

C9IMMB2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

Energy efficiency class

90x60 cm

1

ELECTRICITY Induction

Thermo-ventilated

Vapor Clean 8017709321956

Α



Aesthetics





Design

Command panel finish

Aesthetic

Logo

-- 5 -

Colour

Logo position

Finishing 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

Sinfonia

Stainless steel

Control knobs

Red

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

500.

Glass type

Handle

Handle Colour

Storage compartment

storage comparti

Feet color

Smeg Classic

Stainless steel

7

Silver

DigiScreen

With 2 horizontal strips

Eclipse

Smeq Classic

Brushed stainless steel

Door

Silver

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

 \Box

Static

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Fan assisted

9



Small grill



Circulaire

ECO

Eco



Large grill

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Fan grill (large)

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Base

3

Fan assisted base

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Other functions



Defrost by time

Cleaning functions



Vapor clean

Hob options







Control lock Limited Power

Consumption Mode

Yes Yes Limited Power

3700, 4800, 7400 W

Consumption Mode in W **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

Number of Flexible zones

Automatic switch off when overheat

Automatic pan Yes

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator

Removable inner door

No.of thermo-reflective

Safety Thermostat

Usable cavity space

dimensions (HxWxD)

door glasses

Cooling system

Total no. of door glasses 3

Main Oven Technical Features















Yes







No. of lights 2 Fan number 2 Net volume of the cavity 115 l Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Halogen Light type **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Door opening

Flap down

Temperature control Lower heating element

power

Upper heating element - 1200 W

Yes

Yes

Tangential

1700 W

371x724x418 mm

Electro-mechanical

Power



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

- Power

Grill type Electric

Options Main Oven

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

alarm

Accessories included for Main Oven & Hob

1

Rack with back and side 1 Grill mesh 1 stop Meat Probe 1

stop Meat Probe
20mm deep tray 1

Electrical Connection

40mm deep tray

Electrical connection 10600 W Additional connection Double and Three Phase

rating modalities

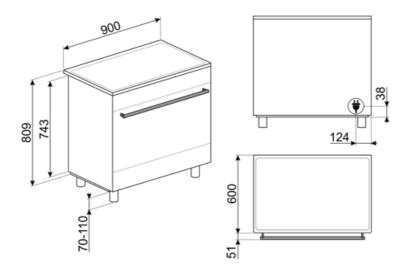
 Current
 46 A
 Frequency
 50/60 Hz

 Voltage
 220-240 V
 Terminal block
 5 poles

 Voltage 2 (V)
 380, 415 V
 Plug
 Not present

Voltage 2 (V) 380-415 V Plug Not present Electric cable Installed, Single phase







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), 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 Sinfony C9 cookers

KITPBX

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

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.

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), 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

KITH95MN

_ KITSB9MB

SCRP

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









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: Matt Black



Symbols glossary

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Ō	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	Energy efficiency class A	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.
**	Defrost by time: Manual defrost function. At the end of the set duration, the function stops.	3	Triple glazed doors: Number of glazed doors.
Section 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.		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

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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.		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.
R	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.	°C ∓	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.	旦	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.	Ö	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.	Н	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.
.5	The oven cavity has 5 different cooking levels.	٧	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

DIGI

steam to loosen deposits in the oven cavity.

with knobs + 3 touch keys

4.3 inch display with LED technology, usability

space in the oven cavity in litres.

Knobs control

The capacity indicates the amount of usable