

CS9GMXA

Smeg 90cm Freestanding Cooker

EAN13: 8017709224639

stainless steel, Eclipse high visibility black glass

900mmW x 600mmD x 872-912mmH

MAIN OVEN

126 litre capacity

8 cooking functions

5 shelf heights

Thermoseal technology

Vapour Clean

Ever Clean enamel

Standard Inclusions

2 x chrome wire shelf

1 x 20mm deep tray

1 x 40mm deep tray

1 x GTIP-1 - Partial telescopic guides

Optional Accessories

GTIP-2 - partial telescopic guides

GTIT-2 - total telescopic guides

Rotisserie kit

Gas Hob

6 burners

front left (wok): 15.2 mj/hr

rear left: 3.9 mj/hr

front centre: 3.9 mj/hr

rear centre: 7.5 mj/hr

front right: 7.5 mj/hr

rear right: 12 mj/hr

Standard Inclusions

1 x cast iron wok support

1 x coffee pot stand

set for natural gas, regulator supplied, adapt for ULPG, no regulator required

flame failure device fitted to each burner

Warranty

two years parts and labour

Functions



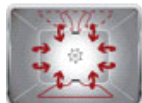
Main Oven



Smeg Australia
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NSW 2019
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Main Oven



ECO (fan + perimeter roof element):

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.



Static Grill (perimeter roof element + inner roof element) :

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.



Half Static Grill (inner roof element):

All the benefits of static Grill but for small quantities of food. Place food front to back, down the centre of the tray. Oven door must be closed while grilling.



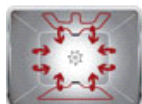
Convection (perimeter roof element+ floor element):

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.



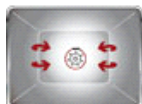
Fan Grill (fan+perimeter roof element+inner roof element):

High power full width grilling producing succulent grilled meat, chicken or fish, while at the same time baking vegetables & dessert below. Also great for chips. With this function both top elements are being used. The oven door must be closed while grilling.



Fan Assisted (fan+perimeter roof element+floor element):

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.



Fan Forced (fan + circular rear element):

This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.



Bakers Function (fan only + floor element):

Sensational for dishes with a pastry base. Produce wonderfully crisped pies, tarts and quiches, every time.