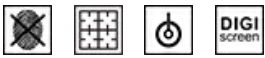


# C92GMX2

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Vapor Clean
EAN code	8017709321277
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Aesthetic</b>	Classica	<b>Type of control knobs</b>	Smeg Classic
<b>Series</b>	Sinfonia	<b>Controls colour</b>	Stainless steel
<b>Design</b>	Square design	<b>No. of controls</b>	8
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Finishing</b>	Satin	<b>Display</b>	DigiScreen
<b>Command panel finish</b>	Finger friendly stainless steel	<b>Door</b>	With 2 horizontal strips
<b>Logo</b>	Assembled st/steel	<b>Glass type</b>	Eclipse
<b>Logo position</b>	Facia below the oven	<b>Handle</b>	Smeg Classic
<b>Upstand</b>	Yes	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Type of pan stands</b>	Cast Iron	<b>Feet color</b>	Silver
<b>Type of control setting hob</b>	Control knobs		

## Programme / Functions

No. of cooking functions	8
--------------------------	---

### Traditional cooking functions

- |                   |                   |             |
|-------------------|-------------------|-------------|
| Static            | Circulaire        | Turbo       |
| Eco               | Small grill       | Large grill |
| Fan grill (large) | Fan assisted base |             |

### Cleaning functions

- Catalytic Vapor clean

### Other functions

- Defrost by time

## Programs / Functions Auxiliary Oven

Cooking functions cavity 2 4  
 Bottom element + Upper element

### Traditional cooking functions, cavity 2

- |        |             |             |
|--------|-------------|-------------|
| Static | Small grill | Large grill |
| Bottom |             |             |

## Hob technical features

- UR**
- Total no. of cook zones** 5  
 Centrale sinistra - Gas - 2UR (dual) - 4.20 kW  
 Rear centre - Gas - Semi Rapid - 1.80 kW  
 Front centre - Gas - AUX - 1.00 kW  
 Rear right - Gas - Rapid - 2.90 kW  
 Front right - Gas - Semi Rapid - 1.80 kW
- |                                      |          |                          |                      |
|--------------------------------------|----------|--------------------------|----------------------|
| <b>Type of gas burners</b>           | Standard | <b>Gas safety valves</b> | Yes                  |
| <b>Automatic electronic ignition</b> | Yes      | <b>Burner caps</b>       | Matt black enamelled |

## Main Oven Technical Features

- |                                 |      |                                  |     |
|---------------------------------|------|----------------------------------|-----|
| <b>No. of lights</b>            | 1    | <b>Removable inner door</b>      | Yes |
| <b>Fan number</b>               | 1    | <b>Total no. of door glasses</b> | 3   |
| <b>Net volume of the cavity</b> | 70 l |                                  |     |

<b>Gross volume, 1st cavity</b>	79 l	<b>No. of thermo-reflective door glasses</b>	2
<b>Cavity material</b>	Ever Clean enamel	<b>Safety Thermostat</b>	Yes
<b>No. of shelves</b>	5	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	360X460X425 mm
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electro-mechanical
<b>Light Power</b>	40 W	<b>Lower heating element power</b>	1200 W
<b>Cooking time setting</b>	Start and Stop	<b>Upper heating element - Power</b>	1000 W
<b>Light when oven door is open</b>	Yes	<b>Grill element</b>	1700 W
<b>Door opening</b>	Flap down	<b>Large grill - Power</b>	2700 W
<b>Removable door</b>	Yes	<b>Circular heating element - Power</b>	2000 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	40 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Second Oven Technical Features



<b>Net volume of the second cavity</b>	35 l	<b>No. total door glasses</b>	3
<b>Gross volume, 2nd cavity</b>	36 l	<b>No. thermo-reflective door glasses</b>	2
<b>Cavity material</b>	Ever Clean enamel	<b>Safety Thermostat</b>	Yes
<b>No. of shelves</b>	4	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	311x206x418 mm
<b>No. of lights</b>	1	<b>Temperature control</b>	Electro-mechanical
<b>Light type</b>	Incandescent	<b>Lower heating element - power</b>	700 W
<b>Light Power</b>	25 W	<b>Upper heating element - Power</b>	600 W
<b>Door opening</b>	Flap down	<b>Grill element - power</b>	1300 W
<b>Removable door</b>	Yes	<b>Large grill - Power</b>	1900 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric
<b>Removable inner door</b>	Yes		

## Options Auxiliary Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	245 °C
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## Accessories included for Main Oven & Hob



