

C9IMN2

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

8017709336233

Α



Aesthetics





Design Square design **Aesthetic** Classica

Logo Assembled st/steel

Matt Black Colour

Logo position Facia below the oven

Finishing Matt black Series Sinfonia

Matt black painted Hob colour Control knobs

Type of control setting

hob

Hob LED colours Red

Smeg Classic Type of control knobs

Controls colour Black No. of controls Serigraphy colour Silver Display name DigiScreen

Door With 2 horizontal strips

Glass type **Eclipse** Handle **Smeg Classic**

Handle Colour Black Storage compartment Door Feet color Black

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire

Eco

Small grill



Large grill

Fan grill (large)



Base

Fan assisted base

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9



Other functions

Defrost by time

Cleaning functions



Vapor clean

Hob options







Control lock

Yes

Yes

Limited Power Consumption Mode Limited Power

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 Yes

when overheat

Automatic pan

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator

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

Removable inner door Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat

Cooling system Usable cavity space

371x724x418 mm dimensions (HxWxD)

Yes

Yes

Tangential

1700 W

Temperature control

Electro-mechanical

3700, 4800, 7400 W

Lower heating element

power

Upper heating element - 1200 W

Power



Removable door Yes Full glass inner door Yes

1700 W Grill elememt Large grill - Power 2900 W Circular heating element 2 x 1550 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic Yes alarm

50 °C Minimum Temperature 260 °C Maximum temperature

Accessories included for Main Oven & Hob

10600 W

Rack with back and side 1

stop

20mm deep tray 40mm deep tray 1 Grill mesh **Meat Probe** 1

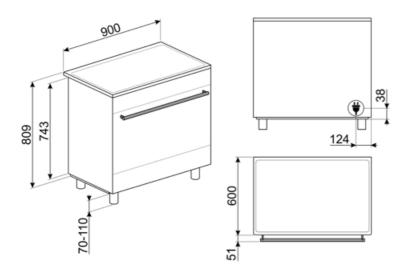
Electrical Connection

Electrical connection

rating

Current 46 A Voltage 220-240 V Voltage 2 (V) 380-415 V Frequency 50/60 Hz Terminal block 5 poles Plug Not present







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



KITPBX

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



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.



SFLK1

Child lock



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.



KITH95MN

KITSB9MB

SCRE

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



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



С9ІММВ2

Colour: Matt Black



C9IMX2

Colour: Stainless steel



Symbols glossary

-)	J J		
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 †	Energy efficiency class A	δ	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.
SECO 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

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savings and reduce time, it is recommended to put the food in the oven without preheating the

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.	
€	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.	STOP °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.	
D.	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.	V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.	

DIGI

4.3 inch display with LED technology, usability

with knobs + 3 touch keys

6 Knobs control

115 lt

The capacity indicates the amount of usable

space in the oven cavity in litres.