

## **C92IMX2**

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 Induction

Thermo-ventilated

Static

Vapor Clean

8017709321321

Α



## **Aesthetics**





Design

Command panel finish

**Aesthetics** 

Logo

Colour

Logo position

**Finishing** Series

Hob colour

Type of control setting Slider

Square design

**Enamelled metal** 

Classic

Assembled st/steel

Stainless steel

Facia below the oven

Matte

Symphony Stainless steel

Control knobs

Red

Control knobs

Controls colour No. of controls

Serigraphy colour

Display

Door

Glass type

Handle **Handle Colour** 

Storage compartment

Feet

**Smeg Classic** 

Stainless steel

Silver

Touch With 2 horizontal strips

dark grey

**Smeq Classic** 

Brushed stainless steel

Door

Silver

## **Programs / Functions**

No. of cooking functions Traditional cooking functions

8

Fan assisted bottom + Vapor clean

Static



Fan assisted



Circulaire

**ECO** 



Large grill

Fan grill (large)



Fan assisted base



#### Other functions

Defrost by time

### Cleaning functions



Vapor Clean

## **Programs / Functions Auxiliary Oven**

Cooking functions cavity 2

3

Traditional cooking functions, cavity 2



Static



Large grill



**Bottom** 

## Hob technical features







Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm

Rear left - Induction - multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm Rear right - Induction - single - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

**Number of Flexible** 

zones

Automatic switch off Yes

when overheat

Automatic switch off Yes

when overflow

Automatic pan

detection

Yes

## 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

Metal racks Type of shelves Light type Halogen 40 W Light power

Cooking time setting Start and Stop

Light when oven door is Yes

open

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

360X460X425 mm

1200 W

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1000 W

**Power** 



Door opening Flap down Grill elememt 1700 W Removable door Yes Large grill - Power 2700 W Full glass inner door Yes

Circular heating element 2000 W

- Power

Grill type Electric

## **Options Main Oven**

Timer Minimum Temperature 50 °C Yes End of cooking acoustic Maximum temperature 260 °C Yes

alarm

## Second Oven Technical Features

Net volume of the 35 litres No. total door glasses 3 second cavity No. thermo-reflective

Gross volume, 2nd 36 I door glasses

cavity Safety Thermostat Yes

Cavity material Easy clean enamel Cooling system **Tangential** 

Shelf positions Usable cavity space 311x206x418 mm Metal racks dimensions (HxWxD) Type of shelves

No. of lights Electro-mechanical Temperature control

Light type Incandescent Lower heating element - 700 W

power 25 W Light power

Upper heating element - 600 W Flap down Door opening

**Power** Removable door Yes 1300 W Grill element - power Full glass inner door Yes

1900 W Large grill - Power Removable inner door Yes Grill type Electric

## **Options Auxiliary Oven**

Minimum Temperature 50°C Maximum temperature 245°C

## Accessories included for Main Oven & Hob

Chrome shelf with back 2

Grill mesh and side stop Telescopic Guide rails, 40mm deep tray 1 partial Extraction

# Accessories included for Secondary Oven

Chrome shelf with back Grill mesh 1

and side stop Wide baking tray 1



## **Electrical Connection**

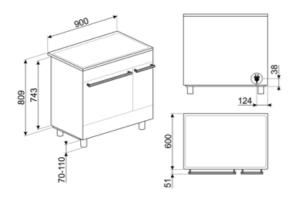
 Max Power Draw
 11000 W

 Current
 33 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

Type of electric cable Yes, Single phase
Additional connection Yes, Double and Three Phase
Frequency 50/60 Hz
Terminal block 5 poles





## **Compatible Accessories**

#### **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 veaetables.



Enamelled tray, 40mm deep



#### **GRILLPLATE**

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

#### **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)



#### BN620-1

Enamelled tray, 20mm deep



#### BNP608T

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



#### **GTP**

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



#### KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino and Symphony cookers



### KITH95CPF9

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



### **KITPBX**

Height reduction feet (850 mm)



#### **SCRP**

Induction and ceramic hobs and teppanyaki scraper



### **PALPZ**

Pizza shovel with fold away handle width: 315mm length: 325mm



#### 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

## **TPKPLATE**



Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

#### 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

Α	A***
m	D

A: Product drying performance, measured from A+++ to D / G depending on the product family



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Triple glazed doors: Number of glazed doors.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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.



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.



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: 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.



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



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.





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.



Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



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.



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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The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



Knobs control



Automatic merge of zones for a bigger area



## **Benefit**

#### Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

#### Vapor Clean

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

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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

### 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

### 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

## 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

## Single turbine

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