

# CX92GMBL

|                                        |                   |
|----------------------------------------|-------------------|
| Cooker size                            | 90x60 cm          |
| N. of cavities with energy label       | 2                 |
| Cavity heat source                     | ELECTRICITY       |
| 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



|                                    |                      |                              |                         |
|------------------------------------|----------------------|------------------------------|-------------------------|
| <b>Design</b>                      | Standard             | <b>Type of control knobs</b> | Smeg Classic            |
| <b>Command panel finish</b>        | Enamelled metal      | <b>Controls colour</b>       | Stainless steel         |
| <b>Aesthetic</b>                   | Classica             | <b>No. of controls</b>       | 8                       |
| <b>Logo</b>                        | Embossed             | <b>Serigraphy colour</b>     | Silver                  |
| <b>Colour</b>                      | Black                | <b>Display name</b>          | DigiScreen              |
| <b>Logo position</b>               | Facia below the oven | <b>Door</b>                  | Full glass              |
| <b>Finishing</b>                   | Glossy black         | <b>Glass type</b>            | Black                   |
| <b>Series</b>                      | Concerto             | <b>Handle</b>                | Smeg Classic            |
| <b>Hob colour</b>                  | Black enamel         | <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 hob</b> | Control knobs        | <b>Feet color</b>            | Black                   |

## Programs / Functions main oven

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

Matt black enamelled

## Main Oven Technical Features



|                              |                   |
|------------------------------|-------------------|
| No. of lights                | 1                 |
| Fan number                   | 1                 |
| Net volume of the cavity     | 70 l              |
| Gross volume, 1st cavity     | 79 l              |
| Cavity material              | Ever Clean enamel |
| No. of shelves               | 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 l              | No. total door glasses                