

# CS9GMMBA2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

90x60 cm

1

**ELECTRICITY** 

Gas

Thermoseal

Vapour Clean

8017709330972



### **Aesthetics**







DesignSquare designCommand panel finishEnamelled metal

Aesthetic Classic

Logo Assembled st/steel
Colour Matte black

**Logo position** Facia below the oven

Finishing Matte black

Upstand Yes Serie Sinfonia

Hob colour Stainless steel

Type of pan stands Cast Iron
Type of control setting Control knobs

Control knobs Smeg Classic
Controls colour Stainless steel

No. of controls 8
Serigraphy colour Silver
Display Touch

**Door** With 2 horizontal strips

Glass type eclypse
Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Door Feet Silver

## **Programs / Functions**

No. of cooking functions Traditional cooking functions

 $\Box$ 

Static

**R** 

Fan assisted



Circulaire

ECO

Eco

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Small grill



Large grill

**R** 

Fan grill (large)



Base

**₩** 

Fan assisted bottom

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9



#### Other functions



#### Cleaning functions



Vapour Clean

### Hob technical features



Total no. of cook zones 6

Front left - Gas - UR - 4.40 kW Rear left - Gas - AUX - 1.05 kW Front centre - Gas - AUX - 1.05 kW Rear centre - Gas - Semi Rapid - 2.10 kW

Rear right - Gas - Rapid - 3.30 kW Front right - Gas - Semi Rapid - 2.10 kW

Type of gas burners Standard

Automatic electronic Yes

ignition

Gas safety valves Yes

Burner caps Matte black enamelled

### Main Oven Technical Features



















2 No. of lights Fan number Net volume of the cavity 115 l Gross volume, 1st cavity 129 l

Ever Clean enamel Cavity material

5 No. of shelves

Metal racks Type of shelves 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 371x724x418 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

1700 W Lower heating element

power

Upper heating element - 1200 W

**Power** 

Grill elememt 1700 W 2900 W Large grill - Power Circular heating element 2 x 1550 W

- Power

Grill type Electric

### **Options Main Oven**

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

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### Accessories included for Main Oven & Hob



Cast iron wok support 40mm deep tray 1 Rack with back and side 1 Grill mesh 1 stop Telescopic Guide rails, 1 20mm deep tray total Extraction 1

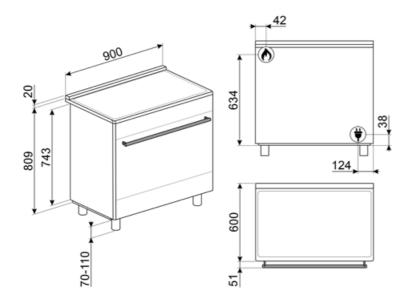
**Electrical Connection** 

Power supply cable **Electrical connection** 3200 W 120 cm

rating

length Frequency 50/60 Hz Current 14 A Voltage 220-240 V Terminal block 3 poles Voltage 2 (V) 220/240 V Plug (I) Australia Type of electric cable Yes, Single phase

installed



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### **Compatible Accessories**

#### AIRFRY9

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.

#### BBQ9

teflon-coated aluminum grid for 90 cm cavity

#### **BN920**

Enamelled tray 90cm cavity, 20mm deep

#### GTP

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

#### KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino, Master and Sinfonia cookers

### KITPBX

Height reduction feet (850 mm)

#### **PALPZ**

Pizza shovel with fold away handle width: 315mm length: 325mm

#### **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.

#### **BGTR9**

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers

#### **BN940**

Enamelled tray 90 cm, 40 mm deep

#### GTT

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

#### KITH900CPF9

Height extension kit (950 mm), suitable for TR4110 cookers

#### KITSB9MB

#### SFLK1

Child lock





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# Symbols glossary

Symbols glossury			
***	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
Ф	Knobs control		Air cooling system: to ensure a safe surface temperatures.
*	With the switch on this symbol, no heating is possible even if the thermostat is turned.	DIGI screen	
3	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.
*	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.	<b>®</b>	Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.
	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.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
<b>®</b>	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	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.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

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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.



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.



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

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