

C92IPX2

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

Pyrolytic

8017709329716

Α



Aesthetics





Design

Command panel finish

Aesthetics

Logo

Colour

Logo position

Finishing

Upstand

Series

Hob colour

Type of control setting

Slider

Square design

Enamelled metal

Classic

Assembled st/steel

Stainless steel

Facia below the oven Brushed

Yes

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

Black

Touch

With 2 horizontal strips

dark grey

Smeq Classic

Brushed stainless steel

Door

Silver

Programs / Functions

No. of cooking functions

9



when overflow

Traditional cooking funct	ions					
Static	Fan assisted	æ Ci	rculaire			
®						
Turbo (circulaire + bottom +	upper + ECO ECO	Lo	arge grill			
fan)						
Fan grill (large)	Base	ॐ Fo	an assisted base			
Cleaning functions						
P Pyrolytic						
Programs / Functi	ions Auxiliary Ove	n				
Cooking functions cavity Bottom element + Upper		3				
Traditional cooking functions, cavity 2						
Static	Large grill	В	ottom			
Hob technical features						
P STOP H						
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	5	Automatic pan	Yes			
with Booster		detection				
Number of Flexible zones	1	Minimum pan diameter indication	Yes			
Automatic switch off when overheat	Yes	Selected zone indicator Residual heat indicator	Yes Yes			
Automatic switch off	Yes		100			



Main Oven Technical Features





















No. of lights 1 Fan number 1 Net volume of the cavity 70 litres Gross volume, 1st cavity 791

Easy clean enamel Cavity material

Shelf positions

Type of shelves Metal racks

Roof Liner Yes Light type Halogen 40 W Light power

Cooking time setting Start and Stop

Light when oven door is Yes

open

Flap down Door opening

Removable door Yes Full glass inner door Yes

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 Door Lock During** Yes

Pyrolisis

Usable cavity space

dimensions (HxWxD)

Electro-mechanical Temperature control

360X460X425 mm

1200 W

50 °C

260 °C

3

1

311x206x418 mm

Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic Yes alarm

Minimum Temperature Maximum temperature

Second Oven Technical Features















35 litres



Net volume of the second cavity

Gross volume, 2nd 36 I

cavity

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks No. of lights

Light type Incandescent

25 W Light power Door opening Flap down

Removable door Yes Full glass inner door Yes No. total door glasses No. thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element - 700 W

power

Upper heating element - 600 W

Power

Grill element - power 1300 W 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 1 and side stop total Extraction

20mm deep tray 1 Meat Probe 1

40mm deep tray 1 Child Lock 1

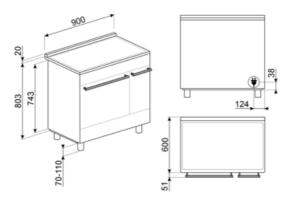
Grill mesh 1

Accessories included for Secondary Oven

Chrome shelf with back 1 Grill mesh 1 and side stop Child lock 1 Wide baking tray 1

Electrical Connection

Max Power Draw 12000 W Type of electric cable Yes, Single phase Current Additional connection Yes, Double and Three 36 A modalities Phase Voltage 220-240 V 50/60 Hz Frequency Voltage 2 (V) 380-415 V Terminal block 5 poles





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



Cover strip for hob back side, suitable for 90cm Symphony cooker with pyro oven



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

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.



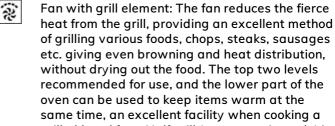
Symbols glossary

O	Automatic merge of zones for a bigger area	P	Power booster: option allows the zone to work at full power when very intense cooking is necessary.
A P	A: Product drying performance, measured from A+++ to D / G depending on the product family	S	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.	14	Quadruple glazed: Number of glazed doors.
TWECO logic	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.		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.		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.
8	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.





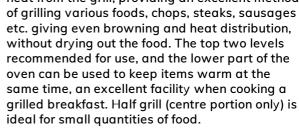
Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



Light

STOP

°C Ŧ



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.

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.

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

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. .5

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.

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



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

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