CSP9GMMBA2

Cooker size	90x60 cm
N. of cavities with energy label	1
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Pyrolitic
EAN code	8017709331023

Aesthetics

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

Programs / Functions

No. of cooking functions	9
Traditional cooking functions	

Static	Fan assisted	Circulaire
Turbo	Eco	Small grill
Large grill	Fan grill (large)	Fan assisted bottom

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Cleaning functions

[P] Pyrolytic

Hob technical features

[UR]

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	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matte black enamelled

Main Oven Technical Features

No. of lights	2	**Removable inner door**	Yes
Fan number	2	**Total no. of door glasses**	4
Net volume of the cavity	115 l	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	129 l		
Cavity material	Ever Clean enamel	**Safety Thermostat**	Yes
No. of shelves	5	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Light type	Halogen		
Light Power	40 W	**Temperature control**	Electro-mechanical
Cooking time setting	Start and Stop	**Lower heating element power**	1700 W
Light when oven door is open	Yes	**Upper heating element - Power**	1200 W
Door opening	Flap down	**Grill elememt**	1700 W
Removable door	Yes	**Large grill - Power**	2900 W
Full glass inner door	Yes	**Circular heating element - Power**	2 x 2000 W
		Grill type	Electric

Options Main Oven

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

Accessories included for Main Oven & Hob

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

Electrical Connection

Electrical connection rating	4200 W	Type of electric cable installed	Yes, Single phase
Current	19 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V		
Voltage 2 (V)	220/240 V	Frequency	50/60 Hz
		Terminal block	5 poles

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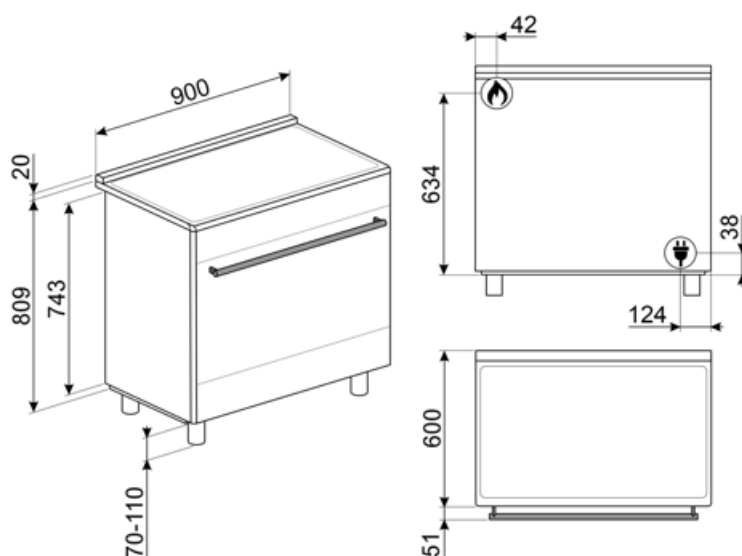
Compatible Accessories

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

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

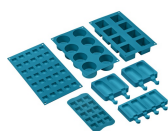Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers

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

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

KITPBX

Height reduction feet (850 mm)

KITROT9

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

SFLK1

Child lock

Symbols glossary

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

Knobs control

4.3 inch display with LED technology, usability with knobs + 3 touch keys

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.

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.

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

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.

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.

Installation in column: Installation in column

Air cooling system: to ensure a safe surface temperatures.

Quadruple glazed: Number of glazed doors.

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

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.

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.

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.

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.

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.