

# CG92IANT9

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Type of second oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

Energy efficiency class, second cavity

90x60 cm

2

**ELECTRICITY** 

Induction

Thermo-ventilated

Static

Vapor Clean

8017709293710

Α



# **Aesthetics**





Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

**Finishing** 

Series

Hob colour Type of control setting

hob

Standard

Stainless steel

Classica

**Embossed** 

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

4

Silver

DigiScreen

With 2 horizontal strips

Black

**Smeq Classic** 

Brushed stainless steel

Silver

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire



Eco

Large grill



Fan assisted base

**Cleaning functions** 



Vapor clean

**SMEG SPA** 28/11/2025

6



# Programs / Functions auxiliary oven

Cooking functions cavity 2

Traditional cooking functions, cavity 2

Static

Large grill

3

**Bottom** 

# 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

# Main Oven Technical Features

















No. of lights 1

Fan number Net volume of the cavity 70 l Gross volume, 1st cavity 791

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 Yes

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** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

360X460X425 mm

1200 W

Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W Circular heating element 2000 W

- Power

Grill type Electric

# Options Main Oven

Minimum Temperature Timer Yes End of cooking acoustic

alarm

50 °C Maximum temperature 260 °C



# Second Oven Technical Features

35 I



Net volume of the second cavity

Gross volume, 2nd 36 l

cavity

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks

No. of lights

Light type Incandescent

Light Power 25 W
Door opening Flap down

Removable door Yes
Full glass inner door Yes
Removable inner door Yes

No. total door glasses 3 No. thermo-reflective 1

door glasses

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

311x206x418 mm

Lower heating element - 700 W

power

Upper heating element - 600 W

Power

Grill element - power 1300 W Large grill - Power 1900 W Grill type Electric

# **Options Auxiliary Oven**

Minimum Temperature 50 °C Maximum temperature 245 °C

# Accessories included for Main Oven & Hob

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

20mm deep tray 1

# Accessories included for Secondary Oven

Rack with back and side 1 Grill mesh 1

stop

Wide baking tray 1

# **Electrical Connection**

Electrical connection 11000 W Additional connection Double and Three Phase

rating modalities

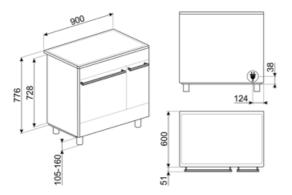
 Current
 33 A
 Frequency
 50/60 Hz

 Voltage
 220-240 V
 Terminal block
 5 poles

 Voltage 2 (V)
 380-415 V
 Plug
 Not present

Electric cable Installed, Single phase







# Compatible Accessories

#### **AIRFRY**

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.



#### AIRFRY2

Air fryer tray. 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.

### **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.

AL90X9

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



Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

## BN620-1

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



#### BNP608T

Teflon-coated tray, 8 mm depth, to be placed on the grid



#### **GTP**

Partially extractable telescopic quides (1 level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.



#### **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.



# KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



## KITPC92X9

Splashback, 90cm, stainless steel, for Concerto cookers with double pyrolitic ovens



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



# **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





SFLK1 Child lock



## **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

## **STONE**



Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



Symbols glossary			
A T	Energy efficiency class A		Installation in column: Installation in column.
DIGI	Touch control		Air cooling system: to ensure a safe surface temperatures.
DIGI screen	4.3 inch display with LED technology, usability with knobs + 3 touch keys	<b>3</b>	Triple glazed doors: Number of glazed doors.
ECO logic	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.	<b>(%)</b>	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.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.
<b>®</b>	Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.	ECO	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.

results. Used at the end of cooking, it gives a uniform browning to dishes.

Grill: Very intense heat coming only from above

from a double heating element. The fan is not active. Provides excellent grilling and gratinating

Light





Giant zone: The giant zone offers extra space and flexibility.



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 4 different cooking levels.



The oven cavity has 5 different cooking levels.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



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.



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# 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

### Removalble 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

### 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)



## Pizza stone (optional accessory)

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

# BBQ (optional accessory)

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

## Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

## Single turbine

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