

## C6GMAXA8

### classic

Smeg 60cm freestanding cooker  
multifunction oven & gas hob  
Energy Rating A

**EAN13: 8017709158378**

fingerproof stainless steel finish

598mmW x 598mmD x 915mmH max (excluding 60mm splashguard)

#### OVEN

9 functions

79 litre capacity

five cooking levels

triple-glazed oven door

tangential cooling fan

1 x 25W incandescent lights

#### Standard inclusions

2 x 40mm baking trays

1 x chrome shelf

1 x grill insert

4 x telescopic legs

1 x kickplate

1 x partial telescopic shelving rack

1 x safety tray handles

#### GAS HOB

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

safety flame failure device fitted to each burner

#### Standard inclusions

1 x wok stand

1 x coffee pot stand

#### warranty

two years parts and labour



Functions

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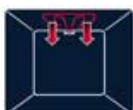


## Main Oven



### 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.



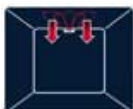
### Base Heat (concealed floor element only):

Choose Base Heat for crisp pastry or any dish needing a higher base temperature. Base Heat will also keep a full oven hot without overcooking. Snowy white crisp Pavlova is easily achieved with this function.



### Vapour Clean (concealed floor element only):

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



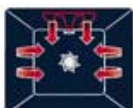
### Half Static Grill (inner roof element):

All the benefits of static Grill but for small quantities of food. Place food front to back, down the centre of the tray. Oven door must be closed while grilling.



### Supercook (fan+perimeter roof element+floor element+circular rear element):

Faster preheating. Perfect for roasting; after the meat is removed from the oven to rest, turn the temperature up to 220°C for the best roast potatoes.



### 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.



### Defrost (fan only):

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



### 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.

