

# 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












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

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

## Options Main Oven

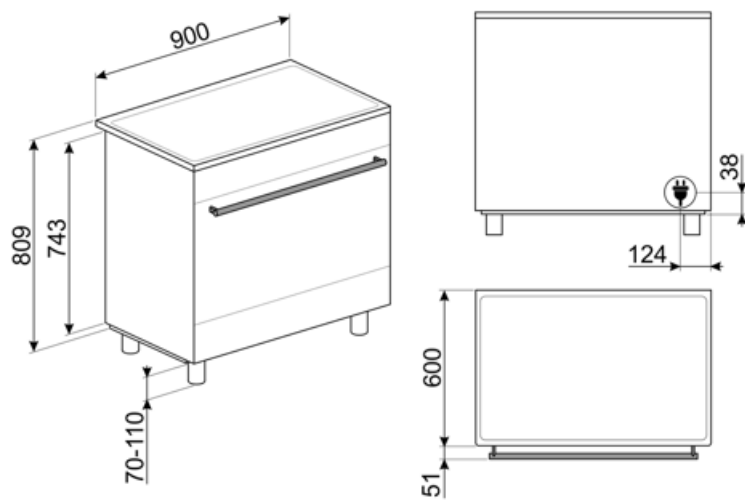
<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Accessories included for Main Oven & Hob

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

## Electrical Connection

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



## Not included 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



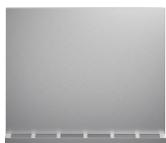
### GTP

\*\*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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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.



### 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

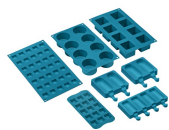
Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### 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.

## 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.

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|  <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>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>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>The oven cavity has 5 different cooking levels.</p>  |  <p>Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>   |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |  <p>...</p>   |
|  <p>Knobs control</p>  |  |



## Benefit (TT)

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### **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

### **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

### **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

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **Double Turbine**

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