

# CSP9GMXA2

Cooker size Hob type Type of main oven Cleaning system main oven

**EAN** code

90x60 cm Gas Thermoseal

**Pyrolitic** 

8017709331030



### **Aesthetics**









Design Square design

Command panel finish Finger friendly stainless

steel

Aesthetic Classic

Assembled st/steel Logo Colour Stainless steel

Facia below the oven

Logo position **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

Turbo

ECO

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

### 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

371x724x418 mm

1700 W

Lower heating element

power

Upper heating element - 1200 W

Power

1700 W Grill elememt Large grill - Power 2900 W Circular heating element 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)

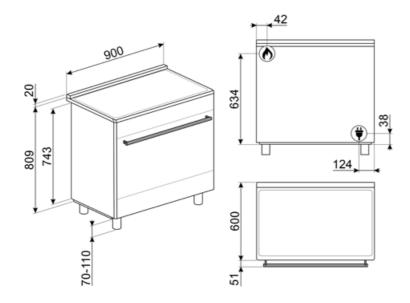
Electrical connection 4200 W Type of electric cable installed

Current 19 A Type of electric cable Yes, Single phase Yes, Double and T

Current 19 A Type of electric cable Yes, Double and Three Voltage 220-240  $\vee$  Phase

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

#### **BN920**

Enamelled tray 90cm cavity, 20mm deep

#### **GTP**

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

#### **KITPBX**

Height reduction feet (850 mm)

#### KITROT9

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### **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**

ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

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# Symbols glossary

	Heavy dut
التكتا	stability a

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.



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 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.



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.



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.



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.

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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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Knobs control

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