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

Other functions


Defrost by time

Cleaning functions


Vapor Clean

Hob options

Minute minder	1

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	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matte black enamelled

Main Oven Technical Features



No. of lights	1	**Removable inner door**	Yes
Fan number	1	**Total no. of door glasses**	2
Net volume of the cavity	115 litres	**No.of thermo-reflective door glasses**	1
Gross volume, 1st cavity	129 l	**Safety Thermostat**	Yes
Cavity material	Easy clean enamel	**Cooling system**	Tangential
Shelf positions	5	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Type of shelves	Metal racks	**Temperature control**	Electro-mechanical
Light type	Halogen	**Lower heating element power**	1700 W
Light power	40 W	**Upper heating element - Power**	1200 W
Cooking time setting	Timer + end of cooking	**Grill elememt**	1700 W
Door opening	Flap down	**Large grill - Power**	2900 W
Removable door	Yes	**Circular heating element - Power**	2000 W
Full glass inner door	Yes	**Grill type**	Electric

Options Main Oven

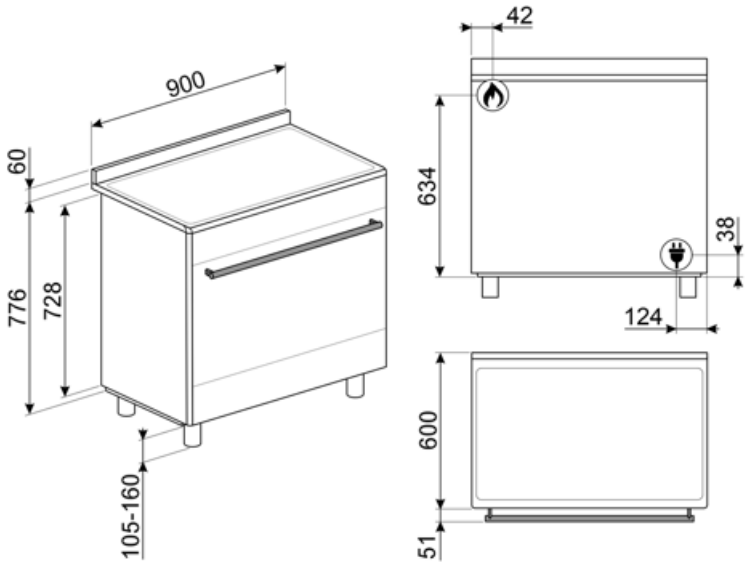
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C
Minimum Temperature	50 °C		

Accessories included for Main Oven & Hob

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

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



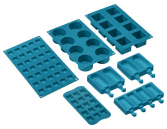
PALPZ

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: Product drying performance, measured from A+++ to D / G depending on the product family



Knobs control



Defrost by time: with this function the time of thawing of foods are determined automatically.



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 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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



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.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



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.



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.



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.



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 5 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.