

S9GMXU

Free-Standing Dual Fuel Range, Approx 36",
Stainless Steel

EAN13: 8017709174378

Professional Style

Sturdy American control knobs

4" Polished stainless steel backsplash

Multifunction electric oven:

8 cooking modes

Electronic clock with programmable features

Air-cooled double-glazed removable door

"Ever-Clean" enameled oven interior

4 shelf positions

2x oven lights

Oven capacity: 4.4 cu. ft.

Gas Rangetop:

Heavy-duty cast iron grates

Full-width grates

Sealed burners

Automatic electronic ignition

Safety valves

LP gas conversion kit included

5 Gas burners:

Right-rear 6500 BTU

Left-rear 6500 BTU

Right-front 3500 BTU

Left-front 9000 BTU

Central double-insert super burner 12000 BTU

Safety

Gas safety valves

Ventilated door with cooling system to prevent
overheating

Anti-tilting norms satisfied

Suitable for building-in

Connected load nominal power: 240/120V – 3.7kW



Amp supply required @240/120V: 15Amps

Voltage rating: 240/120V 60Hz

Gas inlet location: back top-right

Accessories included:

1 Baking tray

2 Chrome shelves

1 Moka ring

Functions



Main Oven

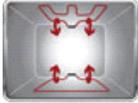
Options

- **KIT19XU** - Island Trim

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Main Oven



Top and bottom heat:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



Bottom heat:

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.



Broil:

Heat is generated only at the centre of the element, ideal for smaller cuts of meat.



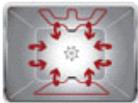
Intensive broil:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Convection broil:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



Convection with top and bottom heat:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as european convection cooking but can be used to cook biscuits and pastry.



European convection:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



Defrost:

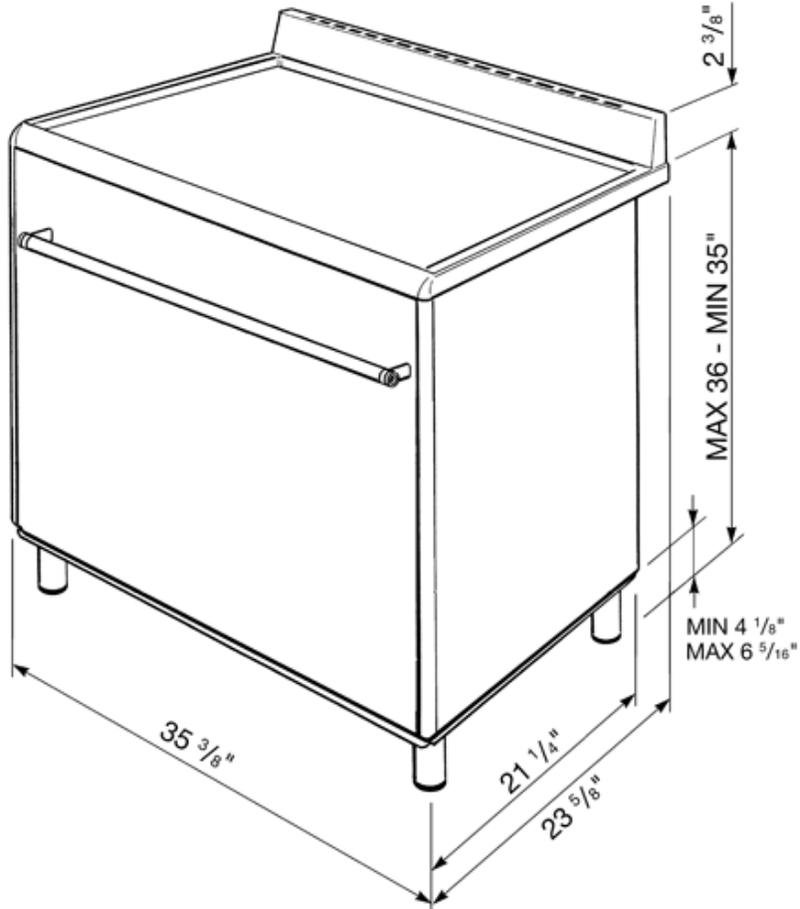
The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.





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36"
stainless steel
cooktops type: gas
oven type: electric multifunction



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