



PROFESSIONAL RANGE  
**SOUTH AFRICA**

MADE IN ITALY  
  
PREMIUM QUALITY DESIGN

**1**YEAR  
GUARANTEE



## PERFORMANCE EXCELLENCE

Offering the best performance for modern catering: **Smeg Foodservice** is a dedicated division that has served the needs of catering industry professionals on a global scale for over 40 years. Longstanding technological expertise in product design and engineering allows **Smeg** to lead the way with innovative and functional solutions that guarantee excellent results and maximum efficiency in every working environment.

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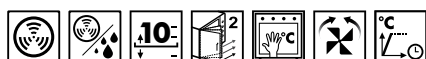
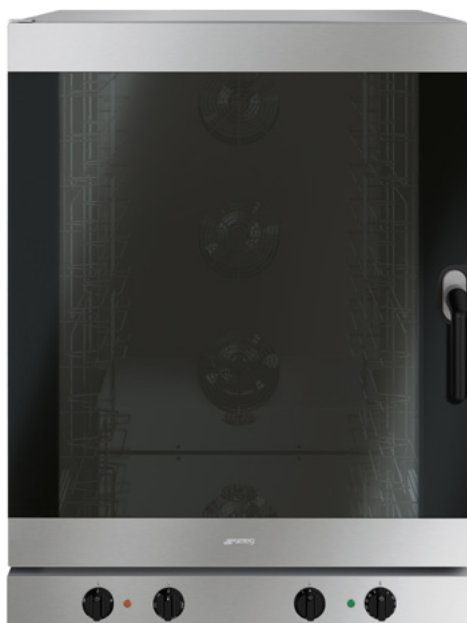
## PROFESSIONAL COOKING

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## CONVECTION OVENS

Trays 600x400mm or GN1/1



### ALFA1035H-2

#### 10 Trays | Electromechanical (humidified)

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Door opening system in two stages for evacuation of the steam from the muffle.
- Thermofan for a **more even bake**.
- Intelligent, reversible 3 fan system to ensure consistent cooking temperature.
- Manual humidification with dedicated knob control for extra moisture during the cooking process. (Direct humidification system on each fan)
- Steam exhaust adjustment knob
- Adjustable feet
- 3PH power supply only

**COOKING FUNCTIONS:** Convection and Fan assisted with humidification.

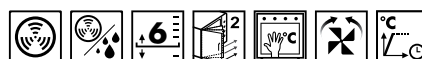
**Trays sold separately based on requirements.**

ALFA1035H-2	
Dimensions (WxDxH)	798 x 772 x 1100 mm
Trays capacity and dimensions	10 trays 600x400mm or GN1/1*
Distance between trays	77mm
Door opening	Side opening door with left hand hinges
Control panel	Electromechanical
Thermostat setting range	50 - 270°C
Timer setting range	1 - 60' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 15.7 kW

\* GN1/1 with minimum depth 20mm

## CONVECTION OVENS

Trays 600x400mm or GN1/1



### ALFA625H-2

#### 6 Trays | Electromechanical (humidified)

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Door opening system in two stages for evacuation of the steam from the muffle.
- Thermofan for a **more even bake**.
- Intelligent, reversible 2 fan system to ensure consistent cooking temperature.
- Manual humidification with dedicated knob control for extra moisture during the cooking process. (Direct humidification system on each fan)
- Steam exhaust adjustment knob
- Adjustable feet
- 3PH power supply only

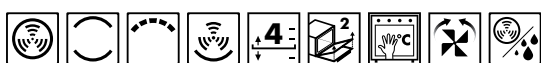
**Trays sold separately based on requirements**

ALFA625H-2	
Dimensions (WxDxH)	798 x 757 x 792.5 mm
Trays capacity and dimensions	6 trays 600x400mm or GN1/1*
Distance between trays	77mm
Door opening	Side opening door with left hand hinges
Control panel	Electromechanical
Thermostat setting range	50 - 270°C
Timer setting range	1 - 60' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 10.5 kW

\* GN1/1 with minimum depth 20mm

## MULTI-FUNCTION OVENS

Trays 600x400mm or GN1/1



### ALFA420MFH-2

#### 4 Trays, Electromechanical (humidified)

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Thermofan for a **more even bake**.
- Intelligent, reversible 2 fan system to ensure consistent cooking temperature.
- Manual humidification with dedicated knob control for extra moisture during the cooking process.
- Adjustable feet
- Single or 3PH power supply

**COOKING FUNCTIONS:** Convection and Humidification; Static; grill; Fan and Lower heating element

Trays sold separately based on requirements.

ALFA420MFH-2	
Dimensions (WxDxH)	800 x 747 x 563 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*
Distance between trays	77mm
Door opening	Drop down door
Control panel	Electromechanical
Thermostat setting range	70 - 270°C
Timer setting range	1 - 60' + Manual
Grill heating element	2.8 kW
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW

\* GN1/1 with minimum depth 20mm

## CONVECTION OVENS

Trays 600x400mm or GN1/1



### ALFA420H-2

#### 4 Trays | Electromechanical

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Thermofan for a **more even bake**.
- Intelligent, reversible 2 fan system to ensure consistent cooking temperature.
- Adjustable feet
- Single or 3PH power supply

**COOKING FUNCTIONS:** Convection and Humidification

Trays sold separately based on requirements.

