

CX90GM

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

Gas

Thermo-ventilated Ever Clean enamel 8017709328900



Aesthetics



Design

Command panel finish

Aesthetic

Logo Colour

Series

Logo position

Finishing

Hob colour

Type of pan stands

Standard

Stainless steel

Classica

Embossed

Stainless steel

Facia below the oven

Satin

Concerto

Stainless steel

Matt black enamelled flat

Type of control setting

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Door

Glass type

Handle

Handle Colour

Feet color

Control knobs

Smeg Classic

Stainless steel

Black

Full glass

Black

Smeq Classic

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

Other functions



Defrost by time

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Cleaning functions



Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 4.00 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Automatic electronic

ignition

Gas safety valves Burner caps

Yes

Matt black enamelled

Main Oven Technical Features























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

Ever Clean enamel Cavity material

No. of shelves

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

Cooking time setting Contaminuti + fine cottura

Door opening Flap down

Removable door Yes Full glass inner door Yes

Removable inner door Yes Total no. of door glasses 2 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space 371x724x418 mm

dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element 1700 W

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

End of cooking acoustic

alarm

Maximum temperature 260 °C

Minimum Temperature 50 °C

Accessories included for Main Oven & Hob

Moka stand 20mm deep tray 1

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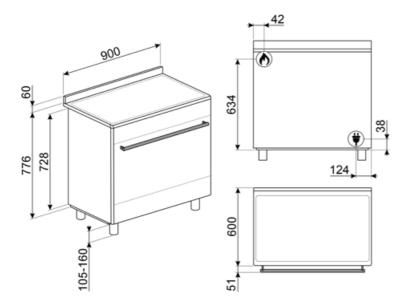
Rack with back and side 1 stop

Electrical Connection

Electrical connection 3200 W Power supply cable 120 cm

rating length

Current14 AFrequency50/60 HzVoltage220-240 VTerminal block3 polesElectric cableInstalled, Single phasePlugNot present



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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.



teflon-coated aluminum grid for 90 cm cavity



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.

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

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

BG6090-1

Concerto cookers and BM93-BU93

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)

SFLK1

Child lock





Cast iron grill plate suitable for







Symbols glossary



Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



Installation in column: Installation in column.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



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.



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.



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.



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.



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.



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.



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.



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



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.

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The oven cavity has 5 different cooking levels.

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

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.

.5

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