

## C9IMN2

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	8017709336233
Energy efficiency class	A



## Aesthetics



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

## 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



<b>Control lock</b>	Yes	<b>Limited Power</b>	3700, 4800, 7400 W
<b>Limited Power</b>	Yes	<b>Consumption Mode in W</b>	
<b>Consumption Mode</b>		<b>Multizone Option</b>	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

<b>No. of cooking zones with Booster</b>	5	<b>Minimum pan diameter indication</b>	Yes
<b>Number of Flexible zones</b>	1	<b>Selected zone indicator</b>	Yes
<b>Automatic switch off when overheated</b>	Yes	<b>Residual heat indicator</b>	Yes
<b>Automatic pan detection</b>	Yes		

## Main Oven Technical Features



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



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<b>Removable door</b>	Yes	<b>Grill elememt</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

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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

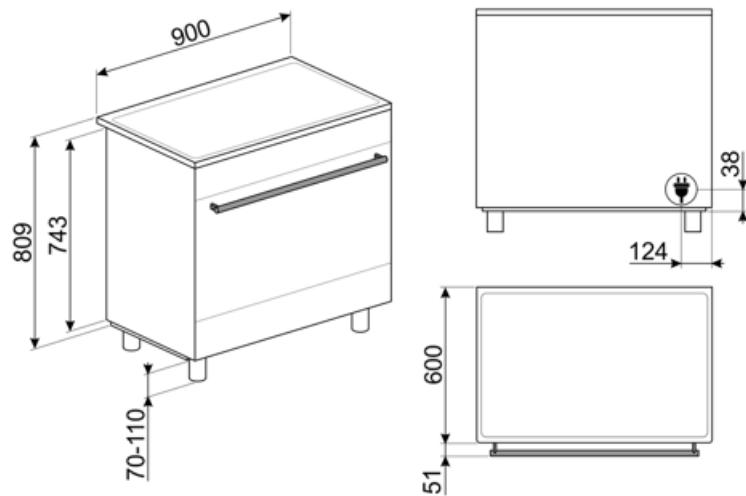
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<b>Rack with back and side stop</b>	1	<b>Grill mesh</b>	1
<b>20mm deep tray</b>	1	<b>Meat Probe</b>	1
<b>40mm deep tray</b>	1		

## Electrical Connection

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<b>Electrical connection rating</b>	10600 W	<b>Frequency</b>	50/60 Hz
<b>Current</b>	46 A	<b>Terminal block</b>	5 poles
<b>Voltage</b>	220-240 V	<b>Plug</b>	No
<b>Voltage 2 (V)</b>	380-415 V		



## 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



### KITPBX

Height reduction feet (850 mm)



### PALPZ

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



### SFLK1

Child lock



### 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.

### 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.

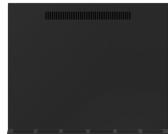


### GTT

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished



### KITH95MN



### KITSB9MB



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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

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## Alternative products

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**C9IMMB2**

Colour: Matte black



**C9IMX2**

Colour: Stainless steel

## 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.
	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	Installation in column: Installation in column		Knobs control
	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 of 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><b>Fan with grill element:</b> 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><b>Overheat protection:</b> The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
	<p><b>Induction:</b> 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><b>All glass inner door:</b> All glass inner door, a single flat surface which is simple to keep clean.</p>
	<p><b>The inner door glass:</b> can be removed with a few quick movements for cleaning.</p>		<p><b>Side lights:</b> Two opposing side lights increase visibility inside the oven.</p>
	<p><b>Automatic opening:</b> 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><b>Indication of residual heat:</b> 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><b>The oven cavity has 5 different cooking levels.</b></p>		<p><b>Vapour Clean:</b> a simple cleaning function using steam to loosen deposits in the oven cavity.</p>
	<p><b>The capacity indicates the amount of usable space in the oven cavity in litres.</b></p>		