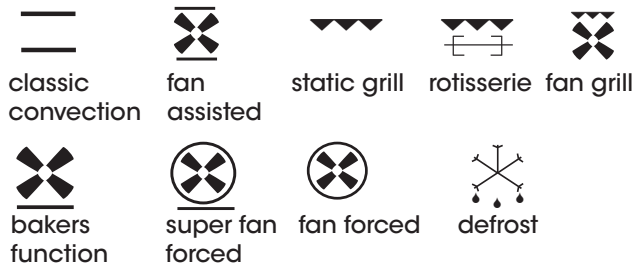


all electric 90cm freestanding cooker
thermosealed oven, induction hob



Kickplate KIT 2A1-2, code 9390/1

MULTIFUNCTION



COOL KITCHEN

Smeg, by combining induction hob technology and their unique Thermoseal oven, have created, in one very clever appliance, the means to a very cool kitchen environment. The induction zones actually create no heat in themselves. Vastly-reduced heat is assured due to energy (heat) being created in the cooking vessel, and not active electric elements; PLUS the sealed oven retaining most of the energy generated as heat within its cavity leaves the kitchen environment devoid of normally-associated humid hot air.

colour all satin stainless steel with black ceramic induction hob
installation freestanding
size 900mmW x 900mmH x 600mmD
NB: height excludes optionally-fitted 55mmH rear splashguard

OVEN

capacity 92 litres gross, 78.7 litres net
thermostat 50-250° Celsius
multifunction eight cooking functions plus defrost
NB: rotisserie can be fitted and operated with grill function
fully programmable analogue digital clock
• time of day
• full auto cooking
• semi-auto cooking
• minute minder
• manual override
catalytic liners fitted, set of three(3), removable, replaceable CC/70/90, code 9970/90
furniture
• grill/roasting/baking tray
• grill/roasting/baking grid
• chromed-wire shelf, close pattern
• chromed-wire shelf, wide pattern
• non-stick biscuit tray
• removable roof liner
• rotisserie and kebab assemblies
cavity cooling independent cavity cooling fan
safety thermal overload protection, safety notched furniture, triple-glazed forced-air door cooling, pair grill tray safety-grip handles
options KIT2A2, code 9390/1 stainless steel kickplate
GT90X 110% telescopic shelf racks, levels 1,2,3
storage drawer below oven: 695mmW x 115mmH x 420mmD = 33.5 litre capacity

INDUCTION HOB

five zones
• 2 x 210mm diameter, 2300 watts, 3200 watts power boost each
• 2 x 145mm diameter, 1400 watts, ;1800 watts power boost each
• 1 x 180mm diameter, 1850 watts, 2500 watts power boost
controls nine heat settings per zone via five scrolling knobs
heat accelerator selection for increased speed per zone at any heat level
power boost maximum power for ten minutes maximum
safety
• residual heat LED flashing
• auto cutoff for boil-over and cook dry
• 90-minute maximum cooking duration per zone
• cooling fans

warranty whole unit — oven and hob: two years parts and labour

NB: the CSA19ID has a 51.05 amp current; it must be hard wired.

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INDUCTION

The CSA19ID's 90cm ceramic cooktop has five induction cooking zones. The heat for cooking is generated in the base of the cooking utensil and not generated by a high-wattage element below the ceramic cooktop surface. There is neither heat nor time lost in heating a medium such as the element itself and the ceramic surface. This energy (heat) creation is direct and fast. An induction ceramic cooktop is extremely energy, time and cost efficient.

In each induction cooking zone there is an induction coil just below the ceramic surface. This induction coil produces an electro-magnetic field when electrical power is supplied to the cooktop and the particular zone is selected. With the placement of a magnetised utensil onto the induction zone, heat is created instantly in the base of the utensil. This instant and highly-controllable heat cooks the food. Importantly, if the utensil is removed from the induction zone, the electromagnetic energy (heat) is instantly stopped. There is no waste of electricity.

PLEASE NOTE: magnetised utensils with steel, steel mesh and cast-iron bases are required for induction cooktops, although not all magnetised utensils are suitable. When purchasing utensils, always check the label for 'suitable for induction'. Advantageously, induction utensils can be used on gas, ceramic and solid electric plate cooktops. However, what is suitable for these latter cooktop versions is not necessarily suitable for induction cooktops.

PAN RECOGNITION

Each induction cooking zone is distinguished by two concentric circles. The inner circle indicates the recommended minimum diameter of a specific utensil base. Anything less will not be recognised by the induction coil and no power is supplied. Utensil bases larger than the inner circle are recognised and the appropriate power requirement is adjusted automatically.

SMEG THERMOSEAL

Unique to Smeg is the fully sealed non-venting oven. This sealing ensures large capacity loading, and more consistent temperatures.

CLEANER COOKING

Since the oven cavity is denied a vented air supply, there is reduced splatter and oxidising ('burning-on') of food particles and fluids onto interior surfaces and oven furniture.

