C9IPN2

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	Pyrolitic
EAN code	8017709352592
Energy efficiency class	A



Aesthetics

DIGI touch DIGI screen

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
Upstand	Yes	**Glass type**	eclypse
Serie	Sinfonia	**Handle**	Smeg Classic
Hob colour	Anthracite	**Handle Colour**	Black
Type of control setting	Touch controls	**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
- Turbo
- Eco
- Small grill
- Large grill
- Fan grill (large)
- Fan assisted bottom

Other functions

Defrost by time

Cleaning functions

Pyrolytic

Vapour 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**	4
Net volume of the cavity	115 l	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	129 l	**Safety Thermostat**	Yes
Cavity material	Ever Clean enamel	**Cooling system**	Tangential
No. of shelves	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**	2000 W
		Grill type	Electric

Options Main Oven

Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	280 °C

Accessories included for Main Oven & Hob



Rack with back and side stop	1	**Grill mesh**	1
20mm deep tray	1	**Telescopic Guide rails, partial Extraction**	1
40mm deep tray	1	**Meat Probe**	1

Electrical Connection

Electrical connection rating	11600 W	**Type of electric cable**	Yes, Double and Three Phase
Current	51 A	**Frequency**	50/60 Hz
Voltage	220-240 V	**Terminal block**	5 poles
Voltage 2 (V)	220/240 V	**Plug**	No
Type of electric cable installed	Yes, 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



GTT

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



KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers



PALPZ

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



SFLK1

Child lock



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



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



KITPBX

Height reduction feet (850 mm)



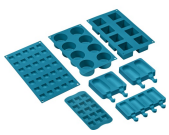
KITPD

Heigh extension black feet (950 mm) for cookers



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

Alternative products



C9IPX2

Colour: Stainless steel

Symbols glossary



Automatic merge of zones for a bigger area



A: Product drying performance, measured from A+++ to D / G depending on the product family



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.



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.



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.



Quadruple glazed: 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.



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.

Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

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.

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.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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

Touch control

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.

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

The oven cavity has 5 different cooking levels.

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

4.3 inch display with LED technology, usability with knobs + 3 touch keys