

# CX91IMBL

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

Induction

Thermo-ventilated
Vapor Clean, Catalytic

8017709343194

Α



## **Aesthetics**





Design

Command panel finish

Aesthetic

Logo

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Colour

Logo position

Finishing

Series

Hob colour

Type of control setting

hob

**Hob LED colours** 

Standard

Enamelled metal

Classica

Embossed

DI I

Black

Facia below the oven

Black Concerto

Dlarak anama

Black enamel

Digi Touch

Red

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Feet color

Smeg Classic

Stainless steel

2

Silver

DigiScreen

Full glass

Black

**Smeg Classic** 

Brushed stainless steel

Black

# Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

 $\Box$ 

Static

**Æ** 

Fan assisted



Circulaire

ECO

Fco

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Small grill



Large grill

**%** 

Fan grill (large)



Fan assisted base

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## Cleaning functions

Catalytic



## **Hob options**





Control lock Yes **Limited Power** Yes Consumption Mode

**Limited Power** 

3000, 4500, 7400 W

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

4 with Booster

Automatic switch off Yes

when overheat

Automatic pan

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes

## Main Oven Technical Features















Yes





No. of lights 2 Fan number 2 Net volume of the cavity 115 l Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves

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

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes Full glass inner door Yes Removable inner door Total no. of door glasses 2 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space

371x724x418 mm

1700 W

dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2 x 1550 W

- Power

Grill type Electric

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# **Options Main Oven**

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

alarm

## Accessories included for Main Oven & Hob

Rack with back and side 1 Catalityc panels

stop

20mm deep tray 1

## **Electrical Connection**

**Electrical connection** 10600 W Additional connection Double and Three Phase

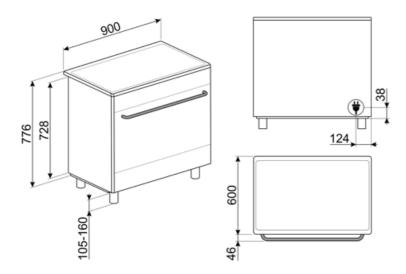
rating

Current 46 A Voltage 220-240 V Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase

modalities

50/60 Hz Frequency Terminal block 5 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.



teflon-coated aluminum grid for 90 cm cavity



Enamelled tray 90 cm, 40 mm deep



**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.

### KIT90X9-1

Splashback, stainless steel, 90cm, for Concerto cookers with single MF or gas

## **KITPDO**

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

### AL90X9

Upstand suitable for 90cm Concert cookers with gas hob and MF oven

#### **BN920**

Enamelled tray 90cm cavity, 20mm 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.

#### KIT600SNL-9

Cover strip for hob back side, depth 60mm, suitable for 90cm single oven Concerto cookers

### KITH95

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

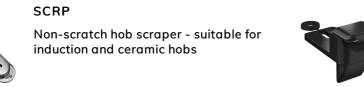
## **PALPZ**

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			
P	Power booster: option allows the zone to work at full power when very intense cooking is necessary.	C.	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 progessive elimination of traces of grease and odors caused by cooking.
A D	Energy efficiency class A	8	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
	Installation in column: Installation in column.	<b>!!!</b>	Air cooling system: to ensure a safe surface temperatures.
<b>2</b> 2	Double glazed doors: Number of glazed doors.	ECO logic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	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.
<b>&amp;</b>	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.		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.
<b>ૠ</b>	Circulaire: it is the perfect function for cooking all	ECO	ECO: low energy consumption cooking: this

(30) types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.

> 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.

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.

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.

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Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



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.



Vapor 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.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Touch control

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