CX90GMSA

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Ever Clean enamel
EAN code	8017709369521
Energy efficiency class	A



Aesthetics

Design	Standard	**Type of control setting hob**	Control knobs
Command panel finish	Stainless steel	**Control knobs**	Smeg Classic
Aesthetic	Classica	**Controls colour**	Stainless steel
Logo	Embossed	**No. of controls**	8
Colour	Stainless steel	**Serigraphy colour**	Black
Logo position	Facia below the oven	**Door**	Full glass
Finishing	Satin	**Glass type**	Black
Series	Concerto	**Handle**	Smeg Classic
Hob colour	Stainless steel	**Handle Colour**	Brushed stainless steel
Type of pan stands	Matt black enamelled flat	**Feet**	Stainless steel

Programs / Functions

No. of cooking functions 6

Traditional cooking functions

Static

Fan assisted

Turbo

Eco

Large grill

Fan assisted base

Other functions

Defrost by time

Cleaning functions

Vapor clean

Hob technical features

UR

Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW
Rear left - Gas - Semi Rapid - 1.80 kW
Central - Gas - UR - 4.00 kW
Rear right - Gas - Semi Rapid - 1.80 kW
Front right - Gas - AUX - 1.00 kW

Type of gas burners	Standard	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matt black enamelled

Main Oven Technical Features

No. of lights	1	**Removable inner door**	Yes
Fan number	1	**Total no. of door glasses**	2
Net volume of the cavity	115 l	**No.of thermo-reflective door glasses**	1
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	Contaminuti + fine cottura	**Grill elememt**	1700 W
Door opening	Flap down	**Large grill - Power**	2900 W
Removable door	Yes	**Circular heating element - Power**	2000 W
Full glass inner door	Yes	**Grill type**	Electric

Options Main Oven

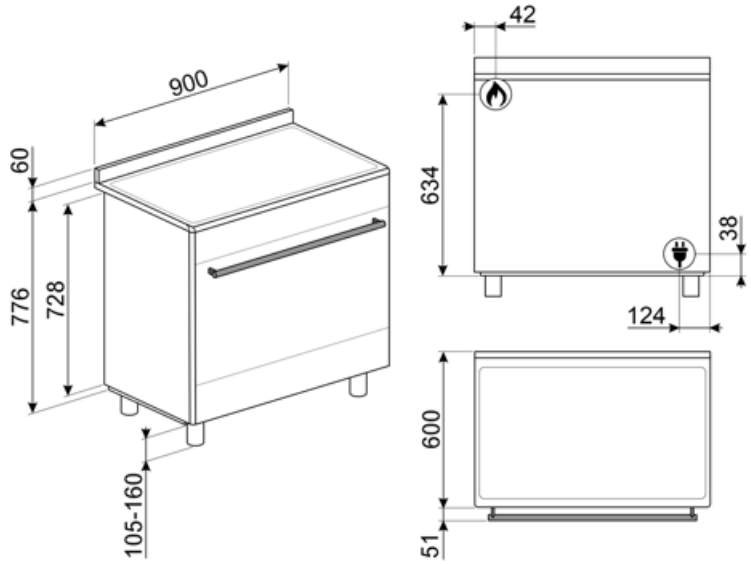
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C
Minimum Temperature	50 °C		

Accessories included for Main Oven & Hob

Moka stand	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
Installed electric cable	Yes, Single phase	**Plug**	Not present



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.



BN920

Enamelled tray 90cm cavity, 20mm deep



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



SFLK1

Child lock



BBQ9

teflon-coated aluminum grid for 90 cm cavity



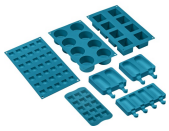
BN940

Enamelled tray 90 cm, 40 mm deep



GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



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





Knobs control



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment



Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



The inner door glass: can be removed with a few quick movements for cleaning.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



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.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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.



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.



The oven cavity has 5 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.