SELF SUFFICIENCY

The thermoseal ensures cooking does not require the addition of fluids (fats, oils) to maintain a moist cooking environment. Nor does the oven require attention — that is, turning basting or repositioning while fan grilling, roasting or baking.

FULLY AUTOMATIC

The oven can be preprogrammed to start and finish cooking. It is also semi automatic in that the cooking is started manually and then programmed to finish at a set time. There is also the 'minute minder', variable up to 60 minutes. This simply counts down to an audible signal with volume variability — a reminder call to return to the oven for, perhaps, a cooking adjustment. These timing applications help ensure perfect cooking results and, importantly, peace of mind.

CATALYTIC WALL LINERS

These panels are standard fitted accessories. The set of three is fitted over the side and rear walls. They absorb airborne grease/oil/food particles throughout the cooking process to eventually carbonise this organic waste. Maintenance is then made even easier.

REMOVABLE ROOF LINER

Also uniquely Smeg is the removable, vitreously-enamelled roof liner over the grill elements. This is normally the most inaccessible and difficult area of an oven to clean. Now, simply slide this liner out for easy cleaning.

REMOVABLE DOOR

Easily removed, this robust door allows wipe-over maintenance away from the oven. When removed, more ergonomic access to the oven cavity is possible for easy cleaning.

HEAT ACCELERATOR

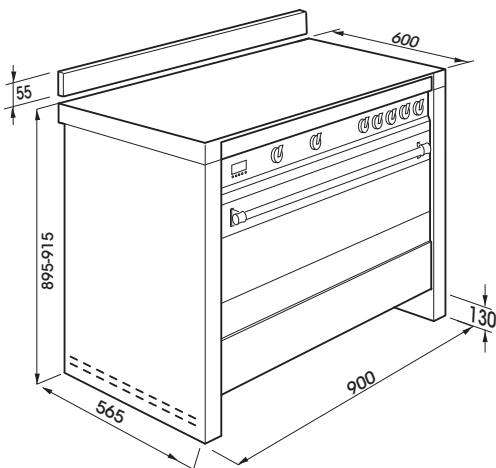
Induction cooking already offers extremely fast cooking. The CSA19ID also offers heat acceleration within each zone. Simply select 'A' on any of the five control knobs, then the heat level for even more concentrated speed to the respective zone(s).

POWER BOOST

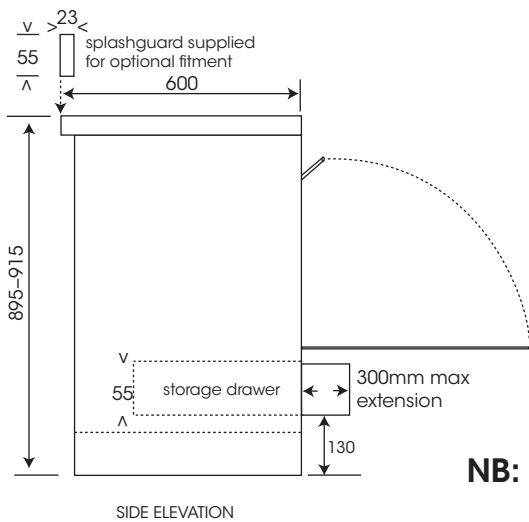
Each zone is capable of power boosting its wattage beyond its nominal power rating. Both front zones and the centre zone can all operate on their maximum power boost wattage — that is, 8200 watts simultaneously. The two rear zones, if selected at the same time as the other three zones are on power boost, will forfeit wattage to the two power-boosted front zones. Similarly, the two rear zones, when power boosted, will 'take' power from the two front zones.

Maximising (power boosting) a zone delivers very fast and efficient high temperatures for initial heat establishment for boiling pastas, rice and vegetables. After ten minutes on power boost, any selected zone will automatically revert to power level 9.

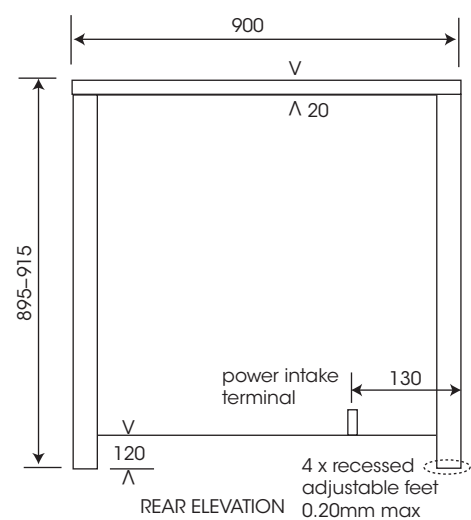
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height	895mm – 915mm maximum; 55mmH optional splashguard
width	900mm
depth	600mm
packaged dimensions	1065mm x 960mm x 730mm = 0.747m³
net weight	73.3kg
gross weight	81.3kg
OVEN	
internal oven dimensions	340mmH x 615mmW x 440mmD = 92 litres
net cooking dimensions	310mmH x 605mmW x 420mmD = 78.7 litres
maximum current supplied	12.5 amp <ul style="list-style-type: none">• grilling/roasting/baking tray• grilling/roasting/baking grid• chromed-wire shelf, close pattern• chromed-wire shelf, wide pattern• non-stick biscuit tray• removable roof liner• rotisserie and kebab assemblies• pair safety grip handles for grill tray• fitted catalytic wall liners• instructions for installation, operation, maintenance



