

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

ELECTRICITY

Gas

Thermo-ventilated

Static

Vapor Clean

8017709321277

Α



Aesthetics









Design

Command panel finish

Aesthetic

Logo Colour

Logo position

Finishing

Upstand Series

Hob colour

Type of pan stands Type of control setting

hob

Square design

Finger friendly stainless

steel

Classica

Assembled st/steel

Stainless steel

Facia below the oven

Satin Yes

Sinfonia

Stainless steel

Cast Iron

Control knobs

Type of control knobs

Controls colour

No. of controls Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet color

Smeg Classic

Stainless steel

8

Black

DigiScreen

With 2 horizontal strips

Eclipse

Smeq Classic

Brushed stainless steel

Door

Silver

Programs / Functions main oven

No. of cooking functions

8



Gross volume, 1st cavity 79 |

Cavity material

Traditional cooking functi	ons				
Fan assisted base + Vapor c	lean Static	(%)	Circulaire		
Turbo	ECO Eco	***	Small grill		
Large grill	Fan grill (la	arge)			
Cleaning functions	[20]				
Catalytic	V Vapor clea	ın			
Programs / Functions auxiliary oven					
Cooking functions cavity : Bottom element + Upper		4			
Traditional cooking functi	ons, cavity 2				
Static	Small grill	·	Large grill		
Bottom					
Hob technical feat	ures				
UR					
Total no. of cook zones 5					
Centrale sinistra - Gas - 2UF	R (dual) - 4.20 kW				
Rear centre - Gas - Semi Raj					
Front centre - Gas - AUX - 1. Rear right - Gas - Rapid - 2.9					
Front right - Gas - Semi Rap	id - 1.80 kW				
Type of gas burners	Standard	Gas safety valves	Yes		
Automatic electronic ignition	Yes	Burner caps	Matt black enamelled		
Main Oven Techni	cal Features				
7011 .5					
No. of lights	1	Removable inner d	Removable inner door Yes		
Fan number Net volume of the cavity	1	Total no. of door glasses 3 No.of thermo-reflective 2			
itel volume of the cuvily	, o i	140.01 (11611110-16116)	JUNG 4		

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Ever Clean enamel

door glasses

Safety Thermostat

Yes



No. of shelves

Type of shelves Metal racks Halogen Light type **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Flap down Door opening

Removable door Yes Full glass inner door Yes Cooling system **Tangential** 360X460X425 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

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

- Power

Grill type Electric

Options Main Oven

Timer Minimum Temperature 40 °C Yes End of cooking acoustic Yes Maximum temperature 260 °C

alarm

Second Oven Technical Features

Net volume of the 35 I second cavity No. thermo-reflective

Gross volume, 2nd 36 I cavity

Cavity material

Type of shelves

Ever Clean enamel

Metal racks

No. of shelves 4

1

No. of lights

Light type Incandescent

Light Power 25 W

Flap down Door opening

Removable door Yes

Full glass inner door Yes Removable inner door Yes

No. total door glasses 3 2

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

311x206x418 mm

Lower heating element - 700 W

power

Upper heating element - 600 W

Power

Grill element - power 1300 W 1900 W Large grill - Power Grill type Electric

Options Auxiliary Oven

50 °C Minimum Temperature Maximum temperature 245 °C

Accessories included for Main Oven & Hob

Moka stand 1 Grill mesh 1

Catalityc panels 3



Rack with back and side 2

stop

40mm deep tray

Telescopic Guide rails,

partial Extraction

Accessories included for Secondary Oven

5200 W

Rack with back and side 1

stop

Wide baking tray

Grill mesh 1

Electrical Connection

Electrical connection

rating

Current 23 A 220-240 V Voltage Voltage 2 (V) 380-415 V

Electric cable

Installed, Single phase

Power supply cable

length

Additional connection

modalities

Frequency Terminal block

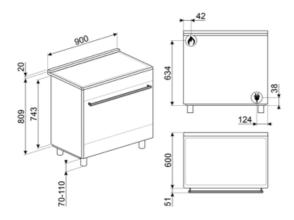
Plug

Double and Three Phase

50/60 Hz 5 poles

120 cm

Not present





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.

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

placed on the grid

GTT

level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.

KITC9X9-1

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

KITH95CPF9

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 Victoria, 60 and 90 cm Master and Sinfonia cookers

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

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

KIT600C92PX

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

KITH900CPF9

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

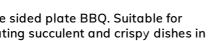
KITPBX

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









BNP608T

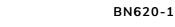
Teflon-coated tray, 8 mm depth, to be



Totally extractable telescopic guides (1

Sinfonia cookers

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





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.



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



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.



Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.	A	Energy efficiency class A
	Installation in column: Installation in column.	Φ	Knobs control
!!!	Air cooling system: to ensure a safe surface temperatures.	DIGI screen	4.3 inch display with LED technology, usability with knobs + 3 touch keys
3	Triple glazed doors: Number of glazed doors.		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.
*	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.		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.
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J	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.	®	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.

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It is also ideal for cooking on multiple levels

without mixing smells and flavors.

This symbol in gas ovens indicates the gas

burner.





ECO

UR

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.

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.

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 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.

Light

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.

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. .5

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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Benefit (TT)

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.

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

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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

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.

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet



Pizza stone (optional accessory)

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

BBQ (optional accessory)

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

AirFry (AIRFRY optional accessory)

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

Cold door

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

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.