ALFA625H-2	
Dimensions (WxDxH)	800 x 747 x 563 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*
Distance between trays	77mm
Door opening	Drop down door
Control panel	Electromechanical
Thermostat setting range	70 - 270°C
Timer setting range	1 - 60' + Manual
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW

\* GN1/1 with minimum depth 20mm

## CONVECTION OVENS

Trays 600x400mm or GN1/1



### ALFA410H-2

4 Trays | Electromechanical

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Thermofan for a **more even bake**.
- Intelligent, reversible 1 fan system to ensure consistent cooking temperature.
- Adjustable feet
- Single or 3PH power supply

**COOKING FUNCTIONS:** Convection

**Trays sold separately based on requirements.**

ALFA410H-2	
Dimensions (WxDxH)	800 x 747 x 563 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*
Distance between trays	77mm
Door opening	Drop down door
Control panel	Electromechanical
Thermostat setting range	50 - 270°C
Timer setting range	1 - 60' + Manual
Humidification system	-
Power supply / Power installed	400V 3N 50Hz / 5.3 kW 230V 1N 50Hz / 5.3 kW

## MULTI-FUNCTION OVENS

Trays 600x400mm or GN1/1



### ALFA43XMF

4 Trays | Electromechanical

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Thermofan for a **more even bake**.
- Intelligent, reversible 1 fan system to ensure consistent cooking temperature.
- Adjustable feet
- Single power supply

**COOKING FUNCTIONS:** Convection; Static; Grill; Fan and Lower heating element

#### ACCESSORIES INCLUDED:

4 flat aluminium trays (3820)

ALFA43XMF	
Dimensions (WxDxH)	602 x 584 x 537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80mm
Door opening	Down drop door
Control panel	Electromechanical
Thermostat setting range	50 - 270°C
Timer setting range	1 - 60' + Manual
Cooking function	Convection, Static, Grill, Bottom with fan
Grill heating element	2.7 kW
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

\* GN1/1 with minimum depth 20mm

## MULTI-FUNCTION OVENS

Trays 435x320mm



### ALFA43GH

4 Trays | Electromechanical

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Thermofan for a **more even bake**.
- Intelligent, reversible 1 fan system to ensure consistent cooking temperature
- Adjustable feet
- Single power supply

**COOKING FUNCTIONS:** Convection, Fan with humidification, grill

#### ACCESSORIES INCLUDED:

- 2 flat aluminium trays (3820)
- 2 Chrome wired grids

ALFA43GH	
Dimensions (WxDxH)	602 x 584 x 537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80mm
Door opening	Drop down door
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Cooking function	Convection, Static, Grill, Bottom with fan
Grill heating element	2.8kW
Humidification system	Incorporated
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

## CONVECTION OVENS

Trays 435x320mm



### ALFA43X

4 Trays | Electromechanical

- Stainless steel (AISI 304) construction and cooking chamber
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Thermofan for a **more even bake**.
- Intelligent, reversible 1 fan system to ensure consistent cooking temperature
- Adjustable feet
- Single power supply

**COOKING FUNCTION:** Convection

#### ACCESSORIES INCLUDED:

- 4 flat aluminium trays (3820)

ALFA43X	
Dimensions (WxDxH)	602 x 584 x 537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80mm
Door opening	Drop down door
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Grill heating element	-
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

## MULTI-FUNCTION OVENS

Trays 435x320mm



### ALFA45MFPGN

3 Trays | Electromechanical (humidified with Pizza Stone)

- Stainless steel (AISI 304) construction and cooking chamber
- Firestone cooking chamber base
- Manual Thermostat and timer setting
- Double-glazed doors help minimise heat loss and ensure a cool exterior temperature.
- Fast heat up and temperature recovery systems lower energy consumption and maintain stable cooking temperatures.
- Intelligent, reversible 1 fan system to ensure consistent cooking temperature
- Manual humidification with dedicated knob control for extra moisture during the cooking process.
- Grill function to help glaze food after cooking.
- Adjustable feet
- Single power supply

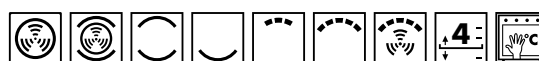
**COOKING FUNCTIONS:** Fan with lower element, Fan with humidification, large grill, and Pizza Setting

#### ACCESSORIES INCLUDED:

- 4 flat aluminium trays (3820)
- Pizza Stone

ALFA45MFPGN	
Dimensions (WxDxH)	602 x 584 x 537 mm
Trays capacity and dimensions	no. 3 trays 435x320mm or GN2/3
Distance between trays	75mm
Door opening	Side opening door with left hand hinges
Control panel	Electromechanical
Thermostat setting range	70 - 280°C
Timer setting range	1 - 60' + Manual
Cooking function	Convection, Static, Grill, Pizza stone
Grill heating element	2.7 kW
Humidification system	Integrated
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

