

C92IPN2

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 **Pyrolitic**

8017709336240

Α



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Upstand

Series

Hob colour

Type of control setting

hob

Hob LED colours

Square design

Enamelled metal

Classica

Assembled st/steel

Matt Black

Facia below the oven

Matt black

Yes Sinfonia

Matt black painted

Control knobs

Red

Type of control knobs

Controls colour No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet color

9

Smeg Classic

Matt Black

8 Silver

DigiScreen

With 2 horizontal strips

Eclipse

Smeq Classic

Matt Black

Door

Black

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire



Turbo

Eco



Large grill



Fan grill (large)



Base

Fan assisted base

SMEG SPA

11/20/2025



Cleaning functions



Pyrolytic

Programs / Functions auxiliary oven

Cooking functions cavity 2 Bottom element + Upper element

Traditional cooking functions, cavity 2

Static



Large grill



Bottom

Yes

Yes

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

Number of Flexible

zones

Automatic switch off

when overheat

Automatic switch off

when overflow

Automatic pan detection

Minimum pan diameter

indication

Selected zone indicator Yes

Residual heat indicator

Main Oven Technical Features















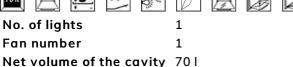


Yes









Cavity material Ever Clean enamel

No. of shelves

Gross volume, 1st cavity 791

Type of shelves Metal racks

Roof Liner Yes Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is

Flap down Door opening

Removable inner door Yes Total no. of door glasses 4 No.of thermo-reflective door glasses

Safety Thermostat Yes Heating suspended Yes

when door is opened

Cooling system **Tangential** Yes

Door Lock During

Pyrolisis

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

1200 W

360X460X425 mm

power



Full glass inner door

Removable door Yes Upper heating element - 1000 W

Grill elememt 1700 W Large grill - Power 2700 W

Circular heating element 2000 W

- Power

Power

Grill type Electric

Options Main Oven

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

alarm

Second Oven Technical Features

Yes

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

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

Cavity material Ever Clean enamel Cooling system **Tangential**

No. of shelves Usable cavity space 311x206x418 mm

Type of shelves Metal racks dimensions (HxWxD)

No. of lights Temperature control Electro-mechanical

Lower heating element - 700 W Light type Incandescent

power **Light Power** 25 W

Upper heating element - 600 W Door opening Flap down **Power**

Removable door Yes Grill element - power 1300 W Full glass inner door Yes Large grill - Power 1900 W Removable inner door Yes

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 1 Grill mesh 1 Telescopic Guide rails, 1 20mm deep tray 1 total Extraction 40mm deep tray 1 **Meat Probe** 1

Accessories included for Secondary Oven

11/20/2025 **SMEG SPA**



Rack with back and side 1

stop

Wide baking tray 1

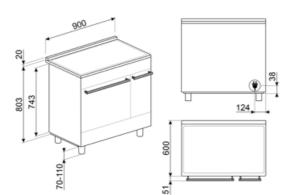
Grill mesh Child lock 1 1

Electrical Connection

Electrical connection 12000 W

rating

Current 36 A Voltage 220-240 V Voltage 2 (V) 380-415 V Frequency Terminal block Plug 50/60 Hz 5 poles Not present





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.



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 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

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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

KITH900CPF9

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

KITPBX

Height reduction feet (850mm), st/steel,

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

BNP608T

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

GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.

KIT600C92PN

KITH95CPF9

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

PALPZ

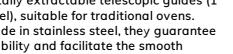
Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.











for Sinfonia and Master cookers (845-856mm)







SCRP

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



SFLK1

Child lock





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

Symbols glossury			
A P	Energy efficiency class A	P	Power booster: option allows the zone to work at full power when very intense cooking is necessary.
δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		Installation in column: Installation in column.
!!!	Air cooling system: to ensure a safe surface temperatures.	1 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.
	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.	*	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 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.		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.
	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.		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.
	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.	8	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.





ECO

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.

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 R 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

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.

STOP Overheat protection: The safety system that °CŦ 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.

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.

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.

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.

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.

SMEG SPA 11/20/2025

1





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.



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



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Knobs control

0

Automatic merge of zones for a bigger area



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.

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

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

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)

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Single turbine

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