

C9GMXU



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

AISI 304 stainless steel
Ergonomic control knobs

OVEN

Multifunction oven with 8 cooking modes
Electronic clock and program feature
Air cooled double glazed removable door
Storage compartment beneath the oven
Halogen oven lights

Oven capacity: 4.1 Cu. Ft
Usable oven capacity: 3.8 Cu.Ft
Bake element: 2000W at 240V - 1650W
at 208V
Broil element: 1850W at 240V - 1550W
at 208V
Convection element: 3400W at 240V -
2750W at 208V

GAS RANGETOP

Heavy duty cast iron grates
Full width grates
Sealed burners
Automatic electronic ignition
Safety valves
LP Gas conversion kit included

6 Gas burners:

Front right: 6,200 BTU rapid burner
Back right: 10,000 BTU rapid burner
Front center: 3,400 BTU burner
Back center: 6,200 BTU rapid burner
Front left: 3,000 (inner) + 12,000 (outer)
BTU double inset super burner
Back left: 3,400 BTU burner

5" Polished stainless steel backsplash

Connected load (nominal power): 240V- 3.4kW
Amp supply required @ 240/208V: 15.5/13

ACCESSORIES INCLUDED:

1 Baking tray, 1 Broil pan, 1 Broiler rack,
1 Wire rack, 1 Wok ring



FUNCTIONS



SMEG USA INC.
A&D BUILDING
150 EAST 58th STREET
7th FLOOR
NEW YORK, NY, 10155

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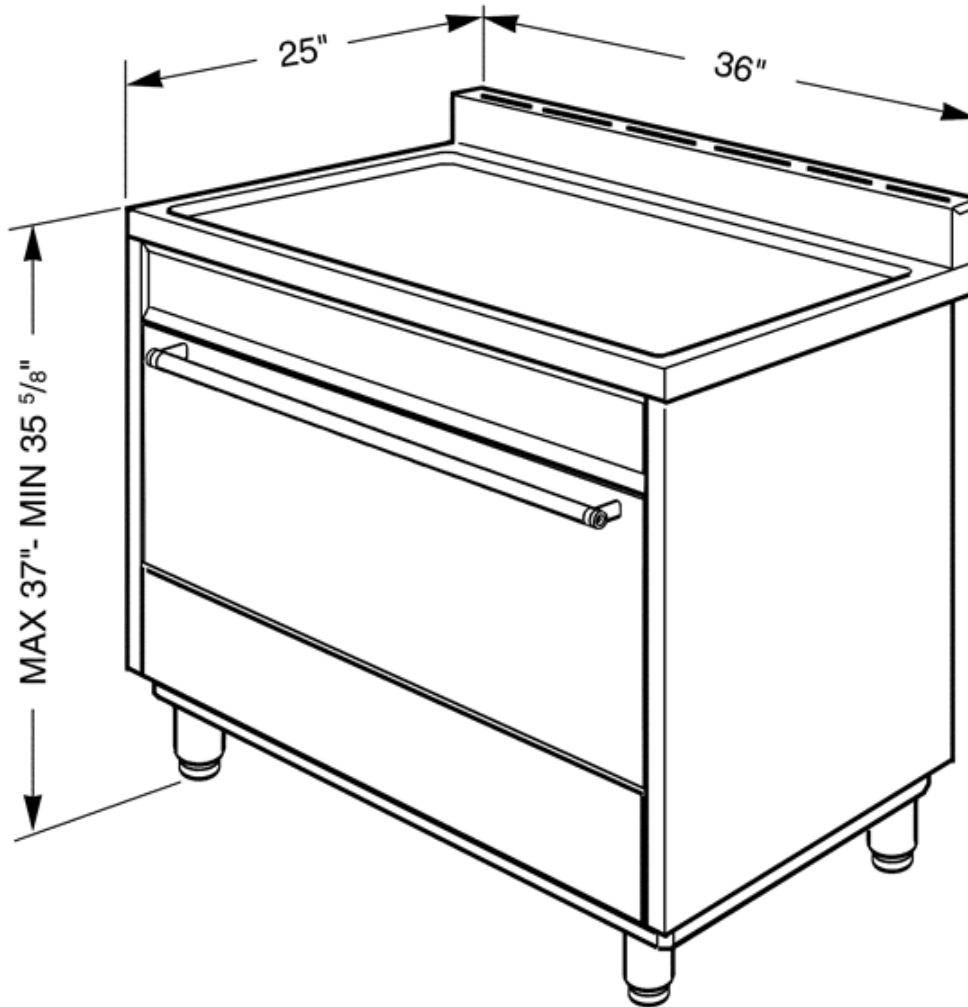
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	<p>Top and bottom heat: This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.</p>
	<p>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.</p>
	<p>Broil: Heat is generated only at the centre of the element, ideal for smaller cuts of meat.</p>
	<p>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.</p>
	<p>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.</p>
	<p>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.</p>
	<p>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.</p>
	<p>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.</p>

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