## SEMI-PROFESSIONAL COOKER



### B91GMX19

LIGHT SERIES - Gas Cooktop and Electric Multifunction Oven

- Stainless steel construction with satin finish
- Thermostat and timer manual setting
- Adjustable stainless-steel feet

#### COOKTOP

- 6 high efficiency gas burners (G20, Natural gas)
- Enamelled cast-iron heavy-duty pan stands.
- Top quality AISI304 stainless steel working surface
- Safety vales
- Automatic ignition
- Professional anti-heat knobs

#### OVEN

- 129L Electric Thermoventilated oven
- Ever clean enamel cavity
- Professional anti-heat oven handle
- Double glazed CoolTouch door
- Front cooling system through Tangential Fan
- 2 halogen lamps

B91GMX19	
Dimensions (WxDxH)	900 x 600 x 900 mm
Trays capacity	4 trays
Burners / Burner Supply	6 Gas burners Rear: 1.0 kW, 1.8 kW, 3 kW Front: 4.2 kW, 1.0 kW, 1.8 kW
Distance between trays	77mm
Control panel	Mechanical
Temperature setting range	50 - 260°C
Timer setting range	1 - 60' + Manual
Power supply / Power installed	230V 1N 50Hz / 3.2 kW

Professional use for up to 80 seat establishment



## PROFESSIONAL DISHWASHING

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<b>UNDERCOUNTER</b> (500mm basket)	11
Baskets and optional accessories	20
<b>UNDERCOUNTER</b> (400mm basket)	13
Baskets and optional accessories	20
<b>WATER TREATMENT</b>	20

## HOOD TYPE DISHWASHERS

### TOPLINE series



#### HTY520D

##### Electromechanical, basket 500x500mm

- Double skinned construction in AISI304 stainless steel with insulation
- Double skinned balanced and insulated hood
- Double skinned moulded tank with rounded corners
- 2 washing and 2 rinse impellers in AISI 304 stainless steel
- Thermostop for controlling the rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Wastewater heat recovery system for heating the intake water (DHR System)
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Atmospheric boiler and rinse pump (HTR system)
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank
- Single power supply

##### 14 PROGRAMMES WITH 7 WASHING CYCLES:

P1: Short 60", Crystal Cycles 60"

P2: Medium 90", Crystal Cycles 80"

P3: Long 150", 'Ultra Clean Pro' Sanitization Cycle 4min

P4: Set by the user, 3 to 10min.

##### ACCESSORIES INCLUDED:

1 flat bottomed basket (PB50G01)

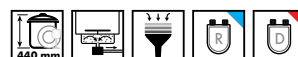
1 polypropylene basket for dishes (PB50D01)

1 cutlery basket with 6 compartments (PHOOS02)

HTY520D	
Basket dimensions	500 x 500 mm
Control panel	Electric
Basket/hour	60 max
Usable wash height	440 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	14 lt / 2.2kW
Boiler: capacity/heating element	8 lt / 9kW
Power supply/ Power installed	400V 3N 50Hz / 9.7 kW
Dimensions (WxDxH)	620 x 736 x 1530/2102 mm

## HOOD TYPE DISHWASHERS

### ECOLINE series



#### HTY505DZA

##### Basket 500x500mm

- Construction in AISI304 stainless steel with insulation
- Single skinned hood
- Double skinned moulded tank with rounded corners
- 2 washing and 2 rinse impellers in AISI 304 stainless steel
- Thermostop for controlling the rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Atmospheric boiler and rinse pump (HTR system)
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank
- Single power supply

##### 2 WASH PROGRAMMES:

P1: Short 60"

P2: Long 120"

##### ACCESSORIES INCLUDED:

1 flat bottomed basket (PB50G01)

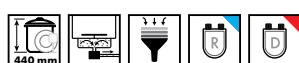
1 polypropylene basket for dishes (PB50D01)

1 cutlery basket with 6 compartments (PHOOS02)

HTY505DZA	
Basket dimensions	500 x 500 mm
Control panel	Electric
Basket/hour	60/30/20
Usable wash height	440 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	14 lt / 2.2kW
Boiler: capacity/heating element	8 lt / 9kW
Power supply/ Power installed	400V 3N 50Hz / 9.7 kW
Dimensions (WxDxH)	620 x 736 x 1530/2102 mm

## HOOD TYPE DISHWASHERS

ECOLINE series



### HTY503DZA

Basket 500x500mm

- Construction in AISI304 stainless steel with insulation
- Single skinned hood
- Double skinned moulded tank with rounded corners
- 2 washing and 2 rinse impellers in AISI 304 stainless steel
- Thermostop for guaranteed rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Pressure boiler
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank
- Single power supply

#### 3 WASH PROGRAMMES:

P1: Short 60"

P2: Medium 120"

