



CX91IMBL

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709343194
Energy efficiency class	A











Aesthetics

			
Aesthetic	Classic	Control knobs	Smeg Classic
Serie	Concerto	Controls colour	Stainless steel
Design	Standard	No. of controls	2
Colour	Black	Serigraphy colour	Silver
Finishing	Black	Display	Touch
Command panel finish	Enamelled metal	Door	Full glass
Logo	Embossed	Glass type	Black
Logo position	Facia below the oven	Handle	Smeg Classic
Hob colour	Black enamel	Handle Colour	Brushed stainless steel
Type of control setting	Touch controls	Feet	Black
Slider	Red		

Programs / Functions


No. of cooking functions 8

Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Eco	 Small grill	 Large grill
 Fan grill (large)	 Fan assisted bottom	

Cleaning functions Catalytic










Hob options

			
Control lock	Yes	Limited Power	3000, 4500, 7400 W
Limited Power	Yes	Consumption Mode in W	
Consumption Mode			

Hob technical features

			
Total no. of cook zones 4			
Front left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm			
Rear left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm			
Rear right - Induction - giant - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm			
Front right - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm			
No. of cooking zones with Booster	4	Minimum pan diameter indication	Yes
Automatic switch off when overheat	Yes	Selected zone indicator	Yes
Automatic pan detection	Yes		

Main Oven Technical Features

									
No. of lights	2	Removable inner door	Yes						
Fan number	2	Total no. of door glasses	2						
Net volume of the cavity	115 l	No. of thermo-reflective door glasses	1						
Gross volume, 1st cavity	129 l	Safety Thermostat	Yes						
Cavity material	Ever Clean enamel	Cooling system	Tangential						
No. of shelves	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	Start and Stop	Grill element	1700 W						
Light when oven door is open	Yes	Large grill - Power	2900 W						
Door opening	Flap down	Circular heating element - Power	2 x 1550 W						
Removable door	Yes	Grill type	Electric						
Full glass inner door	Yes								

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
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End of cooking acoustic alarm Yes

Maximum temperature 260 °C

Accessories included for Main Oven & Hob

Rack with back and side stop 1

20mm deep tray 1

Electrical Connection

Electrical connection rating 10600 W

Current 46 A

Voltage 220-240 V

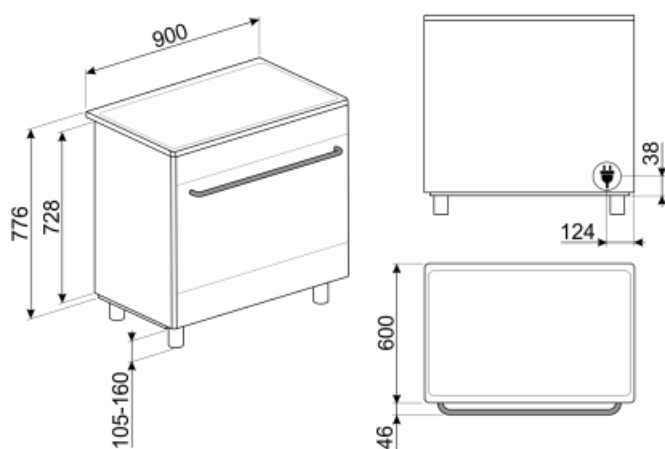
Voltage 2 (V) 380-415 V

Type of electric cable installed Yes, Single phase

Type of electric cable Yes, Double and Three Phase

Frequency 50/60 Hz

Terminal block 5 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.



AL90X9

Upstand suitable for 90 cm Concert cookers SX91



GTP

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



AL90

Upstand suitable for 90 cm Concert cookers



KIT600SNL-9

Cover strip for hob back side, suitable for 90 cm Concerto cookers



KIT90X9-1

Splash back, 90x60 cm, stainless steel, for Concerto cookers



KITPDQ

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



PALPZ

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



PPX6090

Stainless steel grill plate suitable for 90 cm Concerto cookers



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.



PPR9

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



BBQ9



KITH95

Height extension kit (950 mm), stainless steel



SCRP

Induction and ceramic hobs and teppanyaki scraper



GTT

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























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 (TT)

	Power booster: option allows the zone to work at full power when very intense cooking is necessary.		Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		Installation in column: Installation in column
	Air cooling system: to ensure a safe surface temperatures.		Double glazed doors: Number of glazed doors.
	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		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.		Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.
	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.
	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.		Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
	Giant zone: The giant zone offers extra space and flexibility.		Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.



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.



Vapour 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.



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Touch control

Benefit (TT)

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.

Catalysis

Easy oven cleaning through the use of catalytic panels in the cavity

This permanent process allows continuous cleaning and degreasing of the three cavity walls, starting its grease oxidation phase when the oven reaches 200°C.

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

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

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

Touch control

Easy and intuitive timer setting with a single touch

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat

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)