

CSP9GMMBA2

Cooker size

N. of cavities with energy label

Hob type

Type of main oven

Cleaning system main oven

EAN code

90x60 cm

1

Gas

Thermoseal

Pyrolitic

8017709331023



Aesthetics









Design _____

Square design

Command panel finish Finger friendly stainless

steel

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 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



Turbo



Eco

Small grill



Large grill



Fan grill (large)



Fan assisted bottom

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Cleaning functions



Pyrolytic

Hob technical features



Total no. of cook zones 6

Front left - Gas - UR - 5.10 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Rapid - 3.00 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 3.00 kW

Type of gas burners Standard

Automatic electronic Yes

ignition

Gas safety valves

Burner caps

Matte black enamelled

371x724x418 mm

1700 W

Main Oven Technical Features





















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

Cavity material Ever Clean enamel

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

Flap down Door opening

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 4 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1200 W

Power

1700 W Grill elememt Large grill - Power 2900 W Circular heating element 2 x 2000 W

- Power

Grill type Electric

Options Main Oven

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

Accessories included for Main Oven & Hob

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Cast iron wok support 1 Grill mesh 1
Rack with back and side 1 Telescopic Guide rails, 1
stop partial Extraction

20mm deep tray 1 Meat Probe 40mm deep tray 1

220/240 V

Electrical Connection

Voltage 2 (V)

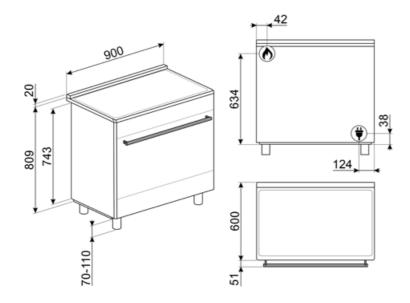
Electrical connection 4200 W Type of electric cable installed Yes, Single phase installed

Current 19 A Type of electric cable Yes, Double and Three

Voltage 220-240 V Phase

Frequency 50/60 Hz Terminal block 5 poles

1



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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

KITPBX

Height reduction feet (850 mm)

KITROT9

Rotisserie kit for 90x60 cookers, new cavity (115 L)

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.

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

KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic 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

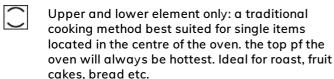






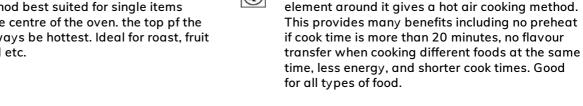


Symbols glossary			
	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
Φ	Knobs control		Air cooling system: to ensure a safe surface temperatures.
DIGI screen		14	Quadruple glazed: Number of glazed doors.
	Enamel interior: The enamel 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	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.



higher heat. Ideal for any type of food.

internally, which therefore require a moderate



€

ECO: The combination of the grill, fan and lower ECO 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.

Circulaire: The combination of the fan and circular

proof

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.

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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.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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.



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

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