P3: Long 180"

#### ACCESSORIES INCLUDED:

1 flat bottomed polypropylene basket (PG50G01)

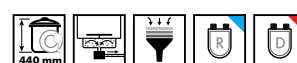
1 polypropylene basket for dishes (PB50D01)

1 cutlery basket (PHOOS02)

HTY503DZA	
Basket dimensions	500 x 500 mm
Control panel	Electric
Basket/hour	60 max
Usable wash height	440 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	14 lt / 2.2kW
Boiler: capacity/heating element	8 lt / 9kW
Power supply/ Power installed	400V 3N 50Hz / 9.7 kW
Dimensions (WxDxH)	620 x 736 x 1530/2102 mm

## HOOD TYPE DISHWASHERS

ECOLINE series



### HTY500DZA

Basket 500x500mm

- Construction in AISI304 stainless steel with insulation
- Single skinned hood
- Double skinned moulded tank with rounded corners
- 2 washing and 2 rinse impellers in AISI 304 stainless steel
- Thermostop for guaranteed rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Pressure boiler
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank
- Single power supply

#### 2 WASH PROGRAMMES:

P1: Short 60"

P2: Long 120"

#### ACCESSORIES INCLUDED:

1 flat bottomed polypropylene basket (PG50G01)

1 polypropylene basket for dishes (PB50D01)

1 cutlery basket (PHOOS02)

HTY500DZA	
Basket dimensions	500 x 500 mm
Control panel	Mechanical
Basket/hour	60 max
Usable wash height	440 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	14 lt / 2.2kW
Boiler: capacity/heating element	8 lt / 9kW
Power supply/ Power installed	400V 3N 50Hz / 9.7 kW
Dimensions (WxDxH)	620 x 736 x 1457/2030 mm



## UNDERCOUNTER DISHWASHERS

### TOPLINE series



#### UD526D

##### Basket 600x400mm

- Double skinned construction in AISI304 stainless steel with insulation
- Moulded tank with rounded corners
- 2 washing and 2 rinse impellers in AISI 304 stainless steel
- Thermostop for guaranteed rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Atmospheric boiler and rinse pump (HTR system)
- Drain system: Automatic drain pump with partial water exchange in the wash tank.
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank
- Single or 3PH power supply

#### 14 WASH PROGRAMMES:

P1: Short 90", Crystal Cycles 60"

P2: Medium 150", Crystal Cycles 120"

P3: Long 240", 'Ultra Clean Pro' Sanitization Cycle 5'30"

P4: Set by the user, 3 to 10min.

#### ACCESSORIES INCLUDED:

1 flat bottomed polypropylene basket (PG50G01)

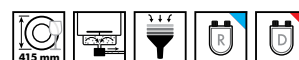
1 polypropylene basket for dishes (PB50D01)

1 cutlery basket (PHOOS02)

UD526D	
Basket dimensions	600 x 400 mm
Control panel	Electronic touch control
Basket/hour	72 Max
Usable wash height	415 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	11 lt / 2.0kW
Boiler: capacity/heating element	6 lt / 6kW
Power supply/ Power installed	400V 3N 50Hz / 6.7 kW 230V 3N 50Hz / 6.7 kW
Dimensions (WxDxH)	600 x 675 x 820 mm

## UNDERCOUNTER DISHWASHERS

### ECOLINE series



#### UD505DZA

##### Basket 500x500mm

- Single skinned construction in AISI304 stainless steel
- Moulded tank with rounded corners
- 2 combined wash and rinse impellers with quick release system
- Thermostop for guaranteed rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Atmospheric boiler and rinse pump (HTR system)
- Drain system: Automatic drain pump with partial water exchange in the wash tank.
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank
- Single or 3PH power supply

#### 3 WASH PROGRAMMES:

P1: Short 90"

P2: Medium 150"

P3: Long 240"

#### ACCESSORIES INCLUDED:

1 flat bottomed polypropylene basket (PG50G02)

1 polypropylene basket for dishes (PB50D01)

1 cutlery basket (PHOOS02)

UD505DZA	
Basket dimensions	500 x 500 mm
Control panel	Electronic touch control
Basket/hour	40/24/15
Usable wash height	365 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	13 lt / 2.0kW
Boiler: capacity/heating element	6 lt / 5.0kW
Power supply/ Power installed	400V 3N 50Hz / 5.7 kW 230V 1N 50Hz / 3.2 kW
Dimensions (WxDxH)	578 x 598 x 820 mm

## UNDERCOUNTER DISHWASHERS

ECOLINE series



### UD503DZA

Basket 500x500mm

- Single skinned construction in AISI304 stainless steel with double skinned insulated door.
- Moulded tank with rounded corners
- 2 combined wash and rinse impellers with quick release system
- Thermostop for guaranteed rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Pressure boiler
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Integral plastic tank filter with double stage filtration in the sump and additional micro filter for pump protection
- Single or 3PH power supply

#### 4 WASH PROGRAMMES:

P1: Short 90"

P2: Medium 150"

