

# 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



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

## Programs / Functions

<b>No. of cooking functions</b>	6
<b>Traditional cooking functions</b>	

 Static	 Fan assisted	 Turbo (circulaire + bottom + upper + fan)
 ECO ECO	 Large grill	 Fan assisted base

## Other functions

 Defrost by time


## Cleaning functions

 Vapor Clean











## Hob options

Minute minder 1

## Hob technical features

			
<b>Total no. of cook zones</b> 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			
<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

## Main Oven Technical Features

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

## Options Main Oven

End of cooking acoustic alarm Yes  
 Minimum Temperature 50 °C

Maximum temperature 260 °C

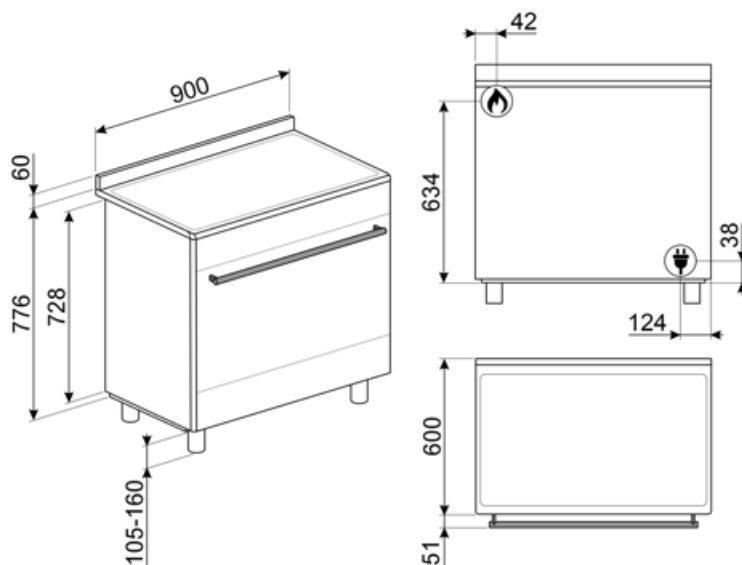
## Accessories included for Main Oven & Hob

Rack with back and side stop 1  
 20mm deep tray 1

## Electrical Connection

Max Power Draw 3200 W  
 Current 14 A  
 Voltage 220-240 V  
 Type of electric cable Yes, Single phase

Power supply cable length 120 cm  
 Frequency 50/60 Hz  
 Terminal block 3 poles



## Not included 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.



### GTP

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



### PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### BG6090-1

Cast iron grill plate suitable for Concert cookers



### PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



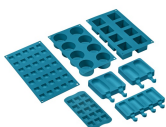
### PALPZ

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



### 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



### SFLK1

Child lock



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BBQ9



### KITH95

Height extension kit (950 mm), stainless steel



### KITPDQ

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

























### GTT

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



## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Installation in column: Installation in column</p>
 <p>Knobs control</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Double glazed doors: Number of glazed doors.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>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.</p>
 <p>The oven cavity has 5 different cooking levels.</p>	 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>
 <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>

## Benefit

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### **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.

### **Gas hob**

Induction offers fast cooking and precise temperature control

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

### **Vapor Clean**

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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### **Single turbine**

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Tangential cooling**

New cooling system with tangential fan and airflow from the door to the splashback

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **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

**BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

**Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

**Knobs control**

Easy and intuitive timer setting with a elegant knobs