# C92IMX2

| | |
|---|---|
| **Categorie fornuis** | 90x60 cm |
| **N. of cavities with energy label** | 2 |
| **Cavity heat source** | Elektriciteit |
| **Type kookplaat** | Inductie |
| **Type primaire oven** | Thermogeventileerd |
| **Type secundaire oven** | Statisch |
| **Reinigingssysteem primaire oven** | Vapor Clean reiniging |
| **EAN-code** | 8017709321321 |
| **Energie-efficiëntieklasse** | A |
| **Energie-efficiëntieklasse, tweede oven** | A |



## Design

| | |
|---|---|
| **Design** | Squadrato |
| **Afwerking bedieningspaneel** | Gekleurd plaatstaal |
| **Design** | Classici |
| **Logo** | Assembled st/steel |
| **Kleur** | Inox |
| **Positie logo** | Strook onder de oven |
| **Afwerking** | Mat |
| **Series** | Sinfonia |
| **Kleur kookplaat** | Inox |
| **Bediening** | Bedieningsknoppen |
| **Kleur LED** | Rood |

| | |
|---|---|
| **Bedieningsknoppen** | Smeg Classici |
| **Kleur bedieningsknoppen** | Inox |
| **Aantal bedieningsknoppen** | 8 |
| **Kleur serigrafie** | Zilver |
| **Display** | DigiScreen |
| **Deur** | Met 2 horizontale stroken |
| **Type glas** | Eclipse zwart glas |
| **Handgreep** | Smeg Classici |
| **Kleur handgreep** | Geborsteld inox |
| **Opbergruimte** | Opbergvak met klep |
| **Pootjes** | Zilver |

## Programma's / Functies

| | |
|---|---|
| **Aantal kookfuncties** | 8 |

**Traditionele bereidingsfuncties**

Statisch

Geventileerde onderwarmte + Vapor clean

Geventileerd

Circulatie (ventilator + circulaire)

ECO

Grote grill

Ventilator + grote grill

Geventileerde onderwarmte

**Overige functies**

Ontdooien op tijd

**Reinigingsfuncties**

Vapor Clean reiniging

## Programma's / Functies secundaire oven

**Aantal kookfuncties** 3

**Traditionele bereidingsfuncties, 2e oven**

Statisch

Grote grill

Onderwarmte

## Technische specificaties kookplaat

**Totaal aantal kookzones** 5

Linksvoor - Inductie - Multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm
Linksachter - Inductie - Multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm
Midden - Inductie - enkel - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm
Rechtsachter - Inductie - enkel - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm
Rechtsvoor - Inductie - enkel - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

| | | | |
|---|---|---|---|
| **Number of Flexible zones** | 1 | **Indicator minimaal te gebruiken diameter** | Ja |
| **Automatisch uitschakelen i.g.v. oververhitting** | Ja | **Indicator geselecteerde zone** | Ja |
| **Automatisch uitschakelen i.g.v. overkoken** | Ja | **Indicator (lampje) restwarmte** | Ja |

| | |
|---|---|
| **Automatische aanpassing panafmeting** | Ja |

## Technische specificaties primaire oven



| | |
|---|---|
| **Aantal lampen** | 1 |
| **Aantal ventilatoren** | 1 |
| **Netto volume 1e oven** | 70 l |
| **Bruto volume, oven 1** | 79 l |
| **Materiaal ovenruimte** | Ever Clean emaille |
| **Aantal kookniveaus** | 5 |
| **Type ovenrekken** | Metalen zijsteunen |
| **Type licht** | Halogeen |
| **Vermogen lamp** | 40 W |
| **Opties bereidingstijdprogrammering** | Begin en eind |
| **Automatische inschakeling verlichting bij openen deur** | Ja |
| **Opening deur** | Neerwaarts |
| **Uitneembare ovendeur** | Ja |
| **Volledig glazen binnendeur** | Ja |
| **Uitneembaar glas binnendeur** | Ja |
| **Aantal ruiten ovendeur** | 3 |
| **Aantal thermo-reflecterende ruiten** | 2 |
| **Veiligheidsthermostaat** | Ja |
| **Koelsysteem** | Mantelkoeling |
| **Afmetingen bruikbare interne ovenruimte (hxbxd)** | 360X460X425 mm |
| **Temperatuurregeling** | Elektro-mechanisch |
| **Onderwarmte - vermogen** | 1200 W |
| **Bovenwarmte - vermogen** | 1000 W |
| **Grill - vermogen** | 1700 W |
| **Grote vlakgrill - vermogen** | 2700 W |
| **Circulatie - vermogen** | 2000 W |
| **Grill type** | Elektrisch |

## Opties primaire oven

| | |
|---|---|
| **Timer** | Ja |
| **Geluidssignaal einde kooktijd** | Ja |
| **Minimum temperatuur** | 50 °C |
| **Maximum temperatuur** | 260 °C |

