

C9IMMB2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709321956
Energy efficiency class	A



Aesthetics












Aesthetic	Classic	Control knobs	Smeg Classic
Serie	Sinfonia	Controls colour	Stainless steel
Design	Square design	No. of controls	7
Colour	Matte black	Serigraphy colour	Silver
Finishing	Matte black	Display	Touch
Command panel finish	Enamelled metal	Door	With 2 horizontal strips
Logo	Assembled st/steel	Glass type	eclipse
Logo position	Facia below the oven	Handle	Smeg Classic
Hob colour	Stainless steel	Handle Colour	Brushed stainless steel
Type of control setting	Control knobs	Storage compartment	Door
Slider	Red	Feet	Silver

Programs / Functions

No. of cooking functions 9


Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Eco	 Small grill	 Large grill
 Fan grill (large)	 Base	 Fan assisted bottom

Other functions

 Defrost by time

Cleaning functions

 Vapour Clean

Hob options



Control lock	Yes	Limited Power	3700, 4800, 7400 W
Limited Power	Yes	Consumption Mode in W	
Consumption Mode		Multizone Option	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	5	Minimum pan diameter indication	Yes
Number of Flexible zones	1	Selected zone indicator	Yes
Automatic switch off when overheat	Yes	Residual heat indicator	Yes
Automatic pan detection	Yes		

Main Oven Technical Features



No. of lights	2	Removable inner door	Yes
Fan number	2	Total no. of door glasses	3
Net volume of the cavity	115 l	No. of thermo-reflective door glasses	2
Gross volume, 1st cavity	129 l	Safety Thermostat	Yes
Cavity material	Ever Clean enamel	Cooling system	Tangential
No. of shelves	5	Usable cavity space dimensions (HxWxD)	371x724x418 mm
Type of shelves	Metal racks	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element power	1700 W
Light Power	40 W	Upper heating element - Power	1200 W
Cooking time setting	Start and Stop		
Light when oven door is open	Yes		
Door opening	Flap down		

Removable door	Yes	Grill element	1700 W
Full glass inner door	Yes	Large grill - Power	2900 W
		Circular heating element - Power	2 x 1550 W
		Grill type	Electric

Options Main Oven

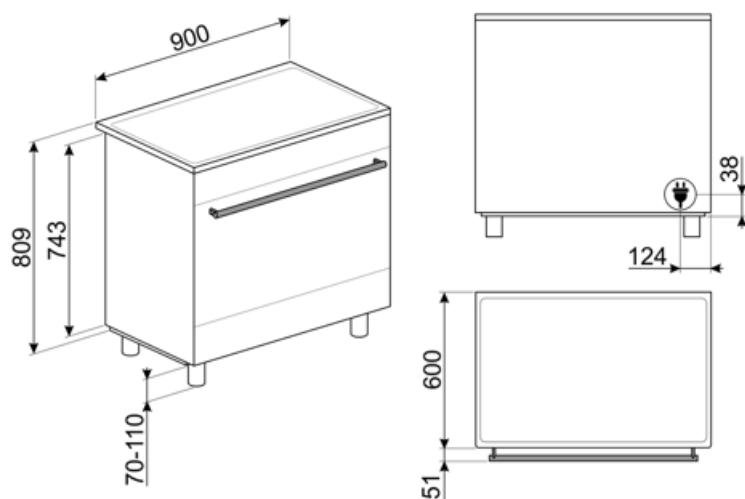
Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

Accessories included for Main Oven & Hob

Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Meat Probe	1
40mm deep tray	1		

Electrical Connection

Electrical connection rating	10600 W	Type of electric cable installed	Yes, Single phase
Current	46 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



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



GTP

****Partially extractable telescopic guides (1 level)**** Extraction: 300 mm Material: Stainless steel AISI 430 polished



KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino, Master and Sinfonia cookers



KITH95CPF9

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



KITPBX

Height reduction feet (850 mm)



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



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



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 (950 mm), suitable for TR4110 cookers



KITH95MN



KITSB9MB



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.





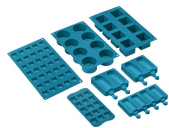
SCRP

Induction and ceramic hobs and teppanyaki scraper



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.

Alternative products



C9IMX2



















Colour: Stainless steel



C9IMN2

Colour: Matte black

Symbols glossary

	Automatic merge of zones for a bigger area		Power booster: option allows the zone to work at full power when very intense cooking is necessary.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		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.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Triple glazed doors: Number of glazed doors.
	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.		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.
	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: 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.		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 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.



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.



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.



Vapour 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.



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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

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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

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat