

CX103GMBL

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

100x60 cm

2

ELECTRICITY

Gas

Thermo-ventilated Thermo-ventilated Ever Clean enamel

8017709336622

В



Aesthetics







Design

Command panel finish

Aesthetic

Logo

Colour

Logo position **Finishing**

Series

Hob colour Type of pan stands

Type of control setting hob

Standard

Enamelled metal

Classica Assembled

Black

Command panel Glossy black

Concerto

Black enamel

Cast Iron

Control knobs

Type of control knobs

Controls colour No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Feet color

Plinth

8

Silver

DigiScreen

Smeg Classic

Stainless steel

With frame

Black

Smeq Classic

Brushed stainless steel

none

Black

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Circulaire

Small grill

Large grill

Fan grill (large)

Programs / Functions auxiliary oven

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4



Cooking functions cavity 2
Traditional cooking functions, cavity 2

1



Circulaire

Programs / Functions third oven

No. of functions third oven

Full grill



Hob technical features

UR

Total no. of cook zones 5

Centrale sinistra - Gas - 2UR (dual) - 4.20 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front centre - Gas - AUX - 1.00 kW

Rear right - Gas - Rapid - 2.90 kW

Front right - Gas - Semi Rapid - 1.80 kW

Type of gas burners Standard

Automatic electronic Yes

ignition

Gas safety valves

Yes

Burner caps Matt black enamelled

Main Oven Technical Features

















No. of lights 1
Fan number 1

Net volume of the cavity 611 Gross volume, 1st cavity 701

Cavity material Ever Clean enamel

No. of shelves 4

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

Cooking time setting Start and Stop

Door opening Side opening

Removable door Yes
Full glass inner door Yes
Removable inner door Yes
Total no. of door glasses 3
No.of thermo-reflective 1
door glasses

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space 316x460x412 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2000 W

- Power

Options Main Oven

Timer Yes Minimum Temperature $50 \,^{\circ}\text{C}$ End of cooking acoustic Yes Maximum temperature $245 \,^{\circ}\text{C}$

alarm



Second Oven Technical Features



2 Fan number Net volume of the 84 I second cavity

Gross volume, 2nd 94 I cavity

Cavity material Ever Clean enamel No. of shelves

Metal racks Type of shelves

No. of lights

Light type Halogen **Light Power** 40 W

Door opening Side opening Removable door Yes Yes Full glass inner door No. total door glasses 2 No. thermo-reflective door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space 605x275x370 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2500 W

- Power

door glasses

Options Auxiliary Oven

Minimum Temperature 50 °C Maximum temperature 245 °C

Third Oven Technical Features



Net volume, 3rd cavity 35 I Removable inner door Yes Gross volume, 3rd 3 41 I No. total door glasses cavity No. of thermo-reflective

Cavity material Ever Clean enamel

No. of shelves Safety Thermostat Yes

Metal racks Type of shelves Cooling system **Tangential**

No. of lights Usable cavity space 169x440x443 mm 1

dimensions (HxWxD) Light type Halogen Temperature control Electro-mechanical 40 W **Light Power**

2700 W Large grill - Power Flap down Door opening Grill type Electric Removable door Yes

Tilting grill Yes Full glass inner door Yes

Options Third Oven

Minimum Temperature 50 °C Maximum temperature 260 °C

Accessories included for Main Oven & Hob

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



Accessories included for Secondary Oven

Oven grid with back

3

stop

Accessories included for Third Oven

Rack with back and side $\,\,1\,$

stop

40mm deep tray

1

Double and Three Phase

Electrical Connection

Electrical connection 8600 W

rating

 Current
 38 A

 Voltage
 220-240 V

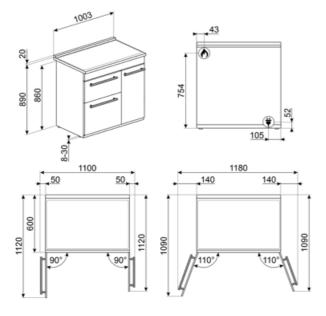
 Voltage 2 (V)
 380-415 V

Electric cable Installed, Single phase

Additional connection

modalities

Frequency 50/60 Hz
Terminal block 5 poles
Plug Not present





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.



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.



BG6090-1

Cast iron grill plate suitable for Concerto cookers and BM93-BU93



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.



BN640

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



BNP608T

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



GRM

Coffee machine support



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.



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.



KIT90N9

Splashback black, 90 cm, suitable for BU & BM cookers



Height extension kit (950mm), black, suitable for TR93 cookers (945-960mm)



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





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



WOKGHU

Cast iron WOK Support



Symbols glossary

***	Heavy duty cast iron pan stands: for maximum stability and strength.	A to	Energy efficiency class A
	Installation in column: Installation in column.	!!!	Air cooling system: to ensure a safe surface temperatures.
В	B: Product energy rating, measured from A+++ to D / G depending on the product family.	2 2	Double glazed doors: Number of glazed doors.
3	Triple glazed doors: Number of glazed doors.		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.
8	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.	··	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.
~~	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.
R	Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.	Ċ	Light
	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.
Ö	Side lights: Two opposing side lights increase visibility inside the oven.	. <u>2</u>	The oven cavity has 2 different cooking levels.

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The oven cavity has 9 different cooking levels.

The oven cavity has 4 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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



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



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



Knobs control



Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

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

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Single turbine

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