

# C92GPX9

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	Pyrolitic
EAN code	8017709277444
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Design</b>	Square design	<b>Type of control knobs</b>	Smeg Classic
<b>Command panel finish</b>	Finger friendly stainless steel	<b>Controls colour</b>	Stainless steel
<b>Aesthetic</b>	Classica	<b>No. of controls</b>	9
<b>Logo</b>	Assembled st/steel	<b>Serigraphy colour</b>	Black
<b>Colour</b>	Stainless steel	<b>Display name</b>	DigiScreen
<b>Logo position</b>	Facia below the oven	<b>Door</b>	With 2 horizontal strips
<b>Finishing</b>	Satin	<b>Glass type</b>	Eclipse
<b>Upstand</b>	Yes	<b>Handle</b>	Smeg Classic
<b>Series</b>	Sinfonia	<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		

## Programs / Functions main oven

No. of cooking functions	9
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### Traditional cooking functions

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

### Cleaning functions

Pyrolytic
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## Programs / Functions auxiliary oven

<b>Cooking functions cavity 2</b>	4
<b>Bottom element + Upper element</b>	

### Traditional cooking functions, cavity 2

Static	Small grill	Large grill
Bottom		

## Hob technical features

<b>Total no. of cook zones</b>	6		
Front left - Gas - 2UR (dual)	- 4.20 kW		
Rear left - Gas - AUX	- 1.00 kW		
Front centre - Gas - AUX	- 1.00 kW		
Rear centre - Gas - Semi Rapid	- 1.80 kW		
Front right - Gas - Semi Rapid	- 1.80 kW		
Rear right - Gas - Rapid	- 3.00 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>Total no. of door glasses</b>	4						
<b>Fan number</b>	1	<b>No. of thermo-reflective door glasses</b>	3						
<b>Net volume of the cavity</b>	70 l	<b>Safety Thermostat</b>	Yes						
<b>Gross volume, 1st cavity</b>	79 l								
<b>Cavity material</b>	Ever Clean enamel								

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

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	280 °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>	1
<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



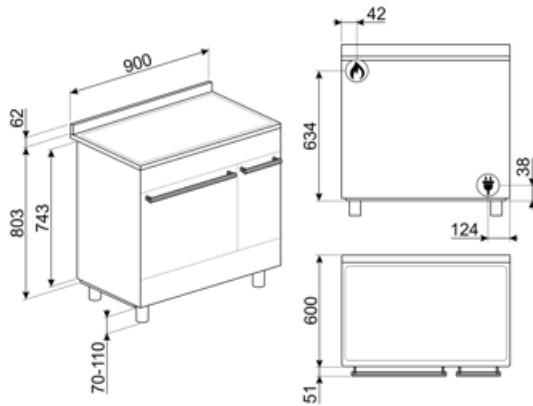
Moka stand	1	Grill mesh	1
Rack with back and side stop	2	Telescopic Guide rails, partial Extraction	1
40mm deep tray	1		

## Accessories included for Secondary Oven

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

## Electrical Connection

Electrical connection rating	5100 W	Additional connection modalities	Double and Three Phase
Current	23 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	Not present
Electric cable	Installed, Single phase		



## 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



### 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.



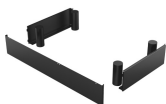
### KIT600C92PX

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



### KITH95CPF9

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



### KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers



### 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.



### 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)



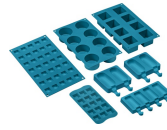
### PALPZ

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

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Energy efficiency class A</p>
 <p>Installation in column: Installation in column.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Quadruple glazed: 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>Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</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>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>


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**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:** 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.
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**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.
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**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.
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**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.
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**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.




**PYROLYSIS - AUTOMATIC CLEANING FUNCTION:** the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.
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**4** The oven cavity has 4 different cooking levels.




**5** The oven cavity has 5 different cooking levels.
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**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.
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**UR** Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



**35lt** The capacity indicates the amount of usable space in the oven cavity in litres.
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**70lt** The capacity indicates the amount of usable space in the oven cavity in litres.



**DIGI screen** 4.3 inch display with LED technology, usability with knobs + 3 touch keys
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**Knobs control**

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## Benefit (TT)

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### **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.

### **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

### **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

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **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

**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)

**Single turbine**

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