

# 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>Serie</b>	Sinfonia	<b>Controls colour</b>	Stainless steel
<b>Aesthetic</b>	Classica	<b>Display</b>	Touch
<b>Colour</b>	Stainless steel	<b>No. of controls</b>	9
<b>Finishing</b>	Satin	<b>Serigraphy colour</b>	Black
<b>Design</b>	Square design	<b>Handle</b>	Smeg Classic
<b>Door</b>	With 2 horizontal strips	<b>Handle Colour</b>	Brushed stainless steel
<b>Upstand</b>	Yes	<b>Glass type</b>	Eclipse
<b>Type of pan stands</b>	Cast Iron	<b>Feet</b>	Silver
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Command panel finish</b>	Finger friendly stainless steel	<b>Logo</b>	Assembled st/steel
<b>Control knobs</b>	Smeg Classic	<b>Logo position</b>	Facia below the oven

## Programme / Functions

No. of cooking functions 9

Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo



Eco



Small grill



Large grill



Fan grill (large)



Fan assisted bottom

## Cleaning functions



## Programs / Functions Auxiliary Oven

Bottom element + Upper element



Traditional cooking functions, cavity 2



Static



Small grill



Large grill



Bottom



Fan-assisted bottom

## Hob technical features



Total no. of cook zones 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

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

Fan number 1

Net volume of the cavity 70 l

Gross volume, 1st cavity 79 l

Cavity material Ever Clean enamel

No. of shelves 5

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

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 3

Safety Thermostat Yes

Heating suspended when door is opened Yes

Cooling system Tangential

Door Lock During Pyrolysis Yes

Usable cavity space dimensions (HxWxD) 360X460X425 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

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

## Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °C

## Second Oven Technical Features



Net volume of the second cavity	35 l	No. total door glasses	3
Gross volume, 2nd cavity	36 l	No. thermo-reflective door glasses	1
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
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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		

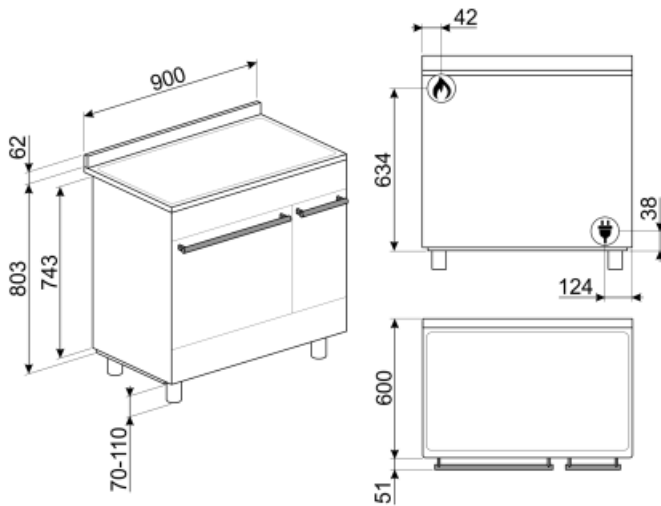
## Accessories included for Secondary Oven

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

## Electrical Connection

<b>Electrical connection rating</b>	5100 W	<b>Type of electric cable installed</b>	Yes, Single phase
<b>Current</b>	23 A	<b>Additional connection modalities</b>	Yes, Double and Three Phase
<b>Voltage</b>	220-240 V	<b>Frequency</b>	50/60 Hz
<b>Voltage 2 (V)</b>	380-415 V	<b>Terminal block</b>	5 poles



## Not included accessories



### TPKTR9

Stainless steel teppanyaki plate, suitable for Victoria TR9, Master and Sinfonia cookers

### 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.



### 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.



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BGTR9

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



### KITH900CPF9

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



### 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.



### KITPAX

Height extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino 90cm cookers (914-968mm); Height extension feet (900mm), st/steel, suitable for Concerto cookers with 850mm height (880-935mm)



### KITH95CPF9

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



### SFLK1

Child lock

### KIT600C92PX

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



### BNP608T

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



### KITPBX

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



### BN620-1

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



### 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.



### KITC9X9

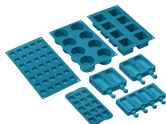
Splashback, 90x75 cm, stainless steel, suitable for Master cookers

### 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.

### 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



### 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

## Symbols glossary (TT)

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</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>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.</p>	 <p>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</p>



**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.



**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.



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



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



The oven cavity has 4 different cooking levels.



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



**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.



**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.



**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.



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



**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.



The oven cavity has 5 different cooking levels.



**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.



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