

# CX92GM

|  |                   |
|--|-------------------|
| Cooker size                            | 90x60 cm          |
| N. of cavities with energy label       | 2                 |
| Cavity heat source                     | Electric          |
| Hob type                               | Gas               |
| Type of main oven                      | Thermo-ventilated |
| Type of second oven                    | Static            |
| Cleaning system main oven              | Vapor Clean       |
| EAN code                               | 8017709341381     |
| Energy efficiency class                | A                 |
| Energy efficiency class, second cavity | A                 |



## Aesthetics



|                                |                      |                            |                         |
|--------------------------------|----------------------|----------------------------|-------------------------|
| <b>Design</b>                  | Standard             | <b>Control knobs</b>       | Smeg Classic            |
| <b>Command panel finish</b>    | Stainless steel      | <b>Controls colour</b>     | Stainless steel         |
| <b>Aesthetics</b>              | Classic              | <b>No. of controls</b>     | 8                       |
| <b>Logo</b>                    | Embossed             | <b>Serigraphy colour</b>   | Black                   |
| <b>Colour</b>                  | Stainless steel      | <b>Display</b>             | Touch                   |
| <b>Logo position</b>           | Facia below the oven | <b>Door</b>                | Full glass              |
| <b>Upstand</b>                 | Yes                  | <b>Glass type</b>          | Black                   |
| <b>Series</b>                  | Concert              | <b>Handle</b>              | Smeg Classic            |
| <b>Hob colour</b>              | Stainless steel      | <b>Handle Colour</b>       | Brushed stainless steel |
| <b>Type of pan stands</b>      | Cast Iron            | <b>Storage compartment</b> | Door                    |
| <b>Type of control setting</b> | Control knobs        | <b>Feet</b>                | Black                   |

## Programs / Functions

No. of cooking functions 6

Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Large grill



Fan assisted base

Cleaning functions



Vapor Clean

## Programs / Functions Auxiliary Oven

Cooking functions cavity 2

4

Bottom element + Upper element



Traditional cooking functions, cavity 2



Static



Small grill



Large grill



Bottom

## Hob technical features

UR

Total no. of cook zones 5

Front left - Gas - Rapid - 3.00 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 3.50 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Gas safety valves Yes

Automatic electronic ignition Yes

Burner caps

Matte black enamelled

## Main Oven Technical Features



|                              |                   |
|------------------------------|-------------------|
| No. of lights                | 1                 |
| Fan number                   | 1                 |
| Net volume of the cavity     | 70 litres         |
| Gross volume, 1st cavity     | 79 l              |
| Cavity material              | Easy clean enamel |
| Shelf positions              | 5                 |
| Type of shelves              | Metal racks       |
| Light type                   | Halogen           |
| Light power                  | 40 W              |
| Cooking time setting         | Start and Stop    |
| Light when oven door is open | Yes               |
| Door opening                 | Flap down         |
| Removable door               | Yes               |

|  |                    |
|--|--------------------|
| Full glass inner door                  | Yes                |
| Removable inner door                   | Yes                |
| Total no. of door glasses              | 3                  |
| No. of thermo-reflective door glasses  | 1                  |
| Safety Thermostat                      | Yes                |
| Cooling system                         | Tangential         |
| Usable cavity space dimensions (HxWxD) | 360X460X425 mm     |
| Temperature control                    | Electro-mechanical |
| Lower heating element power            | 1200 W             |
| Upper heating element - Power          | 1000 W             |
| Grill element                          | 1700 W             |
| Circular heating element - Power       | 2000 W             |
| Grill type                             | Electric           |

## Options Main Oven

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

## Second Oven Technical Features



|                                 |                   |  |                    |
|---------------------------------|-------------------|--|--------------------|
| Net volume of the second cavity | 35 litres         | No. total door glasses                 | 3                  |
| Gross volume, 2nd cavity        | 36 l              | No. thermo-reflective door glasses     | 1                  |
| Cavity material                 | Easy clean enamel | Safety Thermostat                      | Yes                |
| Shelf positions                 | 4                 | Cooling system                         | Tangential         |
| Type of shelves                 | Metal racks       | Usable cavity space dimensions (HxWxD) | 311x206x418 mm     |
| No. of lights                   | 1                 | Temperature control                    | Electro-mechanical |
| Light type                      | Incandescent      | Lower heating element - power          | 700 W              |
| Light power                     | 25 W              | Upper heating element - Power          | 600 W              |
| Door opening                    | Flap down         | Grill element - power                  | 1300 W             |
| Removable door                  | Yes               | Large grill - Power                    | 1900 W             |
| Full glass inner door           | Yes               | Grill type                             | Electric           |
| Removable inner door            | Yes               |  |                    |

