

C7GPX9

Cooker size	70x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Pyrolytic
EAN code	8017709272616
Energy efficiency class	A



Aesthetics












Aesthetics	Classic	Controls colour	Stainless steel
Series	Symphony	Display	Touch
Colour	Stainless steel	Serigraphy colour	Black
Finishing	Brushed	Handle	Smeg Classic
Design	Square design	Handle Colour	Brushed stainless steel
Door	With 2 horizontal strips	Glass type	dark grey
Upstand	Yes	Feet	Silver
Type of pan stands	Cast Iron	Storage compartment	Door
Hob colour	Stainless steel	Logo	Assembled st/steel
Command panel finish	Finger friendly stainless steel	Logo position	Facia below the oven
Control knobs	Smeg Classic		

Programs / Functions

No. of cooking functions	9
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Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo (circulaire + bottom + upper + fan)	 ECO	 Small grill
 Large grill	 Fan grill (large)	 Fan assisted base









Cleaning functions

 Pyrolytic
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Hob technical features

			
Total no. of cook zones	5		
Front left - Gas - AUX	1.00 kW		
Rear left - Gas - Semi Rapid	1.80 kW		
Central - Gas - UR	4.20 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	Total no. of door glasses	4						
Fan number	1	No. of thermo-reflective door glasses	3						
Net volume of the cavity	70 litres	Safety Thermostat	Yes						
Gross volume, 1st cavity	79 l	Heating suspended when door is opened	Yes						
Cavity material	Easy clean enamel	Cooling system	Tangential						
Shelf positions	5	Door Lock During Pyrolysis	Yes						
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	360X460X425 mm						
Light type	Halogen	Temperature control	Electro-mechanical						
Light power	40 W	Lower heating element power	1200 W						
Cooking time setting	Start and Stop	Upper heating element - Power	1000 W						
Light when oven door is open	Yes	Grill element	1700 W						
Door opening	Flap down								
Removable door	Yes								
Full glass inner door	Yes								
Removable inner door	Yes								

Large grill - Power	2700 W
Circular heating element - Power	2000 W
Grill type	Electric

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °C

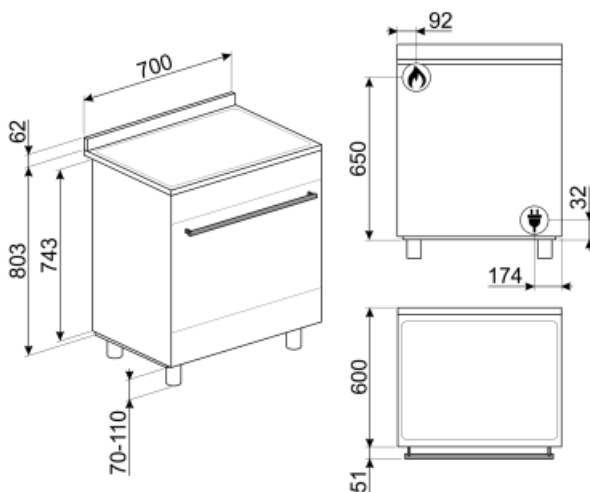
Accessories included for Main Oven & Hob



Moka stand	1	Grill mesh	1
Rack with back and side stop	2	Telescopic Guide rails, partial Extraction	1
40mm deep tray	1		

Electrical Connection

Nominal power	3000 W	Frequency	50/60 Hz
Current	13 A	Power supply cable length	115 cm
Voltage	220-240 V	Terminal block	3 poles



Not included 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.



GTP

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



BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



KITPBX

Height reduction feet (850 mm)



KITC7X

Splashback, 70x75 cm, stainless steel, suitable for Symphony cookers



PALPZ

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



GTT

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



SFLK1

Child lock



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



BN620-1

Enamelled tray, 20mm deep



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.



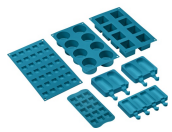
KITPAX

Height extension feet (950 mm), stainless steel, suitable for Master, Symphony and Concertcookers



BN640



















Enamelled tray, 40mm deep








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

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Quadruple glazed: Number of glazed doors.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p>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.</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>

-  Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.
-  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  The capacity indicates the amount of usable space in the oven cavity in litres.
-  The oven cavity has 5 different cooking levels.
-  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.