

C92GPX2

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

Pyrolytic

8017709329723

Α



Aesthetics









Design

Square design Command panel finish

Finger friendly stainless steel

Classic

Aesthetics

Assembled st/steel Logo Colour Stainless steel

Logo position Facia below the oven

Finishing Brushed Upstand Yes

Series Symphony Hob colour Stainless steel Type of pan stands Cast Iron

Type of control setting Control knobs Control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls Serigraphy colour Black Display Touch

Door With 2 horizontal strips

Glass type dark grey Handle **Smeq Classic**

Handle Colour Brushed stainless steel

Door Storage compartment Feet Silver

Programs / Functions

No. of cooking functions

9



Traditional cooking functions							
Static	Fan assisted	I	© Circulaire				
®							
Turbo (circulaire + bottom + upper +	FCO FCO		••••• I ave a suill				
Turbo (circulaire i bottom i apper i	ECO ECO		Large grill				
fan)							
Fan grill (large)	Base		Fan assisted base				
Cleaning functions							
Pyrolytic							
I yroydd							
Programs / Functions Auxiliary Oven							
Cooking functions cavity 2		4					
Bottom element + Upper element		\square					
Traditional cooking functions, cav	ity 2						
Static	Small grill		Large grill				
Bottom							
Hob technical features							
UR							
Total no. of cook zones 5							
Left centre - 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 k	(W						
Rear right - Gas - Rapid - 3.00 kW		_					
Type of gas burners Standard	I	Gas safety valves					
Automatic electronic Yes ignition		Burner caps	Matte black enamelled				

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 4 No.of thermo-reflective

door glasses

Safety Thermostat Yes Heating suspended Yes when door is opened

Tangential Cooling system

Door Lock During

Pyrolisis

Usable cavity space 360X460X425 mm

Yes

1200 W

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

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 Maximum temperature 50 °C 260 °C

Second Oven Technical Features





second cavity



Net volume of the











35 litres

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

Door opening Flap down

Removable door Yes

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

door glasses

Safety Thermostat

Cooling system **Tangential** 311x206x418 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Yes

Lower heating element - 700 W

Upper heating element - 600 W

Power

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

Options Auxiliary Oven



Minimum Temperature

Maximum temperature 245 °C

Accessories included for Main Oven & Hob

50 °C



Moka stand1Grill mesh1Chrome shelf with back
and side stop2Telescopic Guide rails,
partial Extraction140mm deep tray1Meat Probe1

Accessories included for Secondary Oven

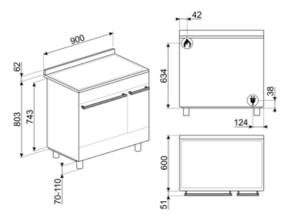
1

Chrome shelf with back 1 Grill mesh 1 and side stop

Electrical Connection

Wide baking tray

Max Power Draw 5100 W Type of electric cable Yes, Single phase Additional connection Yes, Double and Three Current 23 A modalities Phase Voltage 220-240 V 50/60 Hz Frequency Voltage 2 (V) 380-415 V 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

KITH900CPF9

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

KITPBX

Height reduction feet (850 mm)

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



KITH95CPF9

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



KITPC9X9

Splashback, 90 cm, for Symphony and Portofino pyrolytic cookers



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 to	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Installation in column: Installation in column	<u></u>	Air cooling system: to ensure a safe surface temperatures.
3 3	Triple glazed doors: Number of glazed doors.	14	Quadruple glazed: 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.
*	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.	®	Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.
	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



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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.



Top element only: This is used from above only, and is ideal for foods that are finished off with golden topping but do not require the full heat from the grill. Dishes such as Lasagne, potato topped foods, and cheese topped recipes benefit from this mode.



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.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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.



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



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



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

Pyrolysis

Easy oven cleaning thanks to special pyrolytic function

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