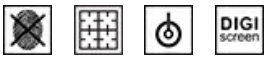


C7GPX9

| | |
|----------------------------------|-------------------|
| 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 | Pyrolitic |
| EAN code | 8017709272616 |
| Energy efficiency class | A |



Aesthetics












| | | | |
|------------------------------------|---------------------------------|------------------------------|--------------------------|
| Aesthetic | Classica | Type of control knobs | Smeg Classic |
| Series | Sinfonia | Controls colour | Stainless steel |
| Design | Square design | No. of controls | 7 |
| Colour | Stainless steel | Serigraphy colour | Black |
| Finishing | Satin | Display | DigiScreen |
| Command panel finish | Finger friendly stainless steel | Door | With 2 horizontal strips |
| Logo | Assembled st/steel | Glass type | Eclipse |
| Logo position | Facia below the oven | Handle | Smeg Classic |
| Upstand | Yes | Handle Colour | Brushed stainless steel |
| Hob colour | Stainless steel | Storage compartment | Door |
| Type of pan stands | Cast Iron | Feet color | Silver |
| Type of control setting hob | Control knobs | | |

Programme / Functions

| | |
|--------------------------|---|
| No. of cooking functions | 9 |
|--------------------------|---|


Traditional cooking functions

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










Cleaning functions

| |
|--|
|  Pyrolytic |
|--|

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

| | | | | | | | | | | |
|--|---|---|---|---|---|---|---|---|--|--|
|  |  |  |  |  |  |  |  |  | | |
| No. of lights | 1 | Total no. of door glasses | 4 | | | | | | | |
| Fan number | 1 | No. of thermo-reflective door glasses | 3 | | | | | | | |
| Net volume of the cavity | 70 l | Safety Thermostat | Yes | | | | | | | |
| Gross volume, 1st cavity | 79 l | Heating suspended when door is opened | Yes | | | | | | | |
| Cavity material | Ever Clean enamel | Cooling system | Tangential | | | | | | | |
| No. of shelves | 5 | Door Lock During Pyrolysis | Yes | | | | | | | |
| 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 | Start and Stop | 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 | | | | | | | | | |
| Full glass inner door | Yes | | | | | | | | | |
| Removable inner door | Yes | | | | | | | | | |

| | |
|--------------------------|----------|
| Circular heating element | 2000 W |
| - Power | |
| Grill type | Electric |

Options Main Oven

| | | | |
|-------------------------------|-----|---------------------|--------|
| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | Maximum temperature | 280 °C |

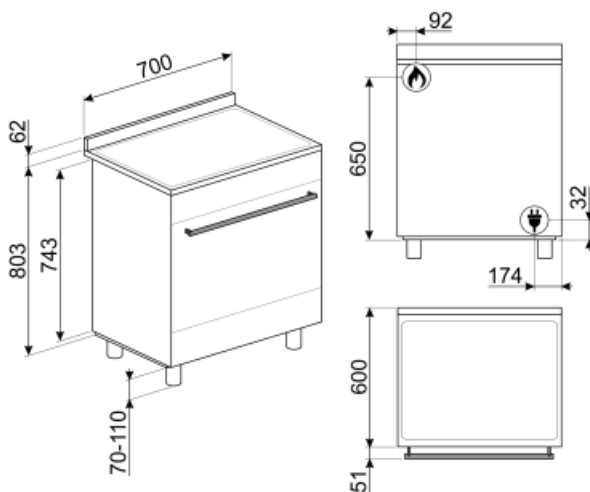
Accessories included for Main Oven & Hob



| | | | |
|------------------------------|---|--|---|
| Moka stand | 1 | Grill mesh | 1 |
| Rack with back and side stop | 2 | Telescopic Guide rails, partial Extraction | 1 |
| 40mm deep tray | 1 | | |

Electrical Connection

| | | | |
|------------------------------|-------------|---------------------------|-------------------|
| Plug | Not present | Installed electric cable | Yes, Single phase |
| 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 |



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



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.



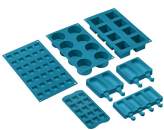
GTT

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.



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



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.



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



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.































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



Symbols glossary (TT)

| | | | |
|--|---|--|---|
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  | | |

-  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.
-  Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
-  The inner door glass: can be removed with a few quick movements for cleaning.
-  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.
-  4.3 inch display with LED technology, usability with knobs + 3 touch keys
-  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.
-  Side lights: Two opposing side lights increase visibility inside the oven.
-  PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.
-  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  The capacity indicates the amount of usable space in the oven cavity in litres.
-  Knobs control

Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

Touch control

Easy and intuitive timer setting with a single touch

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Pyrolysis

Easy oven cleaning thanks to special pyrolytic function

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils