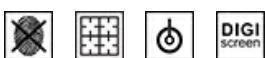


# CSP9GMXA2

Cooker size	90x60 cm
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Pyrolytic
EAN code	8017709331030



## 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



## 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 - 1.8

<b>Rear right - Gas - Rapid - 3.00 kW</b>			
<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matte black enamelled

## Main Oven Technical Features



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

## Options Main Oven

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

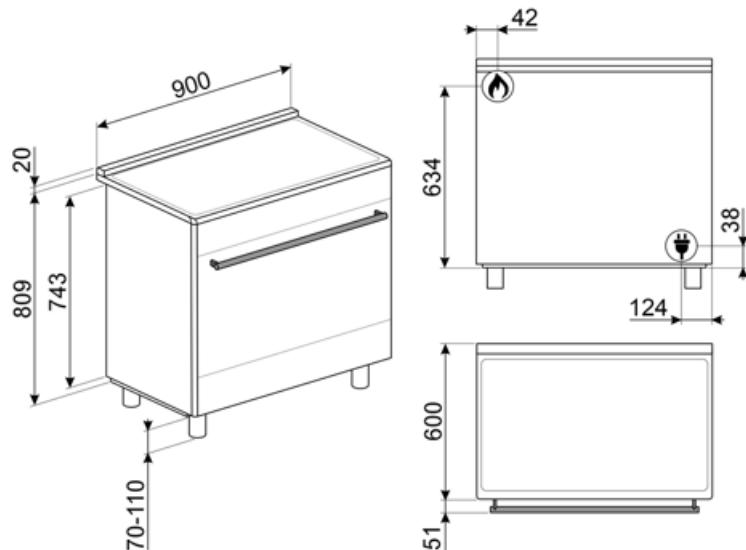
## Accessories included for Main Oven & Hob



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	Frequency	50/60 Hz
Voltage 2 (V)	220/240 V	Terminal block	5 poles



## 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

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.		Installation in column: Installation in column
	Knobs control		Air cooling system: to ensure a safe surface temperatures.
	4.3 inch display with LED technology, usability with knobs + 3 touch keys		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.



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.



Pyrolytic: Pyrolytic 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.