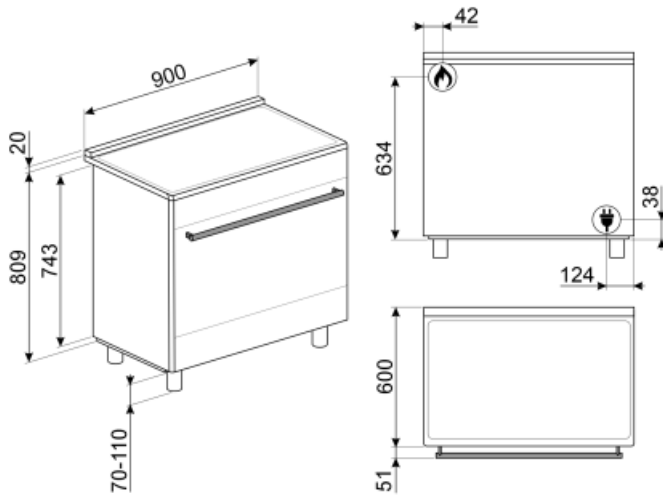
Moka stand	1	Grill mesh	1
Rack with back and side stop	2	Catalytic panels	3
40mm deep tray	1	Telescopic Guide rails, partial Extraction	1

## Accessories included for Secondary Oven

Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

## Electrical Connection

Plug	Not present	Installed electric cable	Yes, Single phase
Electrical connection rating	5200 W	Power supply cable length	120 cm
Current	23 A	Additional connection modalities	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



## Not included accessories



### TPKTR9

Stainless steel teppanyaki plate, suitable for Victoria TR9, Master and Sinfonia cookers

### AIRFRY

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



### GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



### KITH900CPF9

Plinth, 90cm, three sides, black, suitable for CPF9 Portofino or Sinfonia C9 cookers



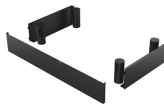
### BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



### KITC9X9-1

Splashback kit, st/steel, 90cm, suitable for Portofino Multifunction, Master and Sinfonia cookers



### KITH95CPF9

Height extension kit with plinth, (950mm), three sides, black with feet, suitable for CPF9 Portofino and Sinfonia C9 cookers



### SFLK1

Child lock

### KIT600C92PX

Cover strip for hob back side, suitable for 90cm Symphony cooker with pyro oven



### BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



### KITPBX

Height reduction feet (850mm), st/steel, for Sinfonia and Master cookers (845-856mm)



### BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



### STONE

Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



### PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



### KITC9X9

Splashback, 90x75 cm, stainless steel, suitable for Master cookers



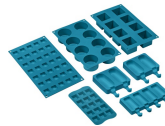
### GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### BN640















Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



### SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

## Symbols glossary (TT)

		 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
	<p>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
	<p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
	<p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
	<p>Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.</p>	 <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>
	<p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>	 <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.</p>
	<p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>	 <p>ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment</p>



**Grill:** Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



**Fan grill:** very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



**Gas ovens** offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.



**The inner door glass:** can be removed with a few quick movements for cleaning.



**Automatic opening:** some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.



**The oven cavity** has 5 different cooking levels.



**Electronic control:** Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



**Vapor Clean:** a simple cleaning function using steam to loosen deposits in the oven cavity.



**The capacity** indicates the amount of usable space in the oven cavity in litres.



**Knobs control**



**Half grill:** For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



**Turbo:** the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



**All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.



**Side lights:** Two opposing side lights increase visibility inside the oven.



**The oven cavity** has 4 different cooking levels.



**Telescopic rails:** allow you to pull out the dish and check it without having to remove it from the oven entirely.



**Ultra rapid burners:** Powerful ultra rapid burners offer up to 5kw of power.



**The capacity** indicates the amount of usable space in the oven cavity in litres.



**4.3 inch display** with LED technology, usability with knobs + 3 touch keys



## Benefit (TT)

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### True-convection

The best cooking performances guaranteed by ventilated circular flow

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

### Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

### Catalysis

Easy oven cleaning through the use of catalytic panels in the cavity

This permanent process allows continuous cleaning and degreasing of the three cavity walls, starting its grease oxidation phase when the oven reaches 200°C.

### Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal.

### Touch control

Easy and intuitive timer setting with a single touch

### Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

### Isothermic Cavity

The best cooking performance at the highest energy efficiency

### Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

### Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

### Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket (optional accessory)

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

### **Storage compartment**

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils