

## C95GMCM2

|                                  |                   |
|----------------------------------|-------------------|
| Cooker size                      | 90x60 cm          |
| N. of cavities with energy label | 1                 |
| Cavity heat source               | ELECTRICITY       |
| Hob type                         | Gas               |
| Type of main oven                | Thermo-ventilated |
| Cleaning system main oven        | Catalytic         |
| EAN code                         | 8017709339951     |
| Energy efficiency class          | A                 |



## Aesthetics



|                         |                                 |                       |                          |
|-------------------------|---------------------------------|-----------------------|--------------------------|
| Design                  | Square design                   | Type of control knobs | Smeg Classic             |
| Command panel finish    | Finger friendly stainless steel | Controls colour       | Stainless steel          |
| Aesthetic               | Classica                        | No. of controls       | 8                        |
| Logo                    | Assembled st/steel              | Serigraphy colour     | Silver                   |
| Colour                  | Matt Black                      | Display name          | DigiScreen               |
| Logo position           | Facia below the oven            | Door                  | With 2 horizontal strips |
| Finishing               | Matt black                      | Glass type            | Eclipse                  |
| Upstand                 | Yes                             | Handle                | Smeg Classic             |
| Series                  | Sinfonia                        | Handle Colour         | Brushed stainless steel  |
| Hob colour              | Stainless steel                 | Storage compartment   | Door                     |
| Type of pan stands      | Cast Iron                       | Feet color            | Black                    |
| Type of control setting | Control knobs                   |                       |                          |
| hob                     |                                 |                       |                          |

## Programs / Functions main oven

No. of cooking functions

9



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|                                 |                   |
|---------------------------------|-------------------|
| <b>Circular heating element</b> | <b>2 x 1550 W</b> |
| <b>- Power</b>                  |                   |
| <b>Grill type</b>               | <b>Electric</b>   |

## Options Main Oven

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|                                      |     |                            |        |
|--------------------------------------|-----|----------------------------|--------|
| <b>Timer</b>                         | Yes | <b>Minimum Temperature</b> | 50 °C  |
| <b>End of cooking acoustic alarm</b> | Yes | <b>Maximum temperature</b> | 260 °C |

## Accessories included for Main Oven & Hob

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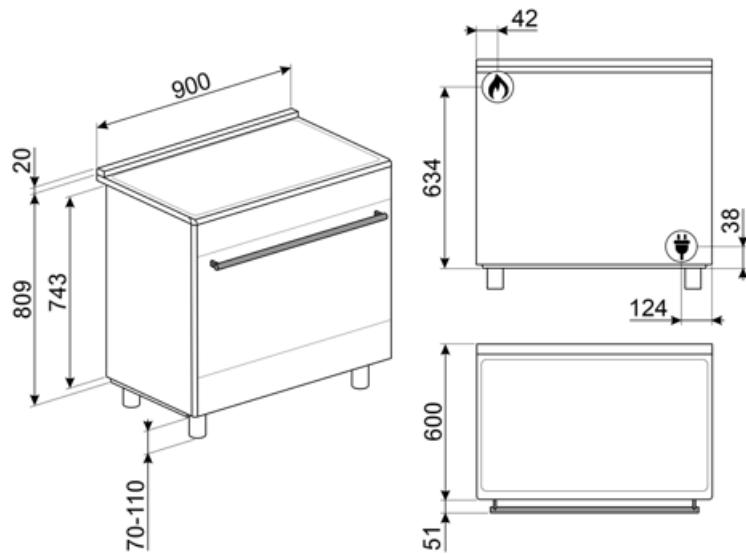


|                                     |   |   |   |
|-------------------------------------|---|---|---|
| <b>Cast iron wok support</b>        | 1 | <b>Grill mesh</b>                                 | 1 |
| <b>Rack with back and side stop</b> | 1 | <b>Catalytic panels</b>                           | 1 |
| <b>20mm deep tray</b>               | 1 | <b>Telescopic Guide rails, partial Extraction</b> | 1 |
| <b>40mm deep tray</b>               | 1 | <b>Meat Probe</b>                                 | 1 |

## Electrical Connection

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|                                     |                         |                                  |             |
|-------------------------------------|-------------------------|----------------------------------|-------------|
| <b>Electrical connection rating</b> | 3200 W                  | <b>Power supply cable length</b> | 120 cm      |
| <b>Current</b>                      | 14 A                    | <b>Frequency</b>                 | 50/60 Hz    |
| <b>Voltage</b>                      | 220-240 V               | <b>Terminal block</b>            | 3 poles     |
| <b>Electric cable</b>               | Installed, Single phase | <b>Plug</b>                      | Not present |



## Compatible Accessories

### AIRFRY9



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.

### BBQ9



teflon-coated aluminum grid for 90 cm cavity

### BN940



Enamelled tray 90 cm, 40 mm deep



### 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 Sinfonia C9 cookers



### KITPBX

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



### SFLK1

Child lock



### 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.



### BN920

Enamelled tray 90cm cavity, 20mm deep



### 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.



### KITC9X9-1



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



### KITH95CPF9

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



### 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



## Symbols glossary

|  |  |   |   |
|--|--|---|---|
|    | Energy efficiency class A  |    | Heavy duty cast iron pan stands: for maximum stability and strength.  |
|    | Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three self-cleaning panels coated with a special enamel that promotes the progressive elimination of traces of grease and odors caused by cooking.  |    | Installation in column: Installation in column.   |
|    | Air cooling system: to ensure a safe surface temperatures.   |    | With the switch on this symbol, no heating is possible even if the thermostat is turned.  |
|    | Triple glazed doors: Number of glazed doors.   |    | 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. |
|  | Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.   |  | 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.   |
|  | 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: 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.  |

|  |  |   |
|--|--|---|
|  <b>ECO</b>                  | 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.   |
|  <b>Half grill</b>           | Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.  |  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.   |
|  <b>All glass inner door</b> | 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.   |
|  <b>Side lights</b>          | 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. |
|  <b>5</b>                  | 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.   |
|  <b>UR</b>                 | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.  |  Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.  |
|  <b>115lt</b>              | 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   |
|  <b>Knobs control</b>      |  |   |