

A11X-7

classic

Smeg 90cm freestanding Thermoseal
gas/electric cooker
Energy Rating A

EAN13: 8017709162801
satin stainless steel, fingerprint proof
900mmW x 600mmD x 915mmH max (excluding 55mmH splashguard)

OVEN

- 9 functions
- 92 litre capacity
- four cooking levels

- analogue electronic clock
- double glazed oven door
- tangential cooling fan
- catalytic liners (removable, replaceable)
- storage compartment
- 2 x 25W incandescent lightbulbs

Standard inclusions

- Smeg Ever-Clean enamel
- 1 x baking tray
- 2 x chrome shelves
- 1 x non-stick tray
- 1 x rotisserie assembly
- removable roof liner

HOB

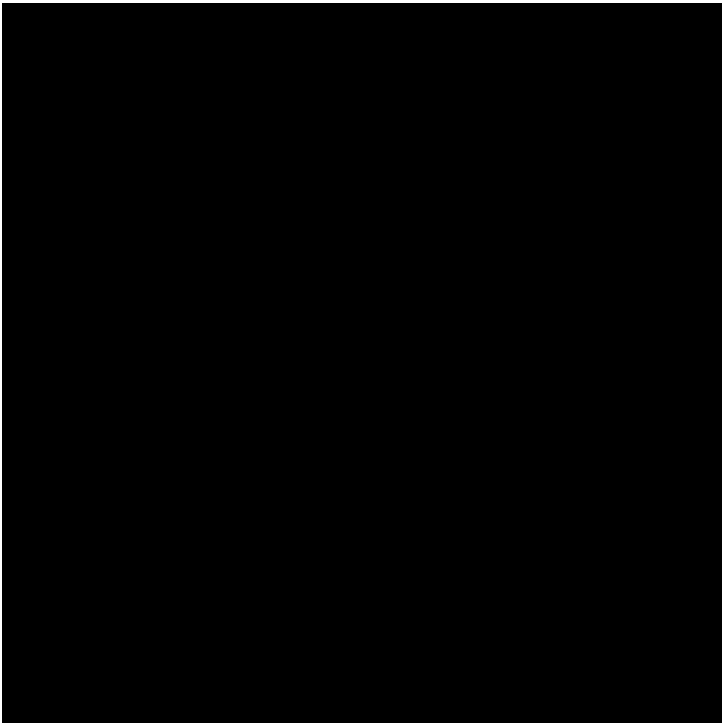
- 1 x ultra rapid triple wok 15 mj/hr max
- 2 x rapid 9 mj/hr max each
- 1 x semi rapid 6.6 mj/hr max
- 1 x fish burner 6.6 mj/hr max
- 1 x auxiliary burner 5.3 mj/hr max

- flame failure device fitted to each burner

warranty

two years parts and labour

Functions



Smeg Australia
2 Baker ST , Banksmeadow
NSW 2019
Tel. 8667 4888
Fax 8667 4800

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electric oven, gas cooktop
90 cm
stainless steel

Main Oven

Convection (perimeter roof element+ floor element):

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 (perimeter roof element + inner roof element) :

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.

Fan Grill (fan+perimeter roof element+inner roof element):

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. With this function both top elements are being used. The oven door must be closed while grilling.

Fan Assisted (fan+perimeter roof element+floor element):

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.

Fan Forced (fan + circular rear element):

This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.