

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

ELECTRICITY

Induction

Thermo-ventilated

Static

Vapor Clean

8017709321321

Α



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Series

Hob colour

Type of control setting

hob

Hob LED colours

Square design

Enamelled metal

Classica

Assembled st/steel

Stainless steel

Facia below the oven

Matt

Red

Sinfonia

Stainless steel

Control knobs

Type of control knobs

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet color

Controls colour

Stainless steel

Smeg Classic

8 Silver

DigiScreen

With 2 horizontal strips

Eclipse

Smeq Classic

Brushed stainless steel

Door

Silver

Programs / Functions main oven

No. of cooking functions

Traditional cooking functions

Fan assisted base + Vapor clean

Static

Fan assisted

Large grill

Circulaire

Eco



Fan grill (large)



Fan assisted base

8

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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 when overflow

Automatic pan

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes

Residual heat indicator

Main Oven Technical Features

















Yes

Yes







No. of lights 1 Fan number Net volume of the cavity 701 Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is Yes

open

Removable inner door

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

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

360X460X425 mm

1200 W

Lower heating element

power

Upper heating element - 1000 W

Power



Door openingFlap downGrill element1700 WRemovable doorYesLarge grill - Power2700 WFull glass inner doorYesCircular heating element2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes Minimum Temperature $50 \, ^{\circ}\text{C}$ End of cooking acoustic Yes Maximum temperature $260 \, ^{\circ}\text{C}$

alarm

Second Oven Technical Features

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

Gross volume, 2nd 36 l door glasses
cavity Safety Thermostat Yes

Cavity material Ever Clean enamel Cooling system Tangential

No. of shelves 4 Usable cavity space 311x206x418 mm
Type of shelves Metal racks dimensions (HxWxD)

Type of shelves Metal racks dimensions (HxWxD)

No. of lights 1 Temperature control

No. of lights 1 Temperature control Electro-mechanical Light type Incandescent Lower heating element - 700 W

Light Power 25 W power

Door opening Flap down Upper heating element - 600 W

Removable door Yes Power

Full place inner door Yes Grill element - power 1300 W

Full glass inner door Yes

Removable inner door Yes

Large grill - Power 1900 W

Grill type Electric

Options Auxiliary Oven

Minimum Temperature 50 °C Maximum temperature 245 °C

Accessories included for Main Oven & Hob

-

Rack with back and side 2 Grill mesh 1 stop Telescopic Guide rails, 1

40mm deep tray 1 partial Extraction

Accessories included for Secondary Oven

Rack with back and side 1 Grill mesh 1

stop

Wide baking tray 1



Electrical Connection

Electrical connection 11000 W

rating

 Current
 33 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

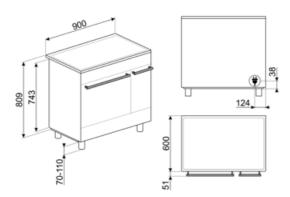
Electric cable Installed, Single phase

Additional connection

modalities

Frequency 50/60 Hz
Terminal block 5 poles
Plug Not present

Double and Three Phase





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 vegetables.



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.



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



BNP608T

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



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.



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.



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



KITH900CPF9

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



KITH95CPF9

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



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



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

without mixing smells and flavors.

Automatic merge of zones for a bigger area Energy efficiency class A Installation in column: Installation in column. Knobs control Air cooling system: to ensure a safe surface Defrost by time: Manual defrost function. At the temperatures. end of the set duration, the function stops. 4.3 inch display with LED technology, usability Triple glazed doors: Number of glazed doors. DIGI with knobs + 3 touch keys ECO-logic: option allows you to restrict the power Ever Clean Enamel: Ever Clean enamel is applied limit of the appliance real energy saving. 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. 33 Fan assisted base: the mix of fan and lower Fan assisted: Intense and homogeneous heating element alone allows to finish cooking traditional cooking, also suitable for complex foods already cooked on the surface but not recipes. The fan is active and the heat comes internally more quickly. This system is from below and from above at the same time. recommended to finish cooking foods that are Ventilated cooking ensures a faster and more already well cooked on the surface, but not homogeneous result. leaving fragrant foods outside and moister inside. Ideal for baked pasta, internally, which therefore require a moderate biscuits, roasts and cobblers. higher heat. Ideal for any type of food. Static: Traditional cooking suitable for the Base: the heat comes only from the bottom of the preparation of one dish at a time. The fan is not cavity. The fan is not active. Ideal for sweet and active and the heat comes from below and from savory pies, cobblers and pizzas. Designed to above at the same time. Static cooking is slower complete cooking and make food more crunchy. and more delicate, ideal in order to get well This symbol in gas ovens indicates the gas cooked and dry dishes even inside. Ideal for burner. cooking all types of roasts, fatty meats, bread, filled cakes. ECO: low energy consumption cooking: this Circulaire: it is the perfect function for cooking all ECO types of dishes in a more delicate way. The heat function is particularly suitable for cooking on a comes from the back of the oven and is single shelf with low energy consumption. It is distributed quickly and evenly. The fan is active. recommended for all types of food except those It is also ideal for cooking on multiple levels that can generate a lot of moisture (for example

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vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the

cooking compartment.



souffles, puddings.

The capacity indicates the amount of usable $% \left\{ 1,2,\ldots ,n\right\}$

space in the oven cavity in litres.

	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.
: ़	Light	STOP °C∓	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.	旦	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.	Ö,	Side lights: Two opposing side lights increase visibility inside the oven.
J#	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.
Н	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.	<u>.4:</u>	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.
٥٢	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.	V *	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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space in the oven cavity in litres.



Benefit (TT)

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

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

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 (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