

C92IPN2

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Pyrolytic
EAN code	8017709336240
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics



Design	Square design	Control knobs	Smeg Classic
Command panel finish	Enamelled metal	Controls colour	Matt Black
Aesthetics	Classic	No. of controls	8
Logo	Assembled st/steel	Serigraphy colour	Silver
Colour	Matte Black	Display	Touch
Logo position	Facia below the oven	Door	With 2 horizontal strips
Finishing	Matte	Glass type	dark grey
Upstand	Yes	Handle	Smeg Classic
Series	Symphony	Handle Colour	Matt Black
Hob colour	Anthracite	Storage compartment	Door
Type of control setting	Control knobs	Feet	Black
Slider	Red		

Programs / Functions

No. of cooking functions

9

Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper +



ECO



Large grill

fan)



Fan grill (large)



Base



Fan assisted base

Cleaning functions



Pyrolytic

Programs / Functions Auxiliary Oven

Cooking functions cavity 2

3

Bottom element + Upper element



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

No. of cooking zones with Booster 5

Automatic pan detection Yes

Number of Flexible zones 1

Minimum pan diameter indication Yes

Automatic switch off when overheated Yes

Selected zone indicator Yes

Automatic switch off when overflow Yes

Residual heat indicator Yes

Main Oven Technical Features

									
No. of lights	1								Removable inner door
Fan number	1								Total no. of door glasses
Net volume of the cavity	70 litres								No. of thermo-reflective door glasses
Gross volume, 1st cavity	79 l								Safety Thermostat
Cavity material	Easy clean enamel								Heating suspended when door is opened
Shelf positions	5								Cooling system
Type of shelves	Metal racks								Door Lock During Pyrolysis
Roof Liner	Yes								Usable cavity space dimensions (HxWxD)
Light type	Halogen								360X460X425 mm
Light power	40 W								Temperature control
Cooking time setting	Start and Stop								Lower heating element power
Light when oven door is open	Yes								Upper heating element - Power
Door opening	Flap down								Grill element
Removable door	Yes								Large grill - Power
Full glass inner door	Yes								Circular heating element - Power
									Grill type
									Electric

Options Main Oven

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

Second Oven Technical Features

								
Net volume of the second cavity	35 litres							No. total door glasses
Gross volume, 2nd cavity	36 l							No. thermo-reflective door glasses
Cavity material	Easy clean enamel							Safety Thermostat
Shelf positions	4							Cooling system
Type of shelves	Metal racks							Usable cavity space dimensions (HxWxD)
No. of lights	1							Temperature control
Light type	Incandescent							Lower heating element - power
Light power	25 W							Upper heating element - Power
Door opening	Flap down							Grill element - power
Removable door	Yes							Large grill - Power
Full glass inner door	Yes							

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 and side stop 1

Grill mesh 1

20mm deep tray 1

Telescopic Guide rails, total Extraction 1

40mm deep tray 1

Meat Probe 1

Accessories included for Secondary Oven

Chrome shelf with back and side stop 1

Grill mesh 1

Wide baking tray 1

Child lock 1

Electrical Connection

Max Power Draw 12000 W

Frequency 50/60 Hz

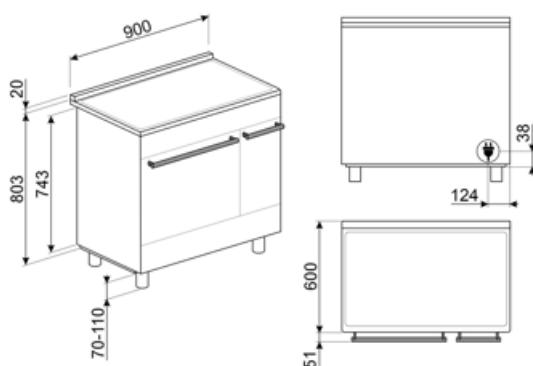
Current 36 A

Terminal block 5 poles

Voltage 220-240 V

Plug No

Voltage 2 (V) 380-415 V



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, 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)



KITPBX

Height reduction feet (850 mm)



SCRP

Induction and ceramic hobs and teppanyaki scraper

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, 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



KIT600C92PN



KITH95CPF9

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



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

**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.

**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.

Symbols glossary

 A	A: Product drying performance, measured from A+++ to D / G depending on the product family	 P	Power booster: option allows the zone to work at full power when very intense cooking is necessary.
 C	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	 C	Installation in column: Installation in column
 A	Air cooling system: to ensure a safe surface temperatures.	 3	Triple glazed doors: Number of glazed doors.
 4	Quadruple glazed: Number of glazed doors.	 ECO logic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
 E	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.	 F	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.
 F	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.	 U	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.
 U	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.	 L	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.
 L	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.	 C	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	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.	 G	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.

	<p>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.</p>		<p>Light</p>
	<p>Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.</p>		<p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
	<p>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.</p>		<p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
	<p>The inner door glass: can be removed with a few quick movements for cleaning.</p>		<p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
	<p>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.</p>		<p>Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.</p>
	<p>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>		<p>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.</p>
	<p>Removable roof liner: This is a perfect solution that protects the upper part of the cavity of the oven from pollution. Easy to remove for cleaning, it can be washed in the dishwasher.</p>		<p>The oven cavity has 4 different cooking levels.</p>
	<p>The oven cavity has 5 different cooking levels.</p>		<p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>
	<p>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.</p>		<p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>



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



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

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

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

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

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