CX92GMBL

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	8017709367008
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics

Design	Standard	**Control knobs**	Smeg Classic
Command panel finish	Enamelled metal	**Controls colour**	Stainless steel
Aesthetics	Classic	**No. of controls**	8
Logo	Embossed	**Serigraphy colour**	Silver
Colour	Black	**Display**	Touch
Logo position	Facia below the oven	**Door**	Full glass
Finishing	Gloss Black	**Glass type**	Black
Series	Concert	**Handle**	Smeg Classic
Hob colour	Black enamel	**Handle Colour**	Brushed stainless steel
Type of pan stands	Cast Iron	**Feet**	Black
Type of control setting	Control knobs		

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



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	**Full glass inner door**	Yes
Fan number	1	**Removable inner door**	Yes
Net volume of the cavity	70 litres	**Total no. of door glasses**	3
Gross volume, 1st cavity	79 l	**No.of thermo-reflective door glasses**	1
Cavity material	Easy clean enamel	**Safety Thermostat**	Yes
Shelf positions	5	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	360X460X425 mm
Light type	Halogen	**Temperature control**	Electro-mechanical
Light power	40 W	**Lower heating element power**	1200 W
Cooking time setting	Start and Stop	**Upper heating element - Power**	1000 W
Light when oven door is open	Yes	**Grill elememt**	1700 W
Door opening	Flap down	**Circular heating element - Power**	2000 W
Removable door	Yes	**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



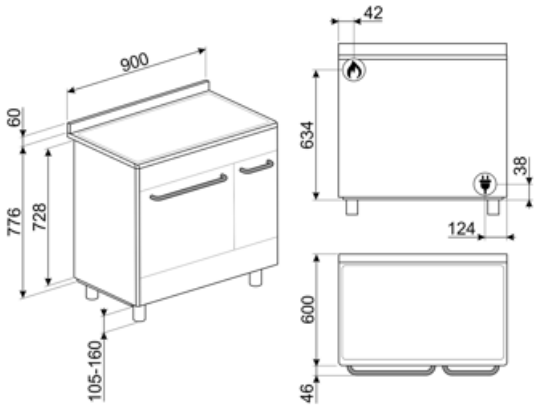
Chrome shelf, tray support	1	**40mm deep tray**	1
Chrome shelf with back and side stop	1	**Grill mesh**	1
Top oven chrome shelf with back stop	1	**Telescopic Guide rails, partial Extraction**	1
20mm deep tray	1		

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
Current	21 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V
Type of electric cable	Yes, Single phase
Power supply cable length	120 cm
Additional connection modalities	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	5 poles
Plug	No



Compatible Accessories



GTP

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



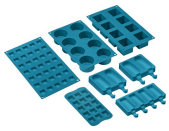
SFLK1

Child lock



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



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



Light



The inner door glass: can be removed with a few quick movements for cleaning.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



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 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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.

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.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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

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

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

Removalble 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

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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

Single turbine

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