

# CX91GMBL

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

Vapor Clean

8017709329501

Α



## **Aesthetics**



Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Series Hob colour

Type of pan stands

Standard

**Enamelled** metal

Classica Embossed

DI I

Black

Facia below the oven

Glossy black

Concerto

Black enamel

Matt black enamelled flat

Type of control setting

hob

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

8

Black

Full glass

Black

Smeg Classic

Brushed stainless steel

Black

# Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

 $\widehat{\phantom{a}}$ 

Static



Fan assisted



Turbo



Eco



Large grill



Fan assisted base

Other functions



Defrost by time

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6



## Cleaning functions



## Hob options

Minute minder

## Hob technical features

UR

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

Yes

1

ignition

Gas safety valves

**Burner** caps

Matt black enamelled

371x724x418 mm

1700 W

Yes

## **Main Oven Technical Features**



















No. of lights Fan number 1 Net volume of the cavity 115 l Gross volume, 1st cavity 129 |

Cavity material Ever Clean enamel

No. of shelves

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

Cooking time setting Contaminuti + fine cottura

50 °C

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 dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element

power

Upper heating element - 1200 W

**Power** 

1700 W Grill elememt Large grill - Power 2900 W Circular heating element 2000 W

- Power

Grill type Electric

# **Options Main Oven**

End of cooking acoustic

Minimum Temperature

alarm

260 °C Maximum temperature

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## Accessories included for Main Oven & Hob

Rack with back and side 1 stop

20mm deep tray

1

120 cm

## **Electrical Connection**

Electrical connection 3200 W

rating

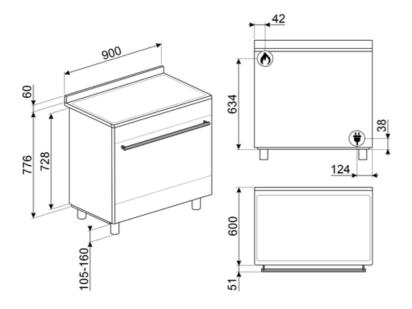
Current 14 A Voltage 220-240 V

Electric cable Installed, Single phase

Power supply cable

length

Frequency 50/60 Hz
Terminal block 3 poles
Plug Not 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.



## BBQ9

teflon-coated aluminum grid for 90 cm cavity



Cast iron grill plate suitable for Concerto cookers and BM93-BU93



### **BN920**

Enamelled tray 90cm cavity, 20mm deep



#### **BN940**

Enamelled tray 90 cm, 40 mm 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.



#### **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.



### KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



### **KITPDQ**

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)



### 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.



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

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## 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 UR 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 115 lt space in the oven cavity in litres.

Knobs control

.5

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