## Options Auxiliary Oven

|                     |       |                     |        |
|---------------------|-------|---------------------|--------|
| Minimum Temperature | 50 °C | Maximum temperature | 245 °C |
|---------------------|-------|---------------------|--------|

## Accessories included for Main Oven & Hob

|                                      |   |                |   |
|--------------------------------------|---|----------------|---|
| Chrome shelf with back and side stop | 1 | 40mm deep tray | 1 |
| 20mm deep tray                       | 1 | Grill mesh     | 1 |

## Accessories included for Secondary Oven

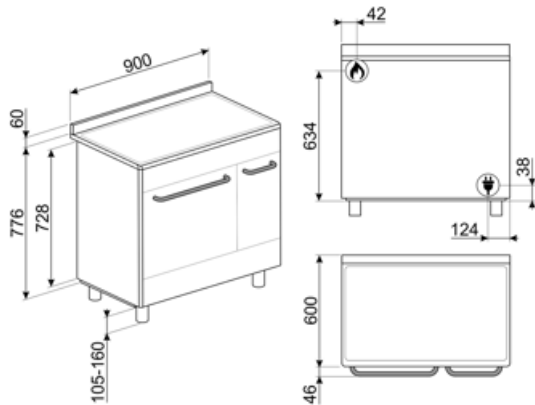
|                                      |   |            |   |
|--------------------------------------|---|------------|---|
| Chrome shelf with back and side stop | 1 | Grill mesh | 1 |
| Wide baking tray                     | 1 |            |   |

## Electrical Connection

|                |        |                           |        |
|----------------|--------|---------------------------|--------|
| Max Power Draw | 4800 W | Power supply cable length | 120 cm |
| Current        | 21 A   |                           |        |

**Voltage** 220-240 V  
**Voltage 2 (V)** 380-415 V  
**Type of electric cable** Yes, Single phase

**Additional connection modalities** Yes, Double and Three Phase  
**Frequency** 50/60 Hz  
**Terminal block** 5 poles  
**Plug** No



## Compatible Accessories

### AIRFRY

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



### BN620-1

Enamelled tray, 20mm deep



### BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



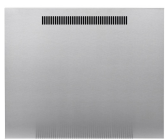
### GTT

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



### KITPC92X9

Splash back, 90x60 cm, stainless steel, for Concert cookers, double pyrolitic cavity



### PALPZ

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



### AIRFRY2

Air fryer tray. 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.



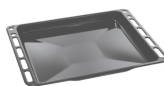
### BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



### BN640

Enamelled tray, 40mm deep



### GTP

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



### KITH95

Height extension kit (950 mm), stainless steel



### KITPDQ

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



### 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



### STONE

Rectangular refractory stone. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.

## Symbols glossary

|   |  |
|---|--|
|  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>  |  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>  |
|  <p>Installation in column: Installation in column</p>  |  <p>Air cooling system: to ensure a safe surface temperatures.</p>  |
|  <p>Triple 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>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>Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.</p>   |  <p>Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.</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> |
|  <p>Light</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>  |



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 4 different cooking levels.



The oven cavity has 5 different cooking levels.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Ultra rapid burners: Powerful ultra rapid burners 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 space in the oven cavity in litres.



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



Knobs control

## Benefit

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### **Gas hob**

Gas provides constant control of the heat source, with an immediate change in temperature

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

### **Vapor Clean**

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

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### **Touch control**

Easy and intuitive timer setting with a single touch

### **Storage compartment**

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

### **Circulaire**

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.

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Tangential cooling**

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

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

**Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

**Pizza stone (optional accessory)**

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

**BBQ (optional accessory)**

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

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency

**Single turbine**

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