

S9GMXU9

Range size	36"
N. of cavities with energy label	1
Oven energy source	Electricity
Cooktop type	Gas
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709238230










Aesthetic



Aesthetics	Classic	Control setting type	Control knobs
Design	Standard	Controls color	Soft-touch black
Color	Stainless steel	No. of controls	7
Finishing	Satin	Display	Touch
Cooktop color	Stainless steel	Handle	Classic
Grates	Cast Iron	Handle color	Brushed stainless steel

Programs / Functions

No. of cooking functions	8
Traditional cooking functions	

 Bake	 Convection Bake	 True European convection
 Broil	 Large grill	 Convection Broil
 Bottom		

Other functions

 Defrost by time
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Cooktop technical features

UR

Cooking zones 5

Front-left - Gas - Rapid - 2600 W - 9000 BTU

Rear-left - Gas - Semi-rapid - 1800 W - 6000 BTU

Center - Gas - Ultra-rapid - 4000 W - 13500 BTU

Rear-right - Gas - Semi-rapid - 1800 W - 6000 BTU

Front-right - Gas - AUX - 1000 W - 3500 BTU

Burners type Standard

Gas safety valves Yes

Automatic gas ignition Yes

Burner caps

Enameled matte black

Main Oven Technical Features



No. of lights 2

Fan number 2

Volume 4.45 cu. ft.

Cavity material EverClean enamel

No. of shelves 5

Shelves type Metal racks

Light type Halogen

Light Power 40 W

Time setting Start and end

Door opening Drop-down

Removable door Yes

Total no. of door glasses 3

Safety thermostat Yes

Cooling system Tangential

Inner cavity dimensions (HxWxD) 340x750x427 "

Temperature control Electro-mechanical

Bottom heating element - Power 1800 W

Upper heating element - Power 1200 W

Grill power 1700 W

Large grill - Power 2900 W

Circular heating element - Power 1550 W

Grill type Electric

Main oven options

Timer Yes

End-of-cooking alarm Yes

Minimum Temperature 122 °F

Maximum temperature 500 °F

Included accessories



Moka stand 1

TOP Oven grid with back stop 2

1.6"-deep tray 1

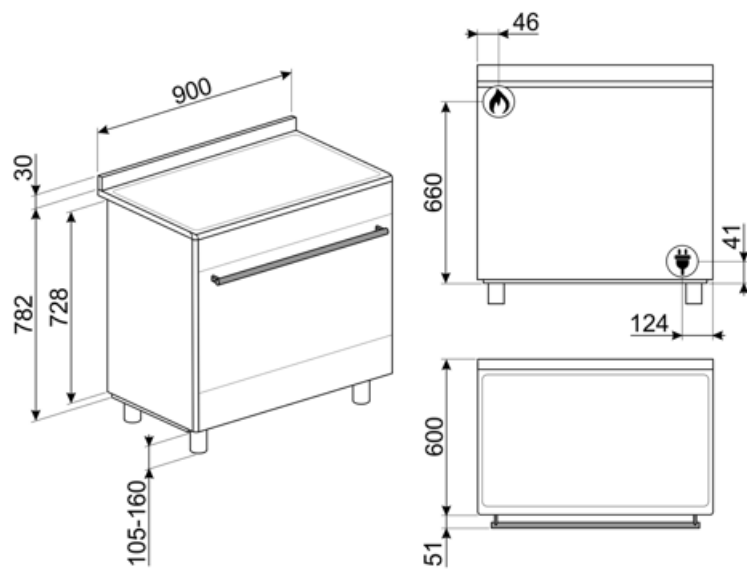
Telescopic Guide rails, partial Extraction 1

Electrical Connection

Voltage 120-240 V

Power cord length 47 1/4 "

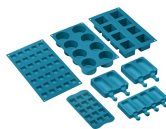
Frequency 60 Hz



Compatible Accessories





















SFLK1
Child lock



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
	Knobs control		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		...
	Triple glazed doors: 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.
	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.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.		True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.
	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.		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.		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.



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

Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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Touch control

Easy and intuitive timer setting with a single touch

True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat