

## Smeg B71GMX2

# SMEG B71GMX2 Gas Cooker with Electric Oven User Manual

Model: B71GMX2

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your new Smeg B71GMX2 gas cooker with electric oven. Please read these instructions carefully before installation, operation, or maintenance. Keep this manual for future reference.

The Smeg B71GMX2 is a freestanding gas cooker featuring a 5-burner gas hob and a 70-liter electric oven, constructed from durable stainless steel and cast iron components.



Image 1.1: Front view of the Smeg B71GMX2 gas cooker, showcasing its stainless steel finish and control knobs.

## 2. SAFETY INFORMATION

**WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, or the gas supplier.**

- Ensure proper ventilation when operating the gas hob.
- Do not store flammable materials near the appliance.
- Keep children away from the appliance during operation.

- Always use oven mitts when handling hot items from the oven.
- Do not use abrasive cleaners or sharp objects that could damage surfaces.
- In case of a gas leak, immediately turn off the gas supply, open windows, and do not operate any electrical switches or appliances. Contact emergency services.

### 3. SETUP AND INSTALLATION

Installation must be carried out by a qualified technician in accordance with local regulations and standards for gas and electrical appliances.

#### 3.1. Unpacking

Carefully remove all packaging materials. Inspect the appliance for any damage incurred during transit. Report any damage to your retailer immediately.

#### 3.2. Positioning

The cooker should be placed on a stable, level surface. Ensure adequate clearance from adjacent cabinets and walls as specified in the installation diagram.

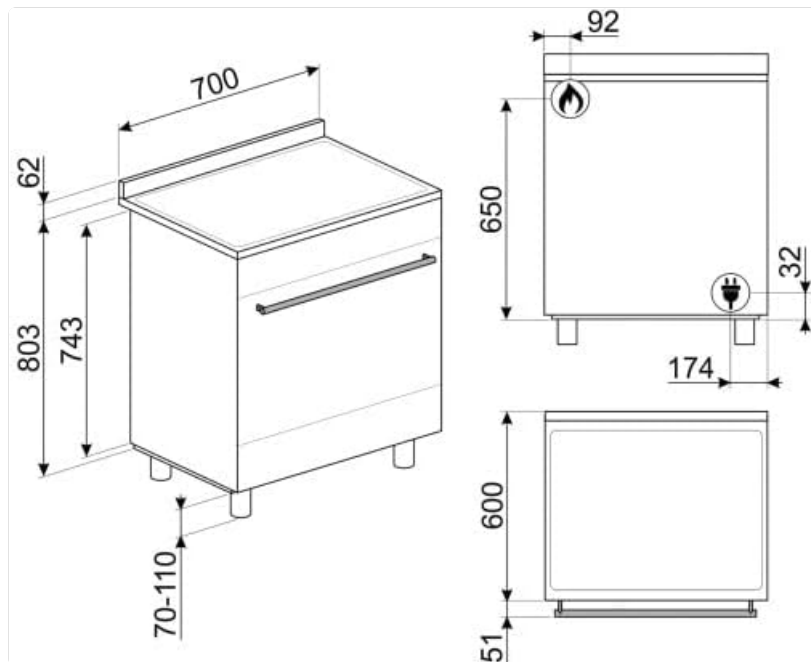


Image 3.1: Technical drawing illustrating the dimensions of the Smeg B71GMX2. Dimensions are approximately 700mm (width) x 600mm (depth) x 900mm (height).

#### 3.3. Gas Connection

Connect the appliance to the gas supply using a flexible or rigid pipe suitable for natural gas, as specified by local regulations. Ensure all connections are leak-tested.

#### 3.4. Electrical Connection

The electric oven requires a dedicated electrical circuit. Ensure the voltage and frequency match the appliance's requirements (220-240V, 50/60Hz). The aggregate electrical power is 3000W.

### 4. OPERATING INSTRUCTIONS

#### 4.1. Gas Hob Operation

1. Place a suitable pan on the desired burner grate.
2. Push and turn the corresponding control knob counter-clockwise to the maximum flame setting.
3. Hold the knob in for a few seconds to allow the thermocouple to heat up.
4. If the flame extinguishes, repeat the process.
5. Adjust the flame size by turning the knob between the maximum and minimum settings.
6. To turn off, turn the knob clockwise to the 'off' position.

## 4.2. Electric Oven Operation

The oven features various cooking functions controlled by dedicated knobs.

