences réelles du secteur, les produits au même niveau du meuble assurent, une fois refermés, la meilleure exploitation du plan de travail, en permettant de se déplacer sans obstacle à l'intérieur de l'espace cuisine. Il faut remarquer l'originalité du nouveau design ergonomique et dynamique.

Versenkbare Produkte

Sie sind aus einer sorgfältigen Studie der realen Marktanforderungen entstanden; nach dem Gebrauch "verschwinden" sie, und an ihrer Stelle wird eine wertvolle Arbeitsfläche frei, die mehr Bewegungsfreiheit in der Küche gewährleistet. Besonders auffallend: die Originalität des neuen ergonomischen und dynamischen Designs.

Series 8303

Three burners hob-inox

L	D
680	440



Version



electric ignition



waste-fitting

Colour



Inox

Available Options

Series 8303	●	
Series 8302	●	●

Series 8302

Two burners hob-inox

L	D
680	440



Series 8003

Three burners hob-inox

L	D
560	440



Version



electric ignition



waste-fitting

Heatshield



Without



Left heatshield



Right heatshield

Series 8002

Two burners hob-inox

L	D
480	370



Colour



Inox

Available Options

Series 8003	●	●	●
Series 8002	●	●	●

Series 8006

Sink-inox



Colour



Inox

Series 8005

Sink-inox



Series 7306

Round sink-inox



	L	D	H
Series 8006	420	440	145
Series 8005	420	370	145
Series 7306	420	420	148

L Length: length in mm D Depth: depth in mm H Height: height in mm E. Ign Electric Ignition: supplied with electric ignition W.f Waste Fitting: fitted with water drainer



L Length: length in mm D Depth: depth in mm H Height: height in mm E. Ign Electric Ignition: supplied with electric ignition W.f Waste Fitting: fitted with water drainer Hs Heatshield: the item is available with heatshield



Series 400

Hob with crystal lid, grill cabinet, thermostat oven, storage cabinet with left-hinged door



L	D	H
484	514	914

Series 401

Hob with crystal lid, grill cabinet, thermostat oven, feature



L	D	H
484	514	590

Series 402

Hob with crystal lid, grill cabinet feature



L	D	H
484	514	244

Series 403

Hob with crystal lid



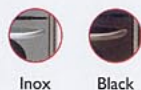
L	D	H
484	514	128

Feature



grill

Colour



Inox

Black

Available Optionals



	E. Ign.	L	R-S	Hs
Series 400	●	●	●	●
Series 401	●	●	●	●
Series 402	●			●
Series 403	●			●

L Length: length in mm **D Depth:** depth in mm **H Height:** Height in mm **L Lamp:** inside lamp **R-S Roasting-spit:** supplied with roasting-spit **E. Ign. Electric ignition:** supplied with electric ignition **Hs Heatshield:** the item is available with heatshield



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