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Congratulations on the purchase of your New Home and Smeg Kitchen



Now that you have settled in to your beautiful new home, we would like to extend an invitation to attend a cooking demonstration in our showroom, held exclusively for our consumers. This will help you get the most out of your magnificent kitchen.

Our program is designed to give you a full understanding of your new appliances, including oven functions, settings and correct cleaning methods.

These sessions are strictly by appointment only, to secure your place, please contact us directly.

Service

Our appliances go through extensive testing at our factory for quality and performance levels. If however you require service it is always available by contacting our Smeg service team



Care and Maintenance

STAINLESS STEEL

Microfibre cloth is excellent for all general cleaning, it is particularly good for maintaining stainless surfaces as it means no detergents or streaking Sabco produce an all purpose microfibre cloth which works well. Hillmark produce a mildly abrasive stainless cleaner, however you must follow their instructions to prevent any surface damage

OVEN

Our ovens either come with Vapour clean or Pyrolytic option Pyrolytic – fully self cleaning of the oven, minus the racks and glass door Vapour Clean – an option which helps loosen dirt and grime inside the oven, to assist with easy wipe down

Gumption Paste is recommended if a cleaning product is required.

Oven should be cleaned at least once a month

CERAMIC AND INDUCTION COOKTOPS

All cleaning must occur when the cooktop is cold, also for general day to day you may use soapy water with a non abrasive cloth or even glass cleaner works fine

Ceramic -The use of Aluminium pots is not recommended as it will leave a residue mark, which may be cleaned however not easily.

Induction – Pots / pans made of Copper or Aluminium will not conduct heat transfer and are not suitable. Must be a magnetic metal such as steel.

RANGEHOODS

Range hood filters are to be cleaned using either a range hood filter cleaner which is applied and left to soak, followed by rinsing in Hot water.

This process is recommended every two months, even more frequently with heavy usage or frying heavily with oils. Filters can be placed in dishwasher.