P3: Long 240"

#### ACCESSORIES INCLUDED:

1 flat bottomed polypropylene basket (PG50G01)

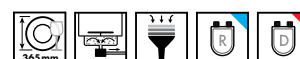
1 polypropylene basket for dishes (PB50D01)

1 cutlery basket (PHOOS02)

UD503DZA	
Basket dimensions	500 x 500 mm
Control panel	Electronic touch control
Basket/hour	40/24/15
Usable wash height	365 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	13 lt / 2.0kW
Boiler: capacity/heating element	6 lt / 5.0kW
Power supply/ Power installed	400V 3N 50Hz / 5.7 kW 230V 1N 50Hz / 5.7 kW
Dimensions (WxDxH)	580 x 600 x 820 mm

## UNDERCOUNTER DISHWASHERS

ECOLINE series



### UD500DZA

Electromechanical Basket 500x500mm

- Single skinned construction in AISI304 stainless steel with double skinned insulated door.
- Moulded tank with rounded corners & basket guides
- 2 combined wash and rinse impellers with quick release system
- Thermostop for guaranteed rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Pressure boiler
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Integral plastic tank filter with double stage filtration in the sump and additional micro filter for pump protection
- Single or 3PH power supply

#### 2 WASH PROGRAMMES:

P1: Short 90"

P2: Medium 150"

#### ACCESSORIES INCLUDED:

1 flat-bottomed polypropylene basket, (PB50G01)

1 polypropylene basket for dishes, (PB50D01)

1 cutlery basket, (PHOOS01)

UD500DZA	
Basket dimensions	500 x 500 mm
Control panel	Buttons
Basket/hour	24/40
Usable wash height	365 mm
Water consumption per cycle	2,7 lt
Softener	-
Tank: capacity/heating element	13 lt / 2.0kW
Boiler: capacity/heating element	6 lt / 5.0kW
Power supply/ Power installed	400V 3N 50Hz / 5.7 kW 230V 1N 50Hz / 3.2 kW
Dimensions (WxDxH)	580 x 600 x 820 mm

## UNDERCOUNTER DISHWASHERS

### ECOLINE series



### UG401DM

#### Basket 400x400mm

- Single skinned construction in AISI304 stainless steel with insulated door
- Moulded tank with rounded corners
- 2 combined wash and rinse impellers with quick release system
- Thermostop for controlling the rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins) periods of non-use
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Pressure boiler
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank

#### 3 WASH PROGRAMS:

- P1: Short 90"  
P2: Medium 150"  
P3: Long 240"

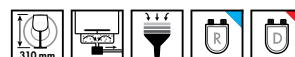
#### ACCESSORIES INCLUDED:

- 2 flat bottomed polypropylene baskets (PB40G01)  
1 single cutlery basket (PHOOS0)

UG401M	
Basket dimensions	400 x 400 mm
Control panel	Mechanical Control
Basket/hour	40/24/15
Usable wash height	330 mm
Water consumption per cycle	2,3 lt
Softener	-
Tank: capacity/heating element	8 lt / 2.0kW
Boiler: capacity/heating element	4 lt / 2.7kW
Power supply/ Power installed	230V 1N 50Hz / 3.0 kW
Dimensions (WxDxH)	440 x 530 x 670 mm

## UNDERCOUNTER DISHWASHERS

### ECOLINE series



### UG400DM

#### Electromechanic, Basket 400x400mm

- Single skinned construction in AISI304 stainless steel with insulated door
- Moulded tank with rounded corners
- 2 combined wash and rinse impellers with quick release system
- Thermostop for controlling the rinse water temperature.
- 'Stand-by' function of the heating elements during idle periods (activated after 30 mins)
- Self-cleaning cycle available as standard
- Self-diagnosis system with error messages
- Peristaltic detergent and rinse aid pumps with electronical adjustment as standard
- Wash system: Wash pump with 'Soft Start' system
- Rinse system: Pressure boiler
- Drain system: Automatic drain pump with partial water exchange in the wash tank
- Filter system: Three-stage dynamic filtering system integrated with the drain pump for the separation of residues and the control of the water level in the tank

#### 2 WASH PROGRAMS:

- P1: Short 90"  
P2: Medium 150"

#### ACCESSORIES INCLUDED:

- 2 flat-bottomed polypropylene baskets, (PB40G01)  
1 cutlery basket, (PHOOS01)

UG400D	
Basket dimensions	400 x 400 mm
Control panel	Mechanical Control
Basket/hour	24/40
Usable wash height	330 mm
Water consumption per cycle	2,3 lt
Softener	-
Tank: capacity/heating element	8 lt / 2.0kW
Boiler: capacity/heating element	4 lt / 2.7kW
Power supply/ Power installed	230V 1N 50Hz / 3.0 kW
Dimensions (WxDxH)	440 x 530 x 670 mm



## PROFESSIONAL REFRIGERATION

ABSORPTION BARS & MINI-BARS	15
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WINE COOLER	16
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## BARS & MINIBARS

