

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



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

Programs / Functions main oven

No. of cooking functions

8

Traditional cooking functions

Fan assisted base + Vapor clean



Static



Circulaire

Turbo



Eco



Small grill

Large grill



Fan grill (large)

Cleaning functions

Catalytic



Vapor clean

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



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

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic ignition Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



No. of lights 1

Removable inner door Yes

Fan number 1

Total no. of door glasses 3

Net volume of the cavity 70 l

No. of thermo-reflective door glasses 2

Gross volume, 1st cavity 79 l

Safety Thermostat Yes

Cavity material Ever Clean enamel

| | | | |
|------------------------------|----------------|--|--------------------|
| No. of shelves | 5 | Cooling system | Tangential |
| Type of shelves | Metal racks | Usable cavity space dimensions (HxWxD) | 360X460X425 mm |
| Light type | Halogen | Temperature control | Electro-mechanical |
| Light Power | 40 W | Lower heating element power | 1200 W |
| Cooking time setting | Start and Stop | Upper heating element - Power | 1000 W |
| Light when oven door is open | Yes | Grill element | 1700 W |
| Door opening | Flap down | Large grill - Power | 2700 W |
| Removable door | Yes | Circular heating element - Power | 2000 W |
| Full glass inner door | Yes | Grill type | Electric |

Options Main Oven

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

Second Oven Technical Features



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

Options Auxiliary Oven

| | | | |
|---------------------|-------|---------------------|--------|
| Minimum Temperature | 50 °C | Maximum temperature | 245 °C |
|---------------------|-------|---------------------|--------|

Accessories included for Main Oven & Hob



| | | | |
|------------|---|------------------|---|
| Moka stand | 1 | Grill mesh | 1 |
| | | Catalytic panels | 3 |

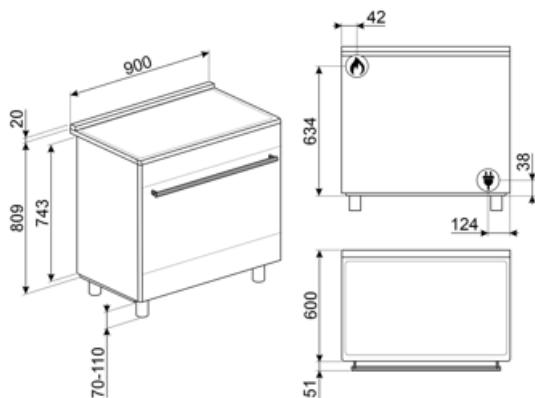
| | | | |
|--------------------------------|---|--|---|
| Rack with back and side 2 stop | 1 | Telescopic Guide rails, partial Extraction | 1 |
| 40mm deep tray | 1 | | |

Accessories included for Secondary Oven

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

Electrical Connection

| | | | |
|------------------------------|-------------------------|----------------------------------|------------------------|
| Electrical connection rating | 5200 W | Power supply cable length | 120 cm |
| Current | 23 A | Additional connection modalities | Double and Three Phase |
| Voltage | 220-240 V | Frequency | 50/60 Hz |
| Voltage 2 (V) | 380-415 V | Terminal block | 5 poles |
| Electric cable | Installed, Single phase | Plug | 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.

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.

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 guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee 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 Sinfonia C9 cookers



KITPBX

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

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.

BN620-1



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



BNP608T

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



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.



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



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. |  | Energy efficiency class A |
|  | Installation in column: Installation in column. |  | Knobs control |
|  | Air cooling system: to ensure a safe surface temperatures. |  | 4.3 inch display with LED technology, usability with knobs + 3 touch keys |
|  | 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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|  | 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. |  | 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. |

| | | |
|--|--|---|
|  ECO | 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 | 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: 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 | 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. |
|  4 | The oven cavity has 4 different cooking levels. |  .5 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. |  °C 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. |
|  UR | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power. |  V Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity. |
|  35lt | The capacity indicates the amount of usable space in the oven cavity in litres. |  70lt The capacity indicates the amount of usable space in the oven cavity in litres. |

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

Removable 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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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)

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)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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.