1. Turn the function selector knob to choose the desired cooking mode (e.g., conventional, fan-assisted, grill).
2. Turn the temperature selector knob to set the desired oven temperature.
3. Allow the oven to preheat to the set temperature. An indicator light will typically turn off when the temperature is reached.
4. Place food inside the oven using appropriate bakeware.
5. Monitor cooking progress through the oven door.
6. After cooking, turn both knobs to the 'off' position.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your appliance.

### 5.1. General Cleaning

- Always ensure the appliance is cool before cleaning.
- Use a soft cloth and mild detergent for external stainless steel surfaces. Avoid abrasive sponges or cleaners.
- For stubborn stains, use a specialized stainless steel cleaner, following the product instructions.

### 5.2. Hob Cleaning

- Remove the cast iron pan supports and burner caps. Wash them in warm soapy water, rinse, and dry thoroughly.
- Clean the burner bases with a damp cloth. Ensure burner holes are not blocked.
- Reassemble only when all parts are completely dry.

### 5.3. Oven Cleaning

- Remove oven racks and accessories. Wash them in warm soapy water.
- Wipe the interior of the oven with a damp cloth and mild detergent. For baked-on food, use a non-abrasive oven cleaner as per its instructions.
- Clean the oven door glass with a glass cleaner.

## 6. TROUBLESHOOTING

Before contacting service, check the following common issues:

Problem	Possible Cause	Solution
Gas burner does not ignite.	No gas supply; burner cap or base blocked; ignition electrode dirty.	Check gas valve; clean burner components; clean electrode.

Problem	Possible Cause	Solution
Oven not heating.	Power outage; circuit breaker tripped; incorrect settings.	Check power supply; reset breaker; verify function and temperature settings.
Uneven cooking in oven.	Incorrect rack position; overloaded oven; door not sealed properly.	Adjust rack position; avoid overcrowding; check door seal.

If the problem persists after attempting these solutions, contact a qualified service technician.

## 7. SPECIFICATIONS

Feature	Detail
Model Number	B71GMX2
Product Type	Freestanding Gas Cooker with Electric Oven
Color	Stainless Steel
Control Type	Knob
Hob Type	Gas
Number of Burners	5
Gas Type	Natural Gas (convertible to LPG by qualified technician)
Oven Type	Electric
Oven Capacity	70 Liters (Net)
Energy Efficiency Class	A
Conventional Energy Consumption	0.99 kWh
Aggregate Electrical Power	3000 W
Dimensions (Width x Depth x Height)	700 mm x 600 mm x 900 mm
Material	Cast Iron (grates), Stainless Steel (body)



Image 7.1: Energy efficiency label indicating Class A for the oven.





## 8. WARRANTY AND SUPPORT

Your Smeg B71GMX2 cooker is covered by a manufacturer's warranty. Please refer to the warranty card provided with your appliance for specific terms and conditions, including the duration and coverage details. For technical assistance, spare parts, or to report a fault, please contact Smeg customer service or your authorized

retailer. When contacting support, please have your model number (B71GMX2) and serial number ready. For general product information or to find authorized service centers, visit the official Smeg website.

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Related Documents - B71GMX2

	<p><a href="#">Smeg SSA91GGX9 90x60cm Gas Cooker - Technical Specifications and Features</a></p> <p>Detailed specifications and features of the Smeg SSA91GGX9 90x60cm stainless steel gas cooker, including hob technical features, main oven specifications, and included accessories.</p>
	<p><a href="#">Smeg CPF36UGGR Portofino 36-Inch Pro-Style Gas Range - Red   Features &amp; Specifications</a></p> <p>Explore the Smeg CPF36UGGR Portofino Pro-Style Gas Range in Red. This 36-inch freestanding gas range features 5 burners, a 4.5 cu. ft. oven with Triple Convection, and professional-grade stainless steel construction. View specifications, functions, and available versions.</p>
	<p><a href="#">Smeg A3AU-81 Freestanding Cooker: Technical Specifications and Features</a></p> <p>Detailed technical specifications, features, aesthetics, functions, and accessories for the Smeg A3AU-81 freestanding cooker. Includes information on main and auxiliary ovens, hob, electrical connection, dimensions, and a comprehensive symbols glossary.</p>
	<p><a href="#">Smeg Gas Hob User Manual: Safety, Operation, and Installation Guide</a></p> <p>This comprehensive user manual provides essential information for Smeg gas hobs, covering safety precautions, detailed operating instructions, cleaning and maintenance procedures, and installation guidelines for various models. It includes technical specifications and troubleshooting tips.</p>

