

C6GMXA8

smeg 60cm gas/electric upright cooker



EAN 8017709158378

| | |
|-----------------------|---|
| finish | fingerprint-proof stainless steel |
| installation | freestanding |
| size | 598mmW x 598mmD x 915mm max H (excluding 60mm splashback) |
| ELECTRIC OVEN | <ul style="list-style-type: none"> • 7 cooking functions • Vapour Clean • defrost • 79 litre capacity • triple-glazed oven door • tangential cooling fan • 1 x 25W incandescent lightbulb • telescopic legs • kickplate supplied |
| accessories | 2 x 40mm baking trays 1 x chrome shelf 1 x grill insert partial telescopic shelving rack, code GT1P safety tray handles |
| ELECTRIC GRILL | |
| GAS HOB | |
| capacity | four zones — 1 x auxiliary: 3.6 mj/h 2 x medium: 6.5 mj/hr 1 x large (wok): 14.5 mj/hr |
| power | 2900W total grill: 2000W 12.08 amps 220-240V 50Hz supplied with 15amp power cord; can be hardwired |
| safety | flame failure device fitted to each burner |
| accessories | wok stand, coffee pot stand |
| warranty | two years parts and labour |



CONVECTION

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

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Oven door must be closed while grilling.



HALF STATIC GRILL

As above but for smaller quantities. Place food front to back, down the centre of the tray. Oven door must be closed while grilling.



FAN GRILL

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. The oven door must be closed while grilling.



BASE HEAT

For crisp pastry or any dish needing a higher base temperature; will also keep a full oven hot without overcooking. Great for perfect pavlova!



FAN FORCED

Ideal for baking large quantities of food as it allows you to use every shelf



SUPERCOOK

Faster preheating — perfect for roasting.



VAPOUR CLEAN

Regularly add a little water to the oven floor cavity and spray some water and detergent over the oven cavity walls. Select Vapour Clean and allow the vapour to soften any residue for easy wipeover.

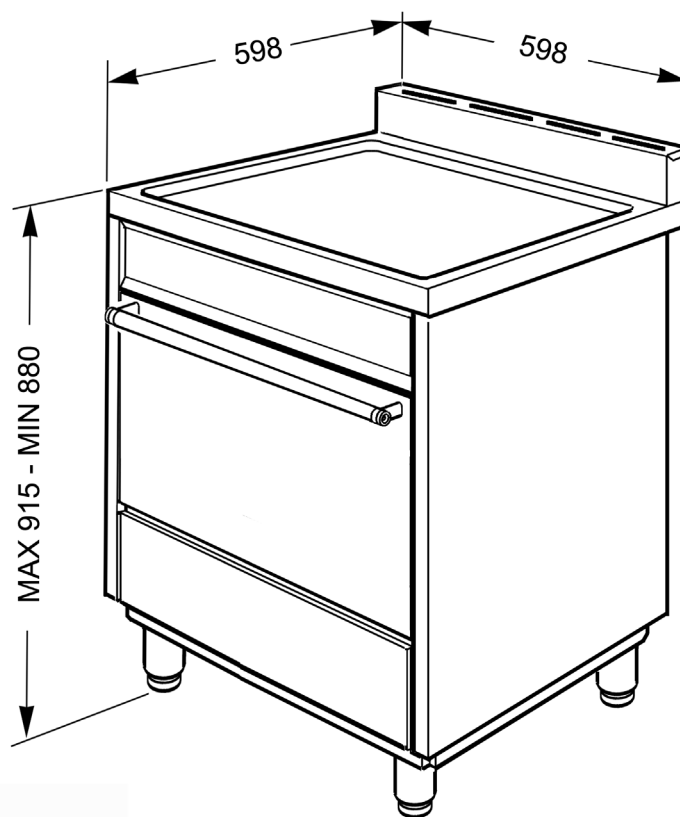


DEFROST

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

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PLEASE NOTE: drawings are not to scale. They are to assist only.