

# CX91IMBL

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean, Catalytic
EAN code	8017709343194
Energy efficiency class	A



## Aesthetics



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

## Cleaning functions

Catalytic



## Hob options



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

## 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 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	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

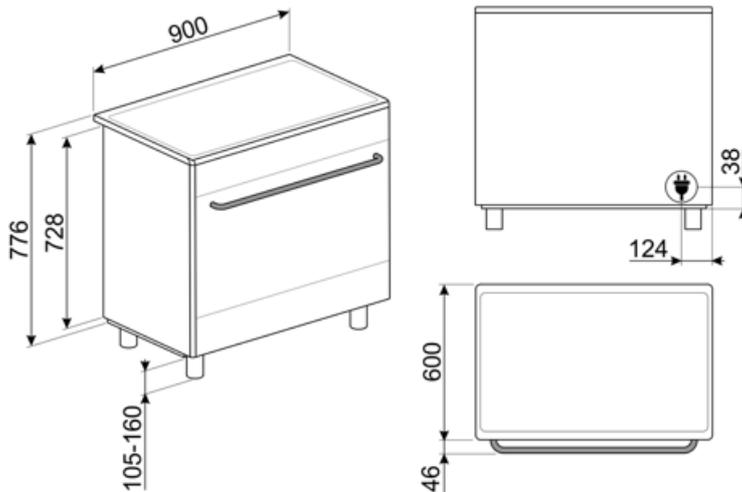
Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

## Accessories included for Main Oven & Hob

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

## Electrical Connection

Max Power Draw	10600 W	Additional connection modalities	Yes, Double and Three Phase
Current	46 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	No
Cable testing	Yes		



## 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



### BN940

Enamelled tray 90 cm, 40 mm deep



### GTT

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



### KIT90X9-1

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



### KITPDQ

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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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



### AL90X9

Upstand suitable for 90 cm Concert cookers SX91



### BN920

Enamelled tray 90cm cavity, 20mm deep



### GTP

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



### KIT600SNL-9

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



### KITH95

Height extension kit (950 mm), stainless steel



### PALPZ

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



### SFLK1

Child lock



## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p>
 <p>Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three self-cleaning panels coated with a special enamel that promotes the progressive elimination of traces of grease and odors caused by cooking.</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Double glazed doors: Number of glazed doors.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</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>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.</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>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.</p>



**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.



**Overheat protection:** The safety system that automatically turns off the hob in case of overheating of the control unit.



**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.



The capacity indicates the amount of usable space in the oven cavity in litres.



Touch control



**Giant zone:** The giant zone offers extra space and flexibility.



**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.



**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.



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



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.