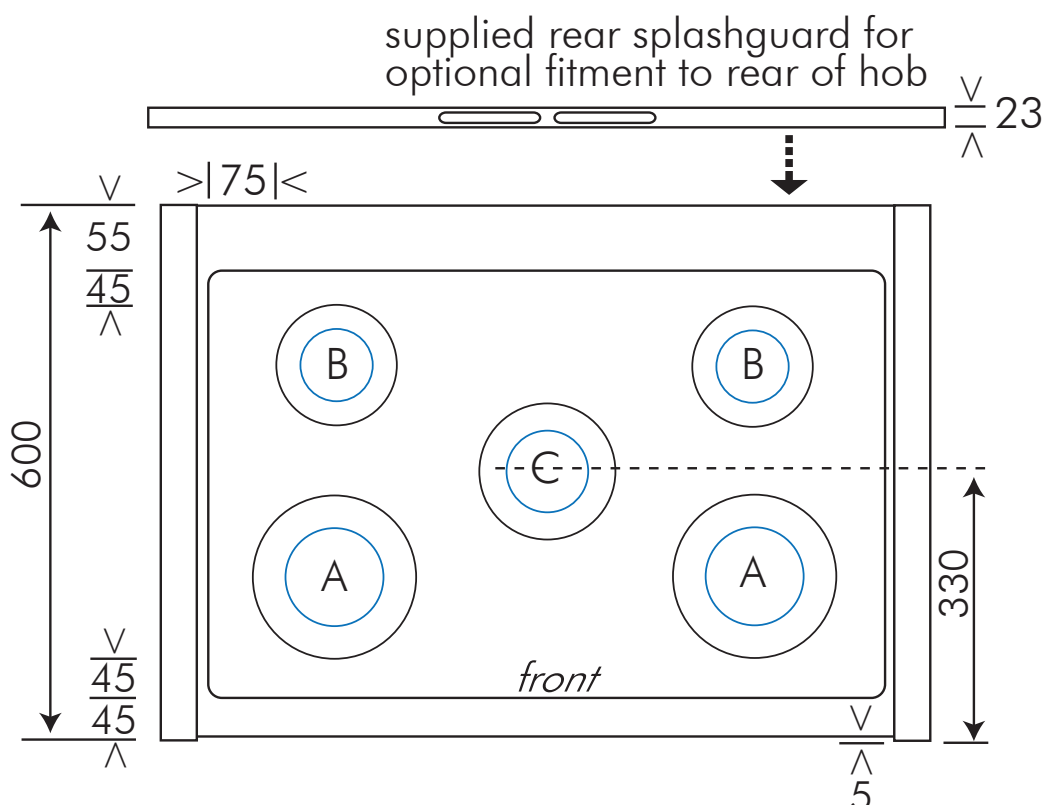
NB: drawings are not to scale — they are to assist only



Element		Roof		Floor		Rear wall	Rear wall fan	Cooling fan	Rotisserie	Light (2)	max watt	current amp
		inner	outer	inner	outer							
wattage		2800	1050	1050	700	220	45	24	20	15 ea		
static grill	☰	•						•		•	2854	11.9
rotisserie & grill	☰☰	•						•	•	•	2874	12.0
fan grill	☒	•					•	•		•	2899	12.1
fan forced	☒☒					•	•	•		•	2299	9.6
super fan forced	☒☒☒				•	•	•	•		•	2999	12.5
static convection	☐		•	•	•			•		•	2854	11.9
fan assisted	☒☐		•	•	•		•	•		•	2899	12.1
bakers function	☒☒☐			•	•		•	•		•	1849	7.7

WARNING: technical specifications and product sizes can be varied by the manufacturer, without notice. Cutouts for appliances should only be by physical product measurements. The above information is for information only.

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- A. 2 x 210mm diameter zones, 2300 watts
3200 watts power boost each (145mm diameter)
- B. 2 x 145mm diameter zones, 1400 watts,
1800 watts power boost each (90mm diameter)
- C. 180mm diameter zone, 1850 watts,
2500 watt power boost (110mm diameter)

total maximum cooktop wattage	9250 watts
cooktop current	38.55 amps
OVEN + COOKTOP	600mm
total maximum wattage	12,250 watts
total current	51.05 amps
connection	hard wired

NB: drawings are not to scale — they are to assist only

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