

# C95GMCA9-1

Cooker size	90x60 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	Catalytic
EAN code	8017709286118
Energy efficiency class	A



## Aesthetics












<b>Aesthetics</b>	Classic	<b>Display</b>	Touch
<b>Series</b>	Symphony	<b>No. of controls</b>	8
<b>Colour</b>	Anthracite	<b>Serigraphy colour</b>	Black
<b>Design</b>	Square design	<b>Handle</b>	Smeg Classic
<b>Door</b>	With 2 horizontal strips	<b>Handle Colour</b>	Brushed stainless steel
<b>Upstand</b>	Yes	<b>Glass type</b>	dark grey
<b>Type of pan stands</b>	Cast Iron	<b>Feet</b>	Silver
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Push pull
<b>Command panel finish</b>	Enamelled metal	<b>Logo</b>	Assembled st/steel
<b>Control knobs</b>	Smeg Classic	<b>Logo position</b>	Facia below the oven
<b>Controls colour</b>	Stainless steel		


## Programs / Functions

No. of cooking functions 9

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Base	 Fan assisted base


## Cleaning functions

 Vapor Clean

## Other functions

 Defrost by time

## Hob technical features

			
<b>Total no. of cook zones</b> 5			
Left centre - Gas - 2UR (dual) - 5.00 kW			
Rear centre - Gas - Semi Rapid - 1.80 kW			
Front centre - Gas - AUX - 1.00 kW			
Rear right - Gas - Rapid - 3.00 kW			
Front right - Gas - Semi Rapid - 1.80 kW			
<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

## Main Oven Technical Features



<b>No. of lights</b>	2	<b>Removable inner door</b>	Yes
<b>Fan number</b>	2	<b>Total no. of door glasses</b>	3
<b>Net volume of the cavity</b>	115 litres	<b>No. of thermo-reflective door glasses</b>	2
<b>Gross volume, 1st cavity</b>	129 l	<b>Safety Thermostat</b>	Yes
<b>Cavity material</b>	Easy clean enamel	<b>Cooling system</b>	Tangential
<b>Shelf positions</b>	5	<b>Usable cavity space dimensions (HxWxD)</b>	371x724x418 mm
<b>Type of shelves</b>	Metal racks	<b>Temperature control</b>	Electro-mechanical
<b>Light type</b>	Halogen	<b>Lower heating element power</b>	1700 W
<b>Light power</b>	40 W	<b>Upper heating element - Power</b>	1200 W
<b>Cooking time setting</b>	Start and Stop	<b>Grill element</b>	1700 W
<b>Light when oven door is open</b>	Yes	<b>Large grill - Power</b>	2900 W
<b>Door opening</b>	Flap down	<b>Circular heating element - Power</b>	2 x 1550 W
<b>Removable door</b>	Yes	<b>Grill type</b>	Electric
<b>Full glass inner door</b>	Yes		

## Options Main Oven

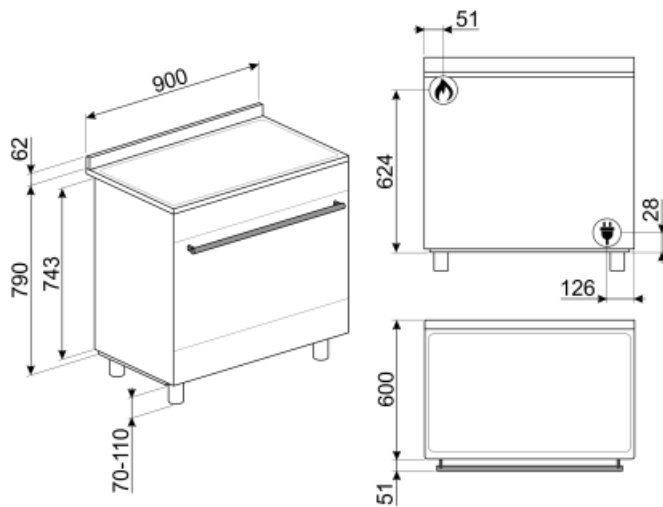
<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Accessories included for Main Oven & Hob

Cast iron wok support	1	40mm deep tray	1
Moka stand	1	Grill mesh	1
Rack with back and side stop	1	Catalytic panels	3
20mm deep tray	1	Meat Probe	1

## Electrical Connection

Nominal power	3200 W	Frequency	50/60 Hz
Current	14 A	Power supply cable length	120 cm
Voltage	220-240 V	Terminal block	3 poles



## Not included accessories



### TPKTR9

Teppanyaki grill plate for Victoria TR9 and Symphony cookers



### GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



### GTP

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



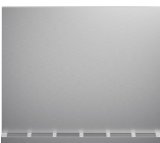
### BGTR9

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



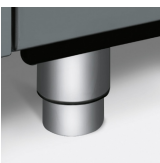
### KITPBX

Height reduction feet (850 mm)



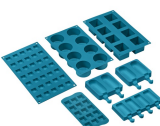
### KITC9X9-1

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



### KITPAX

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



### 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



### 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.



### 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.



### PPR9

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



### 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.



### 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

## 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>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>   |  <p>Triple glazed doors: 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>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>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.</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>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>  |



The oven cavity has 5 different cooking levels.



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.



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