

CX91GMBL

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709329501
Energy efficiency class	A



Aesthetics

	Design	Standard	Type of control setting	Control knobs
	Command panel finish	Enamelled metal	Control knobs	Smeg Classic
	Aesthetics	Classic	Controls colour	Stainless steel
	Logo	Embossed	No. of controls	8
	Colour	Black	Serigraphy colour	Black
	Logo position	Facia below the oven	Door	Full glass
	Finishing	Gloss Black	Glass type	Black
	Series	Concert	Handle	Smeg Classic
	Hob colour	Black enamel	Handle Colour	Brushed stainless steel
	Type of pan stands	Matte black enamelled flat	Feet	Black

Programs / Functions

No. of cooking functions	6
Traditional cooking functions	

 Static

 Fan assisted



Turbo (circulaire + bottom + upper + fan)

 ECO

 Large grill



Fan assisted base

End of cooking acoustic alarm
Yes
Minimum Temperature 50 °C

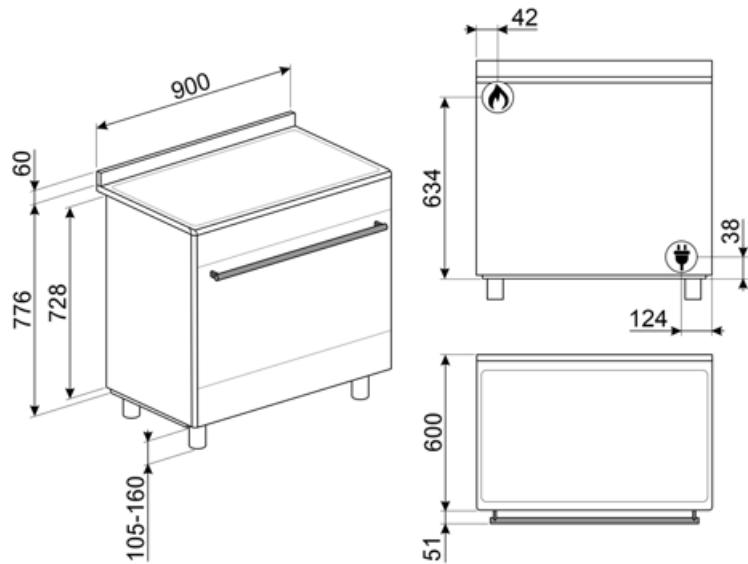
Maximum temperature 260 °C

Accessories included for Main Oven & Hob

Chrome shelf with back and side stop	1	20mm deep tray	1
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Electrical Connection

Max Power Draw	3200 W	Power supply cable length	120 cm
Current	14 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles
Type of electric cable	Yes, Single phase	Plug	No



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

BN920



Enamelled tray 90cm cavity, 20mm deep

BN940



Enamelled tray 90 cm, 40 mm deep

GTP



Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished

GTT



Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished

KITH95



Height extension kit (950 mm), stainless steel



KITPDQ

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

PALPZ



Pizza shovel with fold away handle width: 315mm length : 325mm



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

Symbols glossary

 A	A: Product drying performance, measured from A+++ to D / G depending on the product family	 Installation in column: Installation in column
 Knobs control		 Air cooling system: to ensure a safe surface temperatures.
 Defrost by time: with this function the time of thawing of foods are determined automatically.		 Double glazed doors: Number of glazed doors.
 Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.		 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 with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.		 Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
 ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.		 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.
 Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.		 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.
 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.		