

CS9GMXA2

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

ELECTRICITY

Gas

Thermoseal

Vapour Clean

8017709330958



Aesthetics









Design Square design

Command panel finish Finger friendly stainless

steel

Aesthetic Classic

Assembled st/steel Logo Colour Stainless steel

Logo position Facia below the oven

Finishing Satin Upstand Yes Serie Sinfonia Hob colour Stainless steel

Type of pan stands Cast Iron Control knobs

Type of control setting

Control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls 8 Serigraphy colour Black Display Touch

Door With 2 horizontal strips

Glass type eclypse Handle **Smeq Classic**

Handle Colour Brushed stainless steel

Storage compartment Door Feet Silver

Plinth Stainless steel

Programs / Functions

No. of cooking functions Traditional cooking functions 9

Static

Fan assisted



Circulaire

ECO

Eco

Small grill

Base



Large grill

Fan grill (large)



Fan assisted bottom



Other functions



Defrost

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

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

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 End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature 260 °C



Accessories included for Main Oven & Hob

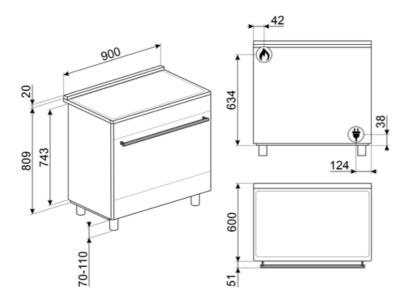


installed

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

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





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

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

KITPBX

Height reduction feet (850 mm)

SFLK1

Child lock







Symbols glossary

Symbols glossary			
	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.	*	With the switch on this symbol, no heating is possible even if the thermostat is turned.
1 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.
*	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.
8	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.	8	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	3	Fan with grill element: The fan reduces the fierce

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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Knobs control