

## C9GMBA1

### classic

Smeg 90cm freestanding  
gas/electric cooker  
Energy Rating A

EAN13: 8017709207045

white enamel

900mmW x 600mmD x 912mmH max (excluding 63mmH splashguard)

#### OVEN

8 functions

126 litre capacity

four cooking levels

digital clock

manual or programmable cooking

minute minder

door double glazed, thermo-reflective

forced air door cooling

safety-notch trays and shelves

41 litre full-width storage compartment

#### Standard inclusions

Smeg Ever-Clean enamel

2 x baking tray

2 x chrome shelves

1 x rotisserie assembly

4 x stainless steel telescopic legs

#### HOB

1 x ultra rapid triple wok 15.8 mj/hr max capacity

2 x rapid 9 mj/hr max each

1 x semi rapid 6.6 mj/hr max

1 x auxiliary burner 5.3 mj/hr max

flame failure device (FFD) fitted to each burner

automatic electronic flame ignition

set for natural gas, regulator supplied

ULPG adaptable, test point supplied

#### Standard inclusions

heavy-duty cast-iron trivets for full gas hob cover

#### warranty

two years parts and labour



## Functions





## Main Oven



### 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.



### 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.



### Base Heat (concealed floor element only):

Choose Base Heat for crisp pastry or any dish needing a higher base temperature. Base Heat will also keep a full oven hot without overcooking. Snowy white crisp Pavlova is easily achieved with this function.



### Supercook (fan+perimeter roof element+floor element+circular rear element):

Faster preheating. Perfect for roasting; after the meat is removed from the oven to rest, turn the temperature up to 220°C for the best roast potatoes.



### 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.



### Defrost (fan only):

Defrost your frozen food without changing the appearance or character of the food with this fan assisted function. Choose length of defrost time by selecting a weight or a time.



### 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.



### Full Rotisserie (rotisserie+perimeter roof element+inner roof element):

Works with the grill element to cook and brown food to perfection. A tray of vegetables beneath the rotisserie, basted by delicious juices from above, is a meal not to be missed. Oven door must be closed while cooking.