CX113GMBL

Categorie fornuis	110x60 cm
N. of cavities with energy label	2
Cavity heat source	Elektriciteit
Type kookplaat	Gas
Type primaire oven	Thermogeventileerd
Type secundaire oven	Thermogeventileerd
EAN-code	8017709348212
Energie-efficiëntieklasse	A
Energie-efficiëntieklasse, tweede oven	A



Design

Design	Standaard	**Bedieningsknoppen**	Smeg Classici
Afwerking bedieningspaneel	Gekleurd plaatstaal	**Kleur bedieningsknoppen**	Inox
Design	Classici	**Aantal bedieningsknoppen**	8
Logo	Geassembleerd	**Kleur serigrafie**	Zilver
Kleur	Zwart	**Display**	DigiScreen
Positie logo	Bedieningspaneel	**Deur**	Met kader
Afwerking	Glanzend zwart	**Type glas**	Zwart
Series	Concerto	**Handgreep**	Smeg Classici
Kleur kookplaat	Black enamel	**Kleur handgreep**	Geborsteld inox
Type pottendragers	Gietijzeren pottendragers	**Pootjes**	Geen
Bediening	Bedieningsknoppen	**Plint**	Zwart

Programma's / Functies

Aantal kookfuncties 4

Traditionele bereidingsfuncties

Circulatie (ventilator + circulaire)

Kleine grill

Grote grill

Ventilator + grote grill

Programma's / Functies secundaire oven

Aantal kookfuncties	1

Programma's / Functies derde oven

Aantal functies derde oven	1
Grote vlakgrill	

Technische specificaties kookplaat



Totaal aantal kookzones 6

Linksvoor - Gas - 2URP (dual) - 4.20 kW
Linksachter - Gas - RP - 3.00 kW
Linksvoor - Gas - AUX - 1.00 kW
Rechtsachter - Gas - SRD - 1.80 kW
Rechtsvoor - Gas - SRD - 1.80 kW
Rechts - Gas - RP - 3.00 kW

Type gasbranders	Standaard	**Thermobeveiliging**	Ja
Automatische vonkontsteking	Ja	**Branderdeksels**	Mat zwart geëmailleerd

Technische specificaties primaire oven



Aantal lampen	1	**Uitneembare ovendeur**	Ja
Aantal ventilatoren	1	**Volledig glazen binnendeur**	Ja
Netto volume 1e oven	61 l	**Uitneembaar glas binnendeur**	Ja
Bruto volume, oven 1	70 l	**Aantal ruiten ovendeur**	3
Materiaal ovenruimte	Ever Clean emaille	**Aantal thermo-reflecterende ruiten**	1
Aantal kookniveaus	4	**Veiligheidsthermostaat**	Ja
Type ovenrekken	Metalen zijsteunen	**Koelsysteem**	Mantelkoeling
Type licht	Halogeen	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	316x460x412 mm
Vermogen lamp	40 W	**Temperatuurregeling**	Elektro-mechanisch
Opties bereidingstijdprogrammering	Begin en eind	**Circulatie - vermogen**	2000 W
Opening deur	Side opening		

Opties primaire oven

Timer	Ja	**Minimum temperatuur**	50 °C

Geluidssignaal einde kooktijd	Ja	**Maximum temperatuur**	245 °C

Technische specificaties secundaire oven



Aantal ventilatoren	1	**Uitneembare ovendeur**	Ja
Netto volume 2e oven	61 l	**Volledig glazen binnendeur**	Ja
Bruto volume, oven 2	70 l	**Aantal ruiten ovendeur**	2
Materiaal ovenruimte	Ever Clean emaille	**Aantal thermo-reflecterende ruiten**	1
Aantal kookniveaus	4	**Veiligheidsthermostaat**	Ja
Type ovenrekken	Metalen zijsteunen	**Koelsysteem**	Mantelkoeling
Aantal lampen	1	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	605x275x370 mm
Type lamp	Halogeen	**Temperatuurregeling**	Elektro-mechanisch
Vermogen lamp	40 W	**Circulatie - vermogen**	2500 W
Opening deur	Side opening		

