

C9IMX2

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

Thermoseal Vapour Clean

8017709321314

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Aesthetics







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Design Square design

Command panel finish Finger friendly stainless

steel

Aesthetic Classic

Logo Assembled st/steel
Colour Stainless steel

Logo position Facia below the oven

Finishing Satin
Serie Sinfonia

Hob colourStainless steelType of control settingControl knobs

Slider Red

Control knobs Smeg Classic
Controls colour Stainless steel

No. of controls 7
Serigraphy colour Black
Display Touch

Door With 2 horizontal strips
Glass type eclypse

Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Door Feet Silver

Programs / Functions

No. of cooking functions
Traditional cooking functions

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Fan assisted



Circulaire

ECO

Eco

Static

Small grill



Large grill

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Fan grill (large)

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Base

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Fan assisted bottom

SMEG SPA 27/11/2025

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Other functions



Defrost by time

Cleaning functions



Vapour Clean

Hob options

Consumption Mode







Control lock Yes **Limited Power** 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

Automatic switch off

when overheat

Automatic pan Yes

detection

zones

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator

Removable inner door

No.of thermo-reflective

Safety Thermostat

door glasses

Cooling system

Total no. of door glasses 3

Main Oven Technical Features











Gross volume, 1st cavity 129 l







Yes









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

Usable cavity space dimensions (HxWxD) Temperature control

371x724x418 mm

Electro-mechanical

Tangential

Yes

Yes

Lower heating element 1700 W

power

Upper heating element - 1200 W

Power



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

- Power

Grill type Electric

Options Main Oven

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

alarm

Accessories included for Main Oven & Hob

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Rack with back and side 1 Grill mesh

stop **Meat Probe** 1 20mm deep tray

Electrical Connection

40mm deep tray

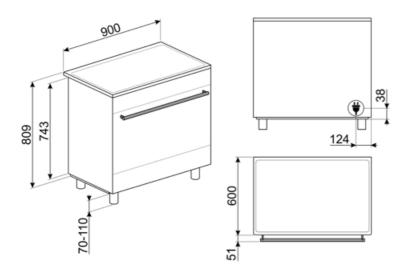
Electrical connection 10600 W Power supply cable 150 cm rating length

Current 46 A Type of electric cable Yes, Double and Three Phase

Voltage 220-240 V 50/60 Hz Frequency Voltage 2 (V) 380-415 V

Terminal block 5 poles Type of electric cable Yes, Single phase installed







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.





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)

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

KITH95CPF9



Height extension kit (950 mm), suitable for Portofino 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



С9ІММВ2

Colour: Matte black



C9IMN2

Colour: Matte black



Symbols glossary

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: Product drying performance, measured from A+++ to D / G depending on the product family	8	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.	3	Triple glazed doors: Number of glazed doors.
W ECO logic	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.
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.	*)	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.
V	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	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.	(%)	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.
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.
	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.	<u>.5</u>	The oven cavity has 5 different cooking levels.

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

steam to loosen deposits in the oven cavity.

6 Knobs control

The capacity indicates the amount of usable

space in the oven cavity in litres.