## Technische specificaties secundaire oven



| | |
|---|---|
| **Netto volume 2e oven** | 35 l |
| **Bruto volume, oven 2** | 36 l |
| **Materiaal ovenruimte** | Ever Clean emaille |
| **Aantal kookniveaus** | 4 |
| **Type ovenrekken** | Metalen zijsteunen |
| **Aantal lampen** | 1 |
| **Type lamp** | Gloeilamp |
| **Vermogen lamp** | 25 W |
| **Opening deur** | Neerwaarts |
| **Uitneembare ovendeur** | Ja |
| **Volledig glazen binnendeur** | Ja |
| **Aantal ruiten ovendeur** | 3 |
| **Aantal thermo-reflecterende ruiten** | 2 |
| **Veiligheidsthermostaat** | Ja |
| **Koelsysteem** | Mantelkoeling |
| **Afmetingen bruikbare interne ovenruimte (hxbxd)** | 311x206x418 mm |
| **Temperatuurregeling** | Elektro-mechanisch |
| **Onderwarmte - vermogen** | 700 W |

| | | | |
|---|---|---|---|
| **Uitneembaar glas binnendeur** | Ja | **Bovenwarmte - vermogen** | 600 W |
| | | **Grill - vermogen** | 1300 W |
| | | **Grote vlakgrill - vermogen** | 1900 W |
| | | **Type grill** | Elektrisch |

## Opties secundaire oven

| | | | |
|---|---|---|---|
| **Minimum temperatuur** | 50 °C | **Maximum temperatuur** | 245 °C |

## Meegeleverde accessoires primaire oven en kookplaat



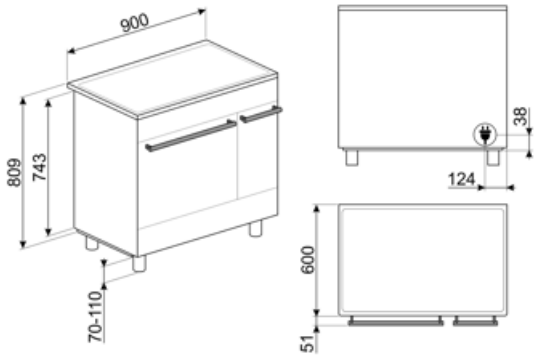
| | | | |
|---|---|---|---|
| **Ovenrooster met stop** | 2 | **Inzetrooster** | 1 |
| **Bakplaat (40 mm)** | 1 | **Telescopische geleiders, gedeeltelijk uitschuifbaar** | 1 |

## Meegeleverde accessoires secundaire oven

| | | | |
|---|---|---|---|
| **Ovenrooster met stop** | 1 | **Inzetrooster** | 1 |
| **Bakplaat** | 1 | | |

## Elektrische aansluiting

| | | | |
|---|---|---|---|
| **Nominale aansluitwaarde** | 11000 W | **Type stroomkabel** | Double and Three Phase |
| **Stroom** | 33 A | **Frequentie** | 50/60 Hz |
| **Spanning** | 220-240 V | **Connection box** | 5 polig |
| **Spanning 2 (V)** | 380-415 V | **Stekker** | Nee |
| **Electric cable** | Not included | | |


900
809
743
70-110
38
124
600
51

## Compatible Accessories

**BBQ**

Dubbelzijdig



**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 bakplaat, 8mm diep



**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.



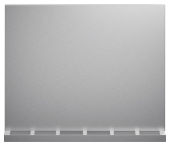
**GTT**

Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).



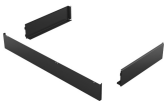
**KITC9X9-1**

Splashback kit, st/steel, 90cm, suitable for Portofino Multifunction, Master and Sinfonia cookers



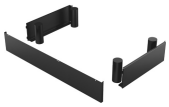
**KITH900CPF9**

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



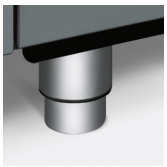
**KITH95CPF9**

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



**KITPAX**

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



**KITPBX**

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



**PALPZ**

Pizzapallet inox met plooibaar handvat, 315x325 mm



**SCRP**

Schraper voor inductie- en vitrokeramische kookplaten





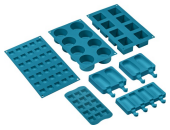
### SFLK1

Child lock



### 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.



### SMOLD

Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

# Symbols glossary



Automatic merge of zones for a bigger area



Energy efficiency class A



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Triple glazed doors: Number of glazed doors.



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



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.



Circogas: In gasovens verdeelt de ventilator de warmte snel en gelijkmatig over de ovenruimte, waardoor smaakoverdracht wordt vermeden bij het tegelijkertijd bereiden van een aantal verschillende gerechten. In elektrische ovens voltooit deze combinatie het koken van voedsel dat aan de oppervlakte klaar is, maar dat van binnen meer moet worden gekookt, zonder verder bruin te worden.



Ventilator met bovenste en onderste elementen: De elementen in combinatie met de ventilator zijn bedoeld om een meer gelijkmatige warmte te bieden, een methode die vergelijkbaar is met conventioneel koken, dus voorverwarmen is vereist. Het meest geschikt voor items die langzaam koken vereisen.



Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. de bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.



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.



Circulaire: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.




De combinatie van de grill, de ventilator en onderwarmte is interessant voor het bereiden van kleine hoeveelheden.



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

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.

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

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.

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 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.

DIGIscreen display + bedieningsknoppen

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

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.

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

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.

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.

Knobs control

## 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

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal.

**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

**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