

## C6GMXD9

Produktkategorie Standherd	60x60 cm
Zahl der Garräume mit Energielabel	1
Wärmequelle pro Garraum	Strom
Heiztechnik der Kochmulde	Gas
Typ Garraum 1	Umluft/Heißluft
Reinigungssystem Garraum	Vapor Clean
EAN-Code	8017709276379
Energieeffizienzklasse Garraum 1 (auf einer Skala von A+++ bis D)	A



## Design











Design	Classici	Display	LED-Programmuhr
Serie	Sinfonie	Anzahl der Bedienknebel	6
Farbe	Edelstahl	Farbe des Dekors	Schwarz
Design	Squared	Türgriff	Classici
Gerätetür	Mit 2 horizontalen Edelstahlverblendungen	Material des Türgriffs	Edelstahl gebürstet
Spritzleiste	Ja	Glasart	Eclipse-Schwarzglas
Art der Topfträger	Gusseisen	Stellfüße	Silber
Farbe der Kochmulde	Edelstahl	Staufach im Sockelbereich	Klappfach
Bedienoberfläche	Edelstahl mit Anti-Finger-Protektion	Markenlogo	Edelstahlprägung
Bedienknebel	Classici	Position des Markenlogos	Zierblende
Farbe/Material der Bedienknebel	Metall		


## Programme / Funktionen

Anzahl der Garfunktionen, Garraum 1	8
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### Art der Garfunktionen, Garraum 1

 Statisch	 Heißluft	 Turbo-Heißluft
 ECO	 Kleinflächengrill	 Großflächengrill
 Großflächengrill + Umluft	 Unterhitze + Umluft	

### Reinigungsfunktion, Garraum 1

 Vapor Clean
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## Technische Eigenschaften Kochfeld



### Anzahl der Kochzonen 4

Vorne links - Gas - Ultra Rapid Blitzbrenner - 4.20 kW

Hinten links - Gas - Normalbrenner - 1.80 kW

Hinten rechts - Gas - Normalbrenner - 1.80 kW

Vorne rechts - GAS - Sparbrenner - 1.00 kW

Typ Gasbrenner	Standard	Thermoelektrische Zündsicherung	Ja
Automatische Einhandzündvorrichtung	Ja	Brennerdeckel	Schwarz Matt emailliert

## Technische Eigenschaften primärer Garraum 1



Anzahl der Garraumbeleuchtungen	1	Vollglasinnentür herausnehmbar	Ja
Anzahl der Ventilatoren (Umluft/Heißluft)	1	Anzahl der Türverglasungen	3
Nutzbare Garraumvolumen	70 l	Anzahl der Thermo-Türverglasungen	1
Bruttovolumen Garraum	79 l	Sicherheitsthermostat	Ja
Material des Garraums	Ever Clean Emaillierung	Kühlsystem	Querstromlüfter
Anzahl der Garebenen	5	Nutzabmessungen des Garraums (HxBxT)	360x444x425 mm
Art der Einschubschienen	Verchromt	Temperaturregelung	Elektromechanisch
Art der Beleuchtung	Halogen	Leistung der Unterhitze	1200 W
Leistung der Beleuchtung	40 W	Leistung der Oberhitze	1000 W
Programmierung der Garzeit	Start Gardauer mit Endabschaltung	Leistung des Kleinflächengrills	1700 W
Garraumbeleuchtung bei Türöffnung	Ja	Leistung des Großflächengrills	2700 W
Art der Türöffnung	Klapptür	Leistung der Heißluft	2000 W
Abnehmbare Gerätetür	Ja	Art des Grills	Elektrisch
Vollglasinnentür	Ja		

## Optionen primärer Garraum 1

Kurzzeitwecker	Ja	Temperatur max.	260 °C
Temperatur min.	40 °C		

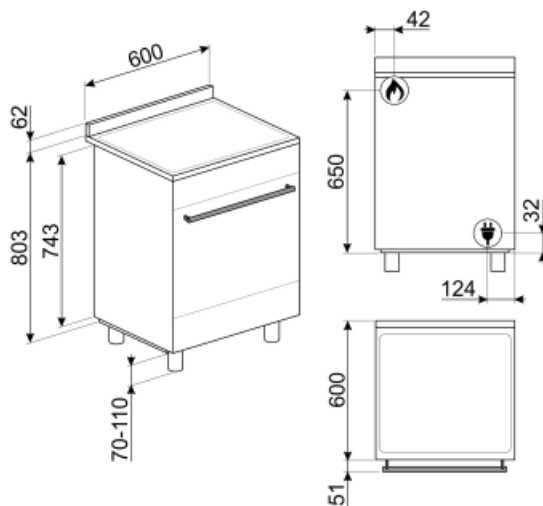
## Serienzubehör primärer Garraum 1 und Kochfeld



Mokka-Reduzierrost	1	Backblech (H: 20 mm)	1
Grillrost mit Tiefensperre und Auszugsstopp	1	Backblech/Fettpfanne (H: 40 mm)	1
Auflagerost	1	Teleskop-Teilauszug, 1 Ebene	1

## Elektrischer Anschluss

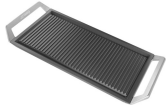
Netzstecker	(F;E) Schuko	Spannung	220-240 V
Elektrischer Gesamtanschlusswert	3000 W	Frequenz	50/60 Hz
Absicherung	13 A	Anschlussleiste	3-polig



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## Not included accessories

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### GRIDDLE

Universal-Barbecue-Grillplatte aus Gusseisen, geeignet für alle Gas, Glaskeramik-/Elektro Kochfelder und Induktions-Kochfelder mit Brückenfunktion (Multizone oder Flexi4Zone), LxB: 517x240 mm



### SFLK1

Child lock



### GTP

### KITPAX

High extension feet (950 mm), stainless steel, suitable for Master, Sinfonia and Concerto cookers

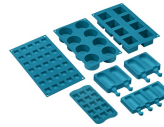


### GTT





















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

### SMOLD

Set aus 7 Silikonformen für Eiscreme, Stieleis, Pralinen, Eiswürfel (Blast-Chiller) und das Vorportionieren von Gerichten. Temperaturbeständig von -60°C bis +230°C (Backöfen)



## Symbols glossary (TT)

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <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>Triple glazed doors: Number of glazed doors.</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>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>	 <p>The oven cavity has 5 different cooking levels.</p>
 <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>	 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>



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.