



CG90CIXT

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	8017709332020
Energy efficiency class	A











Aesthetics

			
Aesthetic	Classic	No. of controls	2
Serie	Concerto	Serigraphy colour	Black
Colour	Stainless steel	Type of control setting	Touch controls
Finishing	Satin	Slider	Red
Design	Standard	Handle	Smeg Classic
Door	Full glass	Handle Colour	Brushed stainless steel
Hob colour	Stainless steel	Glass type	Black
Command panel finish	Stainless steel	Feet	Black
Control knobs	Smeg Classic	Logo	Embossed
Controls colour	Stainless steel	Logo position	Facia below the oven
Display	Touch		

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Eco	 Small grill	 Large grill
 Fan grill (large)	 Fan assisted bottom	

Cleaning functions



Vapour Clean

Hob options



Control lock Yes
Limited Power Yes
Consumption Mode

Limited Power 3000, 4500, 7400 W
Consumption Mode in W

Hob technical features



Total no. of cook zones 4

Front left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Rear left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

Rear right - Induction - giant - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Front right - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

No. of cooking zones with Booster 4 Minimum pan diameter indication Yes

Automatic switch off when overheat Yes Selected zone indicator Yes

Automatic pan detection Yes

Main Oven Technical Features



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 5
Type of shelves Metal racks
Light type Halogen
Light Power 40 W
Cooking time setting Start and Stop
Light when oven door is open Yes
Door opening Flap down
Removable door Yes
Full glass inner door Yes

Removable inner door Yes
Total no. of door glasses 2
No. of thermo-reflective door glasses 1
Safety Thermostat Yes
Cooling system Tangential
Usable cavity space dimensions (HxWxD) 371x724x418 mm
Temperature control Electro-mechanical
Lower heating element power 1700 W
Upper heating element - Power 1200 W
Grill element 1700 W
Large grill - Power 2900 W
Circular heating element - Power 2 x 1550 W
Grill type Electric

Options Main Oven

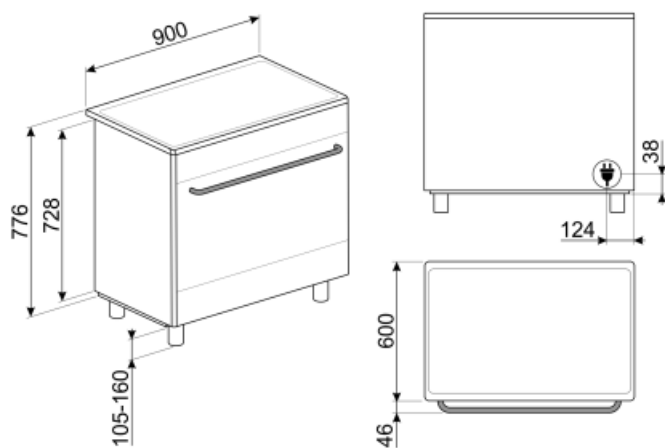
Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

Accessories included for Main Oven & Hob

Rack with back and side stop	1	20mm deep tray	1
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Electrical Connection

Electrical connection rating	10600 W	Type of electric cable installed	Yes, Single phase
Current	46 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



Not included 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.



AL90X9

Upstand suitable for 90 cm Concert cookers SX91



GTP

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



AL90

Upstand suitable for 90 cm Concert cookers



KIT600SNL-9

Cover strip for hob back side, suitable for 90 cm Concerto cookers



KIT90X9-1

Splash back, 90x60 cm, stainless steel, for Concerto cookers



KITPDQ

Height reduction feet (850 mm), stainless steel, for cookers



PALPZ

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



PPX6090

Stainless steel grill plate suitable for 90 cm Concerto cookers



SFLK1

Child lock



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



BBQ9



KITH95

Height extension kit (950 mm), stainless steel



SCRP

Induction and ceramic hobs and teppanyaki scraper



GTT

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























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

Symbols glossary (TT)

	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.
	Touch control		Air cooling system: to ensure a safe surface temperatures.
	...		Double glazed doors: Number of glazed doors.
	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	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.		Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.
	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.
	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.
	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.		Giant zone: The giant zone offers extra space and flexibility.



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.



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



The oven cavity has 5 different cooking levels.



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



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

Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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