

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



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

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 | 3000, 4500, 7400 W |
| Limited Power Consumption Mode | Yes | 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 | Removable inner door | Yes |
| Fan number | 2 | Total no. of door glasses | 2 |
| Net volume of the cavity | 115 l | No. of thermo-reflective door glasses | 1 |
| 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 | Grill element | 1700 W |
| Light when oven door is open | Yes | Large grill - Power | 2900 W |
| Door opening | Flap down | Circular heating element - Power | 2 x 1550 W |
| Removable door | Yes | Grill type | Electric |
| Full glass inner door | Yes | | |

Options Main Oven

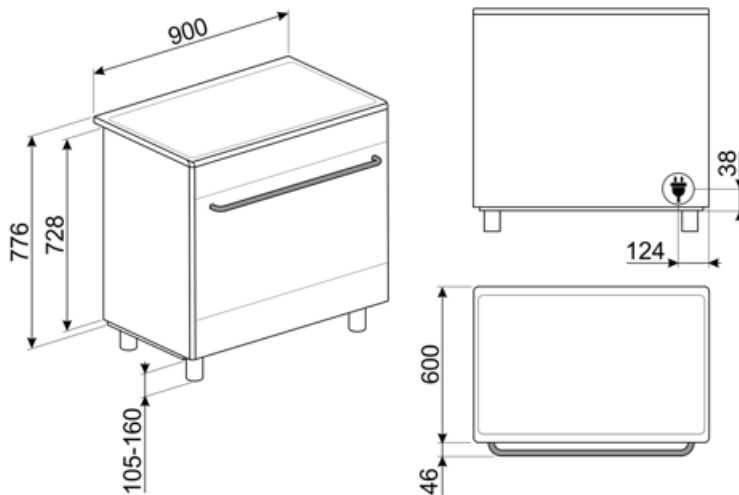
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| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | Maximum temperature | 260 °C |

Accessories included for Main Oven & Hob

| | | | |
|------------------------------|---|----------------|---|
| Rack with back and side stop | 1 | 20mm deep tray | 1 |
|------------------------------|---|----------------|---|

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 |



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



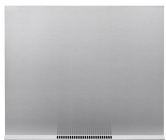
GTT

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



KIT90X9-1

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



KITPDQ

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



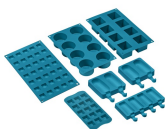
SCRP

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



AL90X9

Upstand suitable for 90 cm Concert cookers SX91



BN920

Enamelled tray 90cm cavity, 20mm deep



GTP

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



KIT600SNL-9

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



KITH95

Height extension kit (950 mm), stainless steel



PALPZ

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































SFLK1

Child lock



Symbols glossary

| | |
|---|---|
|  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p> |  <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p> |
|  <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p> |  <p>Installation in column: Installation in column</p> |
|  <p>Air cooling system: to ensure a safe surface temperatures.</p> |  <p>Double glazed doors: Number of glazed doors.</p> |
|  <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>Giant zone: The giant zone offers extra space and flexibility.</p> |  <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p> |

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|--|---|---|--|
|  | 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. |
|  | 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. |
|  | 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. |
|  | ... |  | Touch control |