C9IMN2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709336233
Energy efficiency class	A



Aesthetics

Design	Square design	**Controls colour**	Black
Aesthetics	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	**Glass type**	dark grey
Series	Symphony	**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 base

Other functions

Defrost by time

Cleaning functions

Vapor Clean

Hob options

Control lock	Yes	**Limited Power Consumption Mode in W**	3700, 4800, 7400 W
Limited Power Consumption Mode	Yes	**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 litres	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	129 l	**Safety Thermostat**	Yes
Cavity material	Easy clean enamel	**Cooling system**	Tangential
Shelf positions	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		

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

Options Main Oven

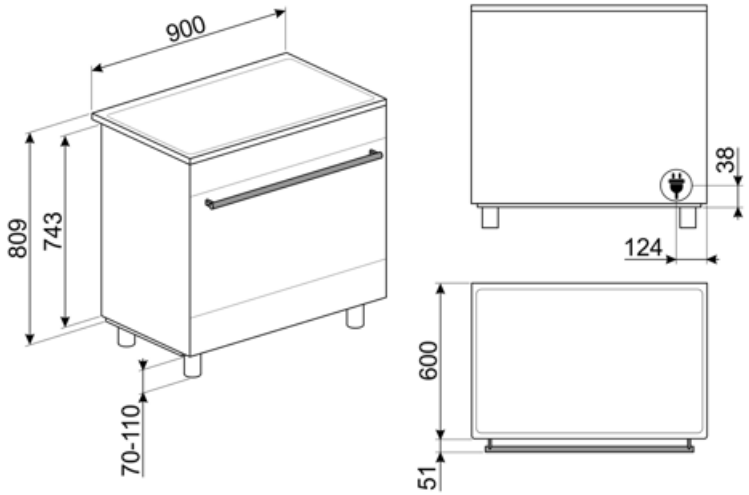
Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

Accessories included for Main Oven & Hob

Chrome shelf with back and side stop	1	**Grill mesh**	1
		Meat Probe	1
20mm deep tray	1		
40mm deep tray	1		

Electrical Connection

Max Power Draw	10600 W	**Frequency**	50/60 Hz
Current	46 A	**Terminal block**	5 poles
Voltage	220-240 V	**Plug**	No
Voltage 2 (V)	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



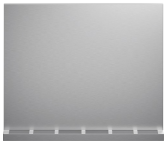
BN940

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 and Symphony cookers



KITPBX

Height reduction feet (850 mm)

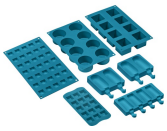


KITSB9MB



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



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



KITPD

Heigh extension black feet (950 mm) for cookers



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.

Alternative products



C9IMMB2

Colour: Matte Black



C9IMX2

Colour: Stainless steel

Symbols glossary



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.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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 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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



Power booster: option allows the zone to work at full power when very intense cooking is necessary.



Installation in column: Installation in column



Defrost by time: with this function the time of thawing of foods are determined automatically.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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.



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.



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.



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.



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.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

Side lights: Two opposing side lights increase visibility inside the oven.

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.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.

Automatic merge of zones for a bigger area

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.

The inner door glass: can be removed with a few quick movements for cleaning.

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.

The oven cavity has 5 different cooking levels.

The capacity indicates the amount of usable space in the oven cavity in litres.

Knobs control