CS9GMNA

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709234560

Aesthetics

Aesthetic	Classic	**Controls colour**	Stainless steel
Serie	Sinfonia	**No. of controls**	8
Design	Square design	**Serigraphy colour**	Silver
Colour	Black	**Display**	Touch
Command panel finish	Enamelled metal	**Door**	With 2 horizontal strips
Logo	Assembled st/steel	**Glass type**	eclypse
Logo position	Facia below the oven	**Handle**	Smeg Classic
Upstand	Yes	**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
Control knobs	Smeg Classic		

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Eco
- Large grill
- Fan grill (large)
- Fan assisted bottom

Cleaning functions

Vapour Clean

Hob technical features

Total no. of cook zones 6

Front left - Gas - UR - 4.40 kW
Rear left - Gas - AUX - 1.05 kW
Front centre - Gas - AUX - 1.05 kW
Rear centre - Gas - Semi Rapid - 2.10 kW
Rear right - Gas - Rapid - 3.30 kW
Front right - Gas - Semi Rapid - 2.10 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	2	**Removable inner door**	Yes
Fan number	2	**Total no. of door glasses**	3
Net volume of the cavity	115 l	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	126 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	Start and Stop	**Grill elememt**	1700 W
Light when oven door is open	Yes	**Large grill - Power**	2900 W
Door opening	Flap down	**Circular heating element - Power**	2 x 1550 W
Removable door	Yes	**Grill type**	Electric
Full glass inner door	Yes		

Options Main Oven

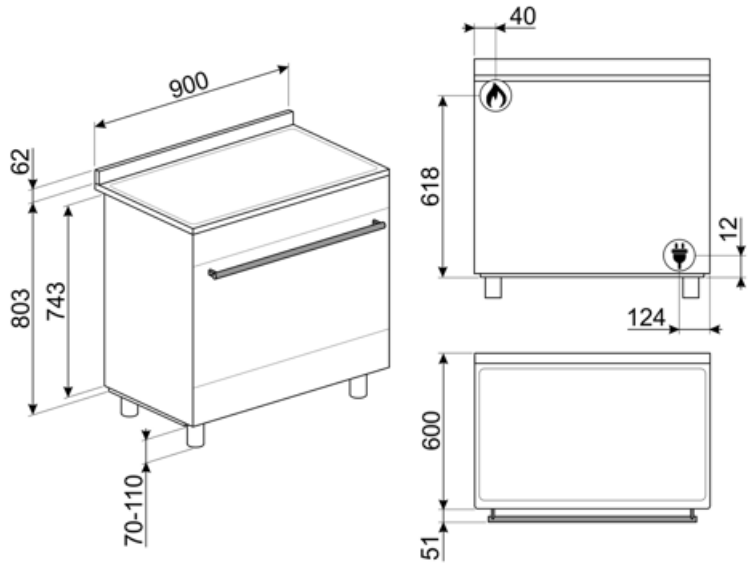
Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

Accessories included for Main Oven & Hob

Cast iron wok support	1	**40mm deep tray**	1
Rack with back and side stop	1	**Grill mesh**	1
20mm deep tray	1	**Telescopic Guide rails, total Extraction**	1

Electrical Connection

Plug	(I) Australia	**Power supply cable length**	120 cm
Electrical connection rating	3200 W	**Frequency**	50/60 Hz
Current	14 A	**Terminal block**	3 poles
Voltage	220-240 V		



Compatible Accessories

AIRFRY

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.

AIRFRY9

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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.

BBQ9

BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers

BN920

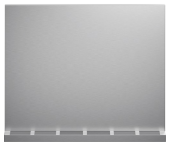
BN940

GTP

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

GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino, Master and Sinfonia cookers

KITPBX

Height reduction feet (850 mm)

KITSB9MB

PALPZ

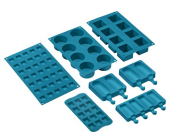
Pizza shovel with fold away handle width: 315mm length : 325mm

PPR9

Refractary pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.

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.

Air cooling system: to ensure a safe surface temperatures.

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.

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.

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.

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.

The oven cavity has 5 different cooking levels.

Installation in column: Installation in column

Triple 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.

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.

ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

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.

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

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.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

UR Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

115 lt The capacity indicates the amount of usable space in the oven cavity in litres.

Knobs control

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

DIGI screen ...

Benefit (TT)

Gas hob

Induction offers fast cooking and precise temperature control

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

Storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

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

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

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)

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Double Turbine

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