

CG90IANT9

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

8017709288716

Α



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Series Hob colour

Type of control setting

hob

Standard

Enamelled metal

Classica

Assembled

Anthracite

Facia below the oven

Matt

Concerto

Stainless steel

Digi Touch

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Feet color

Smeg Classic

Stainless steel

2

Silver

DigiScreen

Full glass

Black

Smeg round handle

Brushed stainless steel

Black

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions



Static



Fan assisted



Turbo



Eco



Large grill



Fan assisted base

Cleaning functions



Vapor clean

SMEG SPA 28/11/2025

6



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 4

with Booster

Automatic switch off Yes

when overheat

Automatic pan Yes

detection

Minimum pan diameter

indication

Selected zone indicator Yes

Main Oven Technical Features























No. of lights 1 Fan number Net volume of the cavity 1151 Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power**

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes Full glass inner door Yes

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

Safety Thermostat Yes

Cooling system Tangential

371x724x418 mm Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

1700 W Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

50 °C Minimum Temperature Timer Yes

SMEG SPA 28/11/2025



End of cooking acoustic Yes alarm

Maximum temperature

260 °C

Accessories included for Main Oven & Hob

Rack with back and side 1

stop

40mm deep tray

Grill mesh

Electrical Connection

Electrical connection

rating

Current

Voltage Voltage 2 (V)

Electric cable

10600 W

46 A

220-240 V

380-415 V

Installed, Single phase

Additional connection

modalities

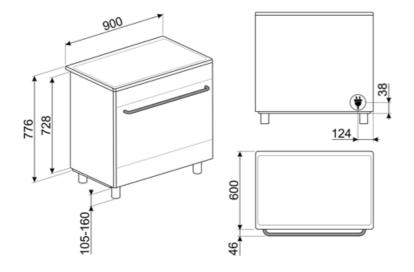
Frequency Terminal block

Plug

Double and Three Phase

50/60 Hz 5 poles

Not present



SMEG SPA 28/11/2025



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.

BN920

Enamelled tray 90cm cavity, 20mm 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.

KIT600SNL-9

Cover strip for hob back side, depth 60mm, suitable for 90cm single oven Concerto cookers

KIT90X9-1

Splashback, stainless steel, 90cm, for Concerto cookers with single MF or gas oven

KITPDQ

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)

SCRP

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

cavity

BN940

GTT

(1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

Splashback black, 90 cm, suitable for

KITH95

stainless steel, suitable for Concerto cookers (911-966mm)

PALPZ

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

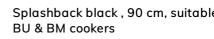




teflon-coated aluminum grid for 90 cm

Enamelled tray 90 cm, 40 mm deep

Totally extractable telescopic guides



Height extension feet (950mm),



SMEG SPA 28/11/2025



Symbols glossary



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.



Energy efficiency class A



Installation in column: Installation in column.



Touch control



Air cooling system: to ensure a safe surface temperatures.



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



Triple glazed doors: Number of glazed doors.



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.



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 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.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.

SMEG SPA 28/11/2025





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.



Vapor 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.

SMEG SPA 28/11/2025