Opties secundaire oven

Minimum temperatuur	50 °C	**Maximum temperatuur**	245 °C

Technische specificaties derde oven



Netto volume, 3e oven	35 l	**Uitneembaar glas binnendeur**	Ja
Bruto volume, oven 3	41 l	**Aantal ruiten ovendeur**	3
Materiaal ovenruimte	Ever Clean emaille	**Aantal thermo-reflecterende ruiten**	1
Aantal kookniveaus	2	**Veiligheidsthermostaat**	Ja
Type ovenrekken	Metalen zijsteunen	**Koelsysteem**	Mantelkoeling
Aantal lampen	1	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	169x440x443 mm
Type lamp	Halogeen	**Temperatuurregeling**	Elektro-mechanisch
Vermogen lamp	40 W	**Grote vlakgrill - vermogen**	2700 W
Opening deur	Neerwaarts	**Type grill**	Elektrisch
Uitneembare ovendeur	Ja	**Kantelbare grill**	Ja
Volledig glazen binnendeur	Ja		

Opties derde oven

Minimum temperatuur	50 °C	**Maximum temperatuur**	260 °C

Meegeleverde accessoires primaire oven en kookplaat

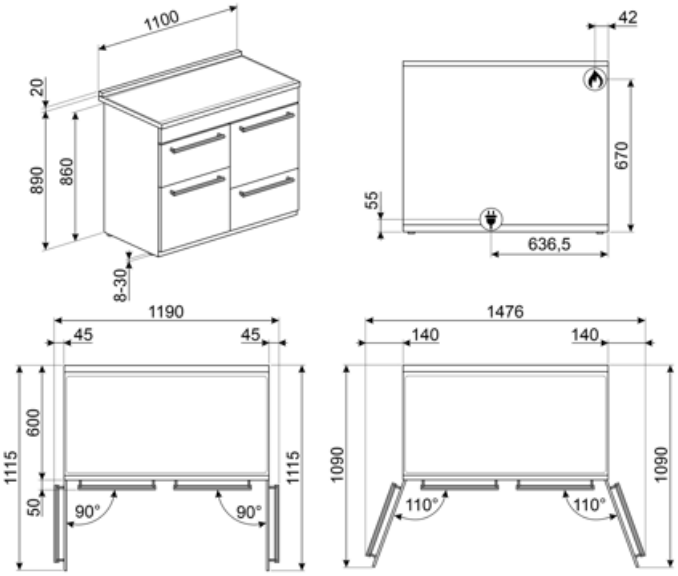
Ovenrooster met stop	1	**Bakplaat (40 mm)**	1
Bakplaat (20 mm)	1	**Inzetrooster**	1

Meegeleverde accessoires secundaire oven

Ovenrooster met stop	1	**Inzetrooster**	1
Bakplaat (40 mm)	1		

Elektrische aansluiting

Nominale aansluitwaarde	8400 W	**Type stroomkabel**	Double and Three Phase
Stroom	37 A	**Frequentie**	50/60 Hz
Spanning	220-240 V	**Connection box**	5 polig
Spanning 2 (V)	380-415 V	**Stekker**	Nee
Electric cable	Installed, Single phase		



Compatible Accessories



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.



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 bakplaat, 8mm diep



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.



KITH93

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



SFLK1

Child lock



WOKGHU

Gietijzeren wok steun



BBQ

Dubbelzijdig



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



GRM

Moka houder voor gaskookplaten



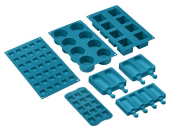
GTT

Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).



PALPZ

Pizzapallet inox met plooibaar handvat, 315x325 mm



SMOLD

Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

Symbols glossary



Energy efficiency class A



Installation in column: Installation in column.



Double 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.



Circulaire: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.



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.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



The oven cavity has 2 different cooking levels.



Heavy duty cast iron pan stands: for maximum stability and strength.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Ventilator met bovenste en onderste elementen: De elementen in combinatie met de ventilator zijn bedoeld om een meer gelijkmatige warmte te bieden, een methode die vergelijkbaar is met conventioneel koken, dus voorverwarmen is vereist. Het meest geschikt voor items die langzaam koken vereisen.



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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



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.

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

DIGIscreen display + bedieningsknoppen

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)

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)

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