

C92GMX2

Cooker size

N. of cavities with energy label

Cavity heat source Hob type

Type of main oven

Type of second oven

Cleaning system main oven

EAN code

Energy efficiency class

Energy efficiency class, second cavity

90x60 cm

2

Electric

Gas

Thermo-ventilated

Static

Vapor Clean

8017709321277

А

Α



Aesthetics









Design

Command panel finish

n Square design

steel

Finger friendly stainless

Aesthetics Classic

Logo Assembled st/steel
Colour Stainless steel

Logo position Facia below the oven

Finishing Brushed
Upstand Yes
Series Symphony

Hob colourStainless steelType of pan standsCast IronType of control settingControl knobs

Control knobsSmeg ClassicControls colourStainless steel

No. of controls 8
Serigraphy colour Black
Display Touch

Door With 2 horizontal strips

Glass type dark grey
Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Door Feet Silver

Programs / Functions

No. of cooking functions

8



Traditional cooking functions							
Fan assisted bottom + Vapor clean	Static		֎ Cire	culaire			
®							
Turbo (circulaire + bottom + upper +	ECO ECO		Sm	all grill			
fan)							
Large grill	Fan grill (lar	ge)					
Cleaning functions							
Catalytic	V [™] Vapor Clear	1					
Programs / Functions Auxiliary Oven							
Cooking functions cavity 2 Bottom element + Upper element		4					
Traditional cooking functions, cav	vity 2						
Static	Small grill		Lar	rge grill			
Bottom							
llab taabaiaal faatuusa							
Hob technical features							
UR							
Total no. of cook zones 5	-14/						
Left centre - Gas - 2UR (dual) - 4.20 Rear centre - Gas - Semi Rapid - 1.80							
Front centre - Gas - AUX - 1.00 kW							
Rear right - Gas - Rapid - 2.90 kW							
Front right - Gas - Semi Rapid - 1.80		Con anteticinal		Vaa			
Type of gas burners Standar Automatic electronic ignition	a	Gas safety valves Burner caps		Yes Matte black enamelled			

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Main Oven Technical Features



















No. of lights 1 Fan number Net volume of the cavity 70 litres

Gross volume, 1st cavity 791

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks Light type Halogen Light power 40 W

Cooking time setting Start and Stop

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes Full glass inner door Yes

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

360X460X425 mm

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature 40 °C Maximum temperature 260 °C

Second Oven Technical Features















35 litres



Net volume of the second cavity

Gross volume, 2nd 36 I

cavity

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks

No. of lights

Light type Incandescent

25 W Light power Flap down Door opening

Removable door Yes Full glass inner door Yes Removable inner door Yes No. total door glasses 3 No. thermo-reflective 2

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Electro-mechanical Temperature control

311x206x418 mm

Lower heating element - 700 W

power

Upper heating element - 600 W

Power

Grill element - power 1300 W

Large grill - Power 1900 W Grill type Electric

Options Auxiliary Oven

Minimum Temperature 50 °C Maximum temperature 245 °C



Accessories included for Main Oven & Hob



Moka stand1Grill mesh1Chrome shelf with back2Catalityc panels3and side stopTelescopic Guide rails,140mm deep tray1partial Extraction

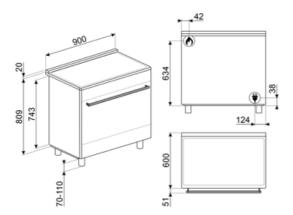
Accessories included for Secondary Oven

Chrome shelf with back 1 Grill mesh 1 and side stop

Wide baking tray 1

Electrical Connection

Max Power Draw 5200 W Power supply cable 120 cm length Current 23 A Additional connection Yes, Double and Three Voltage 220-240 V modalities Phase Voltage 2 (V) 380-415 V Frequency 50/60 Hz Type of electric cable Yes, Single phase Terminal block 5 poles





Compatible Accessories

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.



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.

BN620-1

Enamelled tray, 20mm deep



BNP608T

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

GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino and Symphony cookers

KITH95CPF9

Height extension kit (950 mm), suitable for Portofino cookers

PALPZ

Pizza shovel with fold away handle width: 315mm length: 325mm

AIRFRY2

Air fryer tray. 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.



BGTR9

Cast iron grill plate suitable for 90 cm and 100cm Victoria, 60 and 90cm Master and Symphony cookers



BN640

Enamelled tray, 40mm deep



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



KIT600C92PX

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



KITH900CPF9

Height extension kit, suitable for 90 cookers (codes starting CPF9, CPF92 and C92)



KITPBX

Height reduction feet (850 mm)



SFLK1

Child lock



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



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.



Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.	A A	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Installation in column: Installation in column	!!!	Air cooling system: to ensure a safe surface temperatures.
13	Triple glazed doors: Number of glazed doors.		Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.
*	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.		Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
	Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.	®	Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.
ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.	~~	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.
***	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.	₹	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
☼	Light	8	Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

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enabling any size or shape to be cooked.





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



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



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



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 4 different cooking levels.



The oven cavity has 5 different cooking levels.



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



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.



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



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.



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The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



Knobs control



Benefit

Gas hob

Gas provides constant control of the heat source, with an immediate change in temperature

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

Vapor Clean

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

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Touch control

Easy and intuitive timer setting with a single touch

Storage compartment

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

Circulaire

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.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

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

Telescopic guides

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

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

Pizza stone (optional accessory)

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

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Single turbine

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

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.