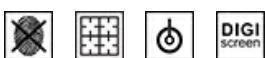


CS9GMXA2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709330958



Aesthetics



Design	Square design	Control knobs	Smeg Classic
Command panel finish	Finger friendly stainless steel	Controls colour	Stainless steel
Aesthetic	Classic	No. of controls	8
Logo	Assembled st/steel	Serigraphy colour	Black
Colour	Stainless steel	Display	Touch
Logo position	Facia below the oven	Door	With 2 horizontal strips
Finishing	Satin	Glass type	eclypse
Upstand	Yes	Handle	Smeg Classic
Serie	Sinfonia	Handle Colour	Brushed stainless steel
Hob colour	Stainless steel	Storage compartment	Door
Type of pan stands	Cast Iron	Feet	Silver
Type of control setting	Control knobs	Plinth	Stainless steel

Programs / Functions

No. of cooking functions	9
Traditional cooking functions	



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

Gas safety valves

Yes

Automatic electronic ignition

Burner caps

Matte black enamelled

ignition

Main Oven Technical Features



No. of lights 2

Removable inner door Yes

Fan number 2

Total no. of door glasses 3

Net volume of the cavity 115 l

No. of thermo-reflective door glasses 2

Gross volume, 1st cavity 129 l

Safety Thermostat Yes

Cavity material Ever Clean enamel

Cooling system Tangential

No. of shelves 5

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Type of shelves Metal racks

Temperature control Electro-mechanical

Light type Halogen

Lower heating element power 1700 W

Light Power 40 W

Upper heating element - Power 1200 W

Cooking time setting Start and Stop

Grill element 1700 W

Light when oven door is open Yes

Large grill - Power 2900 W

Door opening Flap down

Circular heating element - Power 2 x 1550 W

Removable door Yes

Grill type Electric

Full glass inner door Yes

Options Main Oven

Timer Yes

Minimum Temperature 50 °C

End of cooking acoustic alarm Yes

Maximum temperature 260 °C

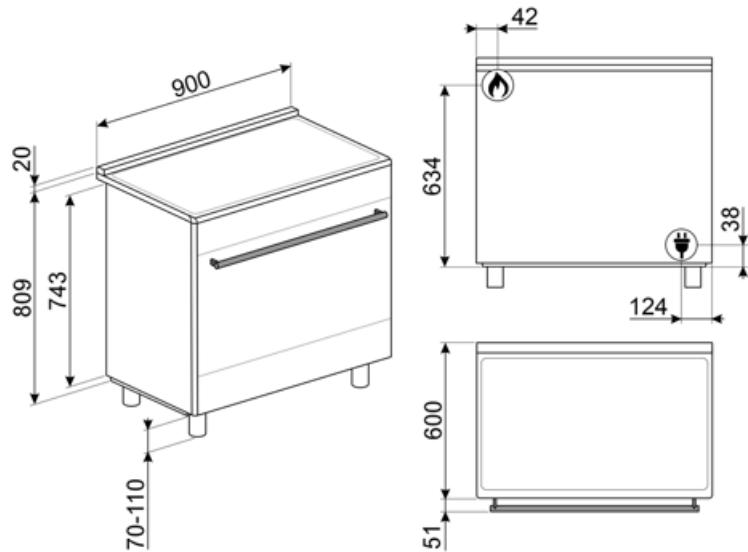
Accessories included for Main Oven & Hob



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

Electrical Connection

Electrical connection rating	3200 W	Power supply cable length	120 cm
Current	14 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles
Voltage 2 (V)	220/240 V	Plug	(I) Australia
Type of electric cable installed	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

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

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.

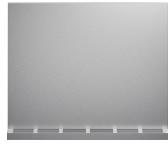
BN920



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

Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	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.		4.3 inch display with LED technology, usability with knobs + 3 touch keys
	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.
	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.		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.



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.



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.