

CS7GMXA

Cooker size

N. of cavities with energy label

Hob type

Type of main oven

Cleaning system main oven

EAN code

70x60 cm

1

Gas

Thermoseal

Vapour Clean

8017709286521



Aesthetics



Design







Square design

Command panel finish Finger friendly stainless

steel

Aesthetic Classic

Assembled st/steel Logo Colour Stainless steel

Logo position

Finishing Satin Upstand Yes Serie Sinfonia Hob colour

Type of pan stands

Type of control setting

Facia below the oven

Stainless steel

Cast Iron

Control knobs

Control knobs

Controls colour

No. of controls

Serigraphy colour

Display

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet Plinth

8

Smeg Classic

Stainless steel

Black Touch

With 2 horizontal strips

eclypse

Smeq Classic

Brushed stainless steel

Door Silver

Stainless steel

Programs / Functions

No. of cooking functions Traditional cooking functions

Circulaire

Turbo

ECO

Eco

Static

Small grill



Large grill

Fan grill (large)



Fan assisted bottom



Cleaning functions



Vapour 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 - Semi Rapid - 1.00 kW Type of gas burners Standard

Automatic electronic Yes

ignition

Gas safety valves

Burner caps Matte black enamelled

Yes

Main Oven Technical Features



















No. of lights 1 Fan number 1 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 Start and Stop

Light when oven door is Yes

open

alarm

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

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space 360x444x425 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic Yes

Minimum Temperature 50 °C

Maximum temperature 260 °C

Accessories included for Main Oven & Hob





Rack with back and side $\, 2 \,$

stop

40mm deep tray 1

Grill mesh 1

Telescopic Guide rails, partial Extraction

Electrical Connection

Electrical connection 2700 W

rating

Current 12 A
Voltage 220-240 V
Type of electric cable Yes, Single phase

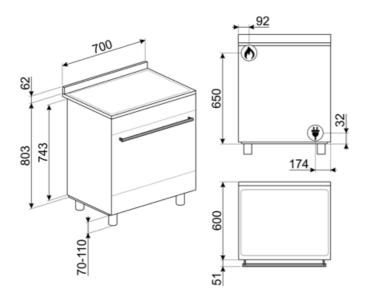
installed

Power supply cable

length

Frequency 50/60 Hz
Terminal block 3 poles
Plug (I) Australia

120 cm





Compatible 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.

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, 40mm deep

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, 20mm deep



BNP608T

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



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



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KITC7X

Splashback, 70x75 cm, stainless steel, suitable for Master and Sinfonia cookers



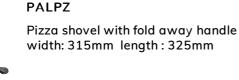
GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KITPBX

Height reduction feet (850 mm)



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





Symbols glossary

-		
П		1
ш	+.+.+	
ш	+++	1
- 11	- + 4	

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



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



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



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.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



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.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



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.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

UR

.5

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



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

DIGI

Knobs control