

CG90IXT9

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709281236
Energy efficiency class	A



Aesthetics



Aesthetic	Classica	Controls colour	Stainless steel
Series	Concerto	No. of controls	2
Design	Standard	Serigraphy colour	Black
Colour	Stainless steel	Display name	DigiScreen
Finishing	Satin	Door	Full glass
Command panel finish	Stainless steel	Glass type	Stopsol
Logo	Embossed	Handle	Smeg round handle
Logo position	Facia below the oven	Handle Colour	Brushed stainless steel
Hob colour	Stainless steel	Feet color	Black
Type of control knobs	Smeg Classic		

Programs / Functions main oven

No. of cooking functions	6
Traditional cooking functions	



Static



Fan assisted



Turbo



Eco



Large grill




Fan assisted base

Cleaning functions



Vapor clean










Hob options

			
Control lock	Yes	Limited Power	3000, 4500, 7400 W
Limited Power	Yes	Consumption Mode in W	
Consumption Mode			

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	1	Removable inner door	Yes						
Fan number	1	Total no. of door glasses	3						
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	2000 W						
Removable door	Yes	Grill type	Electric						
Full glass inner door	Yes								

Options Main Oven

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

Maximum temperature 260 °C

Accessories included for Main Oven & Hob

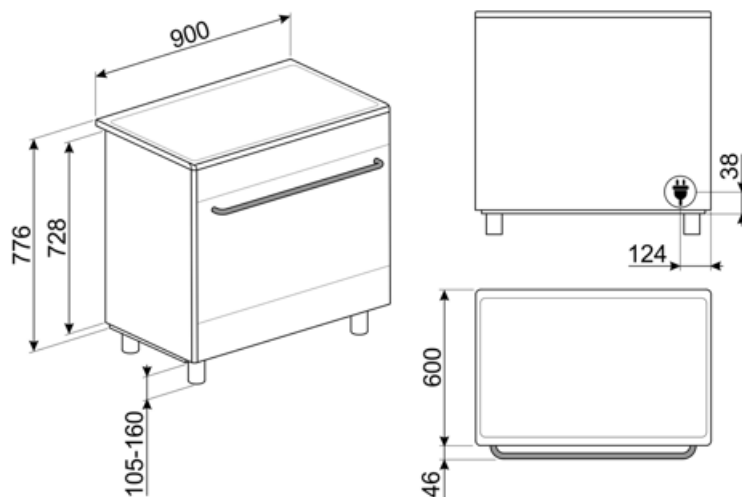
Rack with back and side stop 1
40mm deep tray 1

Grill mesh 1

Electrical Connection

Plug Not present
Electrical connection rating 10600 W
Current 46 A
Voltage 220-240 V
Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase
Additional connection modalities Double and Three Phase
Frequency 50/60 Hz
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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



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)



PPR9

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



SFLK1

Child lock



AL90X9

Upstand suitable for 90cm Concert cookers with gas hob and MF oven



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.



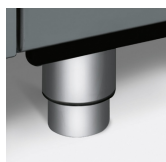
KIT600SNL-9

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



KITH95

Height extension feet (950mm), 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.



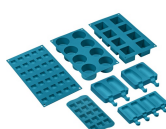
SCRP

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



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.
			Installation in column: Installation in column
	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.		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.		

Benefit (TT)

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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Touch control

Easy and intuitive timer setting with a single touch

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.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat