B71GMX2

Cooker size	70x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709329181
Energy efficiency class	A



Aesthetics

Design	Square design	**Type of control setting hob**	Control knobs
Command panel finish	Finger friendly stainless steel	**Type of control knobs**	Smeg Master Black
Aesthetic	Classica	**Controls colour**	Black
Logo	Assembled st/steel	**No. of controls**	8
Colour	Stainless Steel	**Serigraphy colour**	Black
Logo position	Facia below the oven	**Door**	With 2 horizontal strips
Finishing	Satin	**Glass type**	Black
Upstand	Yes	**Handle**	Smeg Classic
Series	Master	**Handle Colour**	Brushed stainless steel
Hob colour	Stainless steel	**Feet color**	Silver
Type of pan stands	Cast Iron		

Programs / Functions main oven

No. of cooking functions 9

Traditional cooking functions

- Static
- Fan assisted
- Turbo
- Eco
- Small grill
- Large grill
- Fan grill (large)
- Fan assisted base
- Pizza

Cleaning functions

 Vapor clean

Hob technical features



Total no. of cook zones 5

Front left - Gas - AUX - 1.00 kW
Rear left - Gas - Semi Rapid - 1.80 kW
Central - Gas - UR - 4.20 kW
Rear right - Gas - Semi Rapid - 1.80 kW
Front right - Gas - AUX - 1.00 kW

Type of gas burners	Standard	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matt black enamelled

Main Oven Technical Features



Fan number	1	**Removable inner door**	Yes
Net volume of the cavity	70 l	**Total no. of door glasses**	3
Gross volume, 1st cavity	79 l	**No.of thermo-reflective door glasses**	2
Cavity material	Ever Clean enamel	**Safety Thermostat**	Yes
No. of shelves	5	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	360X460X425 mm
Light type	Halogen	**Temperature control**	Electro-mechanical
Light Power	40 W	**Lower heating element power**	1200 W
Cooking time setting	Contaminuti + fine cottura	**Upper heating element - Power**	1000 W
Light when oven door is open	Yes	**Grill element**	1700 W
Door opening	Flap down	**Large grill - Power**	2700 W
Removable door	Yes	**Circular heating element - Power**	2000 W
Full glass inner door	Yes	**Grill type**	Electric

Options Main Oven

End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C
Minimum Temperature	50 °C		

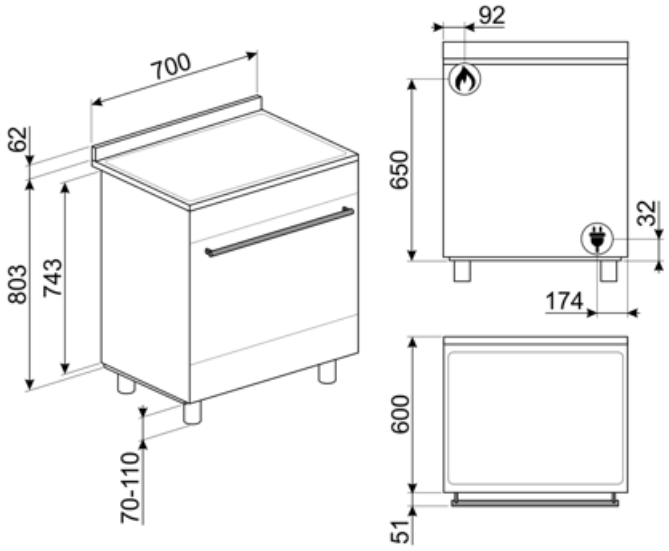
Accessories included for Main Oven & Hob

Moka stand	1	**40mm deep tray**	1

Rack with back and side stop	1

Electrical Connection

Electrical connection rating	3000 W	**Power supply cable length**	115 cm
Current	13 A	**Frequency**	50/60 Hz
Voltage	220-240 V	**Terminal block**	3 poles
Electric cable	Installed, Single phase	**Plug**	Not present



Compatible Accessories



AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



BN620-1

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



BNP608T

Teflon-coated tray, 8 mm depth, to be placed on the grid



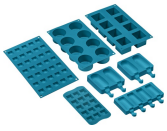
GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITPBX

Height reduction feet (850mm), st/steel, for Sinfonia and Master cookers (845-856mm)



SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITC7X

Splashback, 70cm, stainless steel, suitable for Master and Sinfonia cookers



SFLK1

Child lock



WOKGHU

Cast iron WOK Support

Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column.



Triple glazed doors: Number of glazed doors.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.

Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.

Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

The inner door glass: can be removed with a few quick movements for cleaning.

Side lights: Two opposing side lights increase visibility inside the oven.

Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.

The oven cavity has 5 different cooking levels.

Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

The capacity indicates the amount of usable space in the oven cavity in litres.

Knobs control