### FREESTANDING VERSION



#### FAB10 series (Special order only)

##### 50's Style retro bar fridges

- Absorption refrigeration system
- Adjustable thermostat
- Internal LED lighting
- Adjustable shelves and bottle rack
- Ice cubes container
- Right hinge and left hinge models available

#### OPTIONAL COLOURS:



FAB10	
Colour	Cream
Gross capacity (lt)	135lt
Net capacity (lt)	130lt
Temperature range	4 - 12°C
Adjustable shelves	2
Energy consumption (kWh/year)	116kW
Climate class	SN-T
Power supply / Power consumption	240V 1N 50Hz / ?? kW
Dimensions (WxDxH)	534 x 632 x 960mm
Models available	Cream   FAB10HLCR5 (left) / FAB10HRCR5 (right) Red   FAB10HLRD5 (left) / FAB10HRRD5 (right) Black   FAB10HLBL5 (left) / FAB10HRBL5 (right) Ice-white   FAB10HLWH5 (left) / FAB10HRWH5 (right) Pastel blue   FAB10HRPB5 (right) Mint   FAB10HRPG5 (right) Pastel pink   FAB10HRPK5 (right)



#### FAB5 series (Special order only)

##### 50's Style retro bar fridges

- Absorption refrigeration system
- Adjustable thermostat
- Internal LED lighting
- Adjustable shelves and bottle rack
- Ice cubes container
- Right hinge and left hinge models available

#### OPTIONAL COLOURS:



FAB5	
Colour	Cream
Gross capacity (lt)	41lt
Net capacity (lt)	40lt
Temperature range	4 - 12°C
Adjustable shelves	2
Energy consumption (kWh/year)	274kW
Climate class	SN-T
Power supply / Power consumption	230V 1N 50Hz / 70 kW
Dimensions (WxDxH)	405 x 520 x 715 / 730mm
Models available	Cream   FAB5LCR (left) / FAB5RCR (right) Red   FAB5LRA (left) / FAB5RRA (right) Black   FAB5LBL (left) / FAB5RBL (right) Silver   FAB5LSV (left) / FAB5RSV (right)

## ABSORPTION MINIBARS BUILT-IN VERSION



### ABM SERIES (Special order only)

#### 32 & 42 litre minibars

- Absorption refrigeration system
- Anthracite grey (corrosion resistant and fully painted extremal structure)
- Adjustable thermostat with AutoDefrost
- Internal LED lighting
- Adjustable shelves, bottle rack and snack rack in door
- Reversible door
- Ice cubes container

ABM32-2	
Gross capacity (lt)	32lt
Net capacity (lt)	30lt
Temperature range	3 - 12 °C
Adjustable shelves	1
Energy consumption (kWh/year)	274 kW
Climate class	SN-T
Power supply / Power consumption	230V 1N 50Hz / 70W
Dimensions (WxDxH)	400 x 420 x 490 mm

ABM42-2	
Gross capacity (lt)	42lt
Net capacity (lt)	40lt
Temperature range	4 - 12 °C
Adjustable shelves	2
Energy consumption (kWh/year)	274 kW
Climate class	SN-T
Power supply / Power consumption	230V 1N 50Hz / 70W
Dimensions (WxDxH)	400 x 440 x 560 mm

## WINE COOLER FREESTANDING



### SCV115A

198 bottles / 368lt (Gross capacity)

- Stainless steel & double glaze UV resistant black glass
- Secure door lock at base
- 6 adjustable Slavonia oak shelves
- Multizone temperature and light storage zones (with electronic temperature control)
- Digital temperature display
- Internal ventilation system with active carbon filter for air filtration
- Integrated heating element
- Anti-freezer safety thermostat
- Acoustic alarm when temperature falls below 2° for more than 1 hour
- AutoDefrost
- Anti-vibration compressors
- Internal LED lighting
- Right hinge and left hinge models available

SCV115A	
Maximum capacity	198 bottles (0.75 litres each)
No. of setting thermostats	2
Temperature range	5 - 22°C
Shelves	6
Climate class	SN-ST
Energy consumption (kWh/year)	168 kW
Power supply / Power consumption	230V 1 N 50Hz / 350W
Dimensions (WxDxH)	600 x 620 x 1850 mm
Optional model available	SCV115AS (left hinges)

**SMALL DOMESTIC  
APPLIANCES**



RETRO ELECTRICAL KETTLE 18

RETRO TOASTERS 18

## RETRO ELECTRIC KETTLE



### KLF03 & KLF05 Kettle and Mini Kettle

- Stainless steel powered coated body
- Water level indicator
- RapidBoil technology
- Auto shut-off at 100°C
- Removable stainless steel limescale filter
- SoftTouch opening lid
- Concealed heating element
- 360° swivel base with built-in cord wrap
- Anti-slip feet

#### OPTIONAL COLOURS:



KLF03	
Capacity	Jug capacity 1.7 Lt - 7 cups
Power supply / Power consumption	220-240V 1N 50-60Hz / 2,4 KW
Dimensions (WxDxH)	226 x 171 x 248 mm
Net weight	1,6 Kg
Plug	SA plug
Cable Length	100 cm

KLF05	
Capacity	Jug capacity 0.8 Lt - 3 cups
Power supply / Power consumption	220-240V 1N 50-60Hz / 2,4 KW
Dimensions (WxDxH)	200 x 152 x 200 mm
Net weight	1,0 Kg
Plug	SA plug
Cable Length	100 cm

## RETRO TOASTERS



### TSF01 & TSF02 2-Slice and 4-Slice toaster

- Stainless steel powered coated body
- 2 extra-wide 36mm toasting slots (with self-centering racks)
- 6 browning levels
- Automatic pop-up
- 3 pre-set programmes (REHEAT, DEFROST & BAGEL mode)
- Removable stainless steel crumb tray
- Built-in cord wrap
- Anti-slip feet

#### OPTIONAL COLOURS:



TSF01	
Capacity	2-Slice toaster
Power supply / Power consumption	120-60 V 1N 50-60Hz / 950 W
Dimensions (WxDxH)	310 (325 ball leverknob included) x195x198mm
Net weight	2,5 Kg
Plug	SA plug
Cable Length	100 cm

TSF02	
Capacity	4-Slice toaster
Power supply / Power consumption	220-240 V 1N 50-60Hz / 1500 W
Dimensions (WxDxH)	394 (410 ball leverknob included) x208x215mm
Net weight	3,4 Kg
Plug	SA plug
Cable Length	100 cm



## CONVECTION OVEN ACCESSORIES (TRAYS 600X400MM OR GN1/1)

### Stainless steel hoods

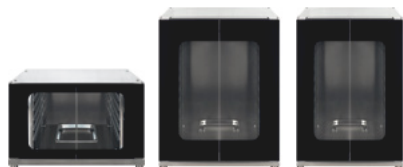


**K425C:** Condensation hoods for ALFA1035H and ALFA625H ovens

**K425:** Extraction hoods for ALFA1035H and ALFA625 ovens.

Dimensions: 870(W) x 1040(H) x 230(D)

### Humidified proofers



**LEV1035XV (12 TRAYS)** Humidified proofer for ALFA1035H oven. Max temperature 90°C. Distance between the trays 70mm. 230V 1N 50/60Hz - 2kW.

Dimensions: (WxDxH) 800x900x600 mm

**LEV1035XV (8 TRAYS)** Humidified proofer for 3, 4 and 6 tray ovens. Max temperature 90°C. Distance between the trays 70mm. 230V 1N 50/60Hz - 2kW.

Dimensions: (WxDxH) 800x800x930 mm

**LEV1035XV (8 TRAYS)** Humidified proofer for ALFA43 and ALFA45 ovens.

Max temperature 80°C. Distance between the trays 75mm. 230V 1N 50/60Hz - 2kW.

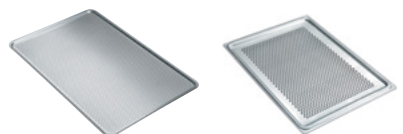
Dimensions: (WxDxH) 600x600x950 mm

### Tray and grids



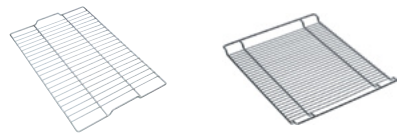
**3743:** Flat aluminum trays for 600x400 ovens (4 pcs)

**3820:** Flat aluminum trays for 435x320 ovens (4 pcs)



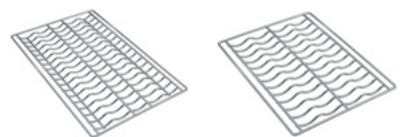
**3751:** Flat perforated trays for 600x400 ovens (4 pcs)

**3755:** Flat perforated trays for 435x320 ovens (4 pcs)



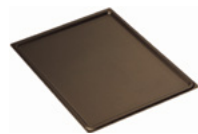
**3805:** Chrome plated wire flat trays for 600x400 ovens (4 pcs)

**3729:** Chrome plated wire flat trays for 435x320 ovens (4 pcs)

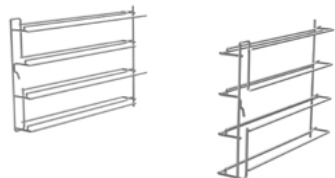


**3743:** Undiluted baguette grid tray for 600x400 ovens (4 pcs)

**3735:** Undiluted baguette grid tray for 435x320 ovens (4 pcs)



**3780:** Non stick flat trays for 435x320 ovens (4 pcs)



**Support Kit for trays or flat trays GN1/1**

**RGN11-4:** 4 tray oven

**RGN11-6:** 6 tray oven

**RGN11-10:** 10 tray oven

### Ventilation reducers



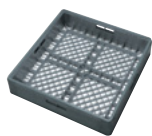
**3927:** Air flow reduction kit (3pcs.) suitable for 600 x 400mm tray ovens

**3926:** Air flow reduction kit (1 pc) suitable for ovens series ALFA43 and ALFA45

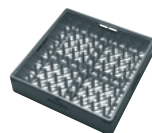
## DISHWASHER ACCESSORIES

### Filled polypropelene baskets

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**PB50G01:** 500x500 Universal flat-bottomed basket  
**PB40G01:** 400X400 Universal flat-bottomed basket



**PB50D01:** 500x500 Universal basket for 18 plates (Ø250mm)



**PHOOS01:** Single cutlery basket  
**PHOOS02:** 6 compartment cutlery basket

### Baskets in rilsan-coated wire

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**WB50G01:** 500x500 Universal flat-bottomed coarse-mesh basket  
**WB40G01 :** 400X400 Universal flat-bottomed coarse-mesh basket



**WB50D01:** 500x500 Universal basket for 18 plates (Ø250mm) and self service trays  
**WB40D01 :** 400X400 Universal basket for 8 plates (Ø315mm)



**WB50G03:** 500x500 Slanted bottom basket for stem glasses (max Ø72mm)  
**WB50G02:** 500x500 Slanted bottom basket for stem glasses (max Ø90mm)  
**WB50G04:** 500x500 Slanted bottom basket for stem glasses (max Ø135mm)  
**WB40G02:** 400X400 Slanted bottom basket for stem glasses (max Ø90mm)

### Water treatment (reverse osmosis unit)

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**WO-20:** Cabinet unit suitable for Hood Type dishwashers



**WO-30:** Cabinet unit suitable for Undercounter type dishwashers

## PROFESSIONAL COOKING



### VENTILATION

Outstanding and consistent cooking results even at full load through even heat distribution



### DIRECT HUMIDIFICATION

Ideal for delicate cooking, baking bread and pastry as well as reheating pre-cooked frozen / chilled food. Some models feature a water inlet control and adjustable venting enabling to set humidity level inside the cooking chamber for perfect cooking results. Cooking time is faster and more homogeneous keeping organoleptic properties unchanged



### GRILL + VENTILATION

The air produced by the fan reduces the direct heat of the grill delivering optimum grilling results. Ideal for large cuts of meat



### GRILL + VENTILATION

The air produced by the fan reduces the direct heat of the grill delivering optimum grilling results. Ideal for large cuts of meat



### STATIC COOKING (TOP+BOTTOM HEATING ELEMENTS)

Traditional cooking mode is ideal for any type of product and delicate cooking.



### PIZZA FUNCTION

Refractory stone at bottom combined with heating element. Possible to bake pizza in 3 minutes. Can be also used for baking bread, cakes, etc



### COOKING LEVELS

Smeg ovens feature 10/6/4 cooking levels providing maximum flexibility.



### LCD DISPLAY

Optimizing the performance and user-friendliness.



### TRIPLE-GLAZING DOOR

Granting cool door surface even with prolonged cooking ensuring maximum safety. Inner doors are easily removable for cleaning



### DOUBLE-GLAZING DOOR

Granting cool door surface even with prolonged cooking ensuring maximum safety. Inner doors are easily removable for cleaning



### QUICK PREHEATING

Allowing quickly heating of the oven up to the desired temperature (depending on the models from 6 to 9 minutes), for a more rapid cooking



### COOL DOOR

Ensuring maximum safety



### COUNTER-ROTATING FAN SYSTEM

Granting optimum distribution of the heat in the cooking chamber.



### MANUAL HUMIDIFICATION

Engage or disengage direct humidification with a simple press of a button



### DOOR BUTTON

Avoid open the door with a simple press of a button. Only on side-opening-door models ALFA45/145.

## PROFESSIONAL DISHWASHING



### USABLE WASHING HEIGHT

Pending the model usable washing height can be 440/420/415/300mm



### EURONORM TRAY WASH

Able to wash 600x400mm Euronorm trays as well as crates with a maximum height of 350mm



### DOUBLE BASKET

Able to wash 2 baskets simultaneously



### HTR SYSTEM - RINSE PUMP + ATMOSPHERIC BOILER

System combining rinse pump and atmospheric boiler granting constant rinse pressure and temperature throughout the rinse stage even at very low water inlet pressure



### DRAIN PUMP

Built-in drain pump removing a portion of soiled water at each cycle keeping tank water cleaner



### THREE STAGE DYNAMIC FILTER

Patented water filtering system granting cleaner tank water for less water and detergent consumption



### DHR SYSTEM - Drain heat recovery

A special system warms up inlet water through hot drain water - leading to remarkable energy saving



### SHR SYSTEM - Steam heat recovery

A special system exploits the hot steam formed in the wash chamber to warm up the inlet water resulting in a remarkable energy saving.



### THERMO-DISINFECTION CYCLE

Granting plates to be hygienically cleaned through a prolonged rinse at 93°C.



### RINSE DISPENSER

Peristaltic pumps with manually/electronically adjustable



### DETERGENT DISPENSER

Peristaltic pumps with manually/electronically adjustable



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