

## 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



|                             |                                 |                          |                         |
|-----------------------------|---------------------------------|--------------------------|-------------------------|
| <b>Serie</b>                | Master                          | <b>Control knobs</b>     | Smeg Soft Touch         |
| <b>Aesthetic</b>            | Mista                           | <b>Controls colour</b>   | Soft touch black        |
| <b>Colour</b>               | Stainless steel                 | <b>No. of controls</b>   | 8                       |
| <b>Finishing</b>            | Satin                           | <b>Serigraphy colour</b> | Black                   |
| <b>Design</b>               | Square design                   | <b>Handle</b>            | Smeg Classic            |
| <b>Door</b>                 | With 2 horizontal strips        | <b>Handle Colour</b>     | Brushed stainless steel |
| <b>Upstand</b>              | Yes                             | <b>Glass type</b>        | Black                   |
| <b>Type of pan stands</b>   | Cast Iron                       | <b>Feet</b>              | Silver                  |
| <b>Hob colour</b>           | Stainless steel                 | <b>Logo</b>              | Assembled st/steel      |
| <b>Command panel finish</b> | Finger friendly stainless steel | <b>Logo position</b>     | Facia below the oven    |

## Programme / Functions

No. of cooking functions 9  
Traditional cooking functions



Static



Fan assisted



Turbo



Eco



Small grill



Large grill



Fan grill (large)




Fan assisted bottom



Pizza

## Cleaning functions

 Vapor clean

## Hob technical features

 UR

**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

**Net volume of the cavity** 70 l

**Gross volume, 1st cavity** 79 l

**Cavity material** Ever Clean enamel

**No. of shelves** 5

**Type of shelves** Metal racks

**Light type** Halogen

**Light Power** 40 W

**Cooking time setting** Contaminuti + fine cottura

**Light when oven door is open** Yes

**Door opening** Flap down

**Removable door** Yes

**Full glass inner door** Yes

**Removable inner door** Yes

**Total no. of door glasses** 3

**No. of thermo-reflective door glasses** 2

**Safety Thermostat** Yes

**Cooling system** Tangential

**Usable cavity space dimensions (HxWxD)** 360X460X425 mm

**Temperature control** Electro-mechanical

**Lower heating element power** 1200 W

**Upper heating element - Power** 1000 W

**Grill element** 1700 W

**Large grill - Power** 2700 W

**Circular heating element - Power** 2000 W

**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

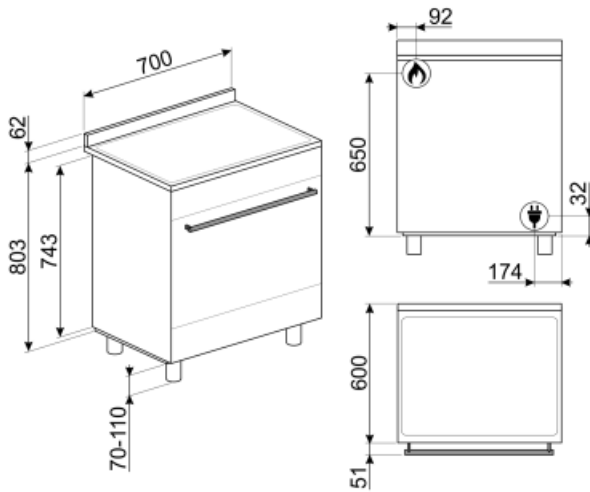
**Moka stand** 1

**40mm deep tray** 1

Rack with back and side 1  
stop

## Electrical Connection

|                              |           |                           |          |
|------------------------------|-----------|---------------------------|----------|
| Electrical connection rating | 3000 W    | Frequency                 | 50/60 Hz |
| Current                      | 13 A      | Power supply cable length | 115 cm   |
| Voltage                      | 220-240 V | Terminal block            | 3 poles  |



## Not included accessories

### AIRFRY

Air fryer rack AIRFRY . 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.



### 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.



### BNP608T

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



### KITPBX

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



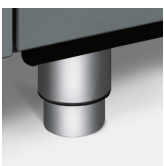
### KITC7X

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



### KITPAX

High extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino 90cm cookers (914-968mm); High extension feet (900mm), st/steel, suitable for Concerto cookers with 850mm height (880-935mm)



### SFLK1

Child lock



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### WOKGHU

Cast iron WOK Support



### BN620-1

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

### 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.



### GTT

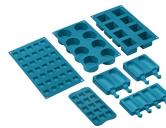
Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.





### **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











### **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

## Symbols glossary (TT)

|  |  |
|--|--|
|  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>   |  <p>Air cooling system: to ensure a safe surface temperatures.</p>  |
|  <p>Triple glazed doors: Number of glazed doors.</p>   |  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>  |
|  <p>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</p> |  <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>  |
|  <p>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.</p>   |  <p>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.</p>   |
|  <p>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.</p>  |  <p>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</p> |
|  <p>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.</p>  |  <p>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.</p>   |
|  <p>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.</p>   |  <p>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.</p>  |

- 
- |   |   |
|---|---|
|  <p>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.</p> |  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p> |
|  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>   |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>                       |
|  <p>The oven cavity has 5 different cooking levels.</p>   |  <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>                      |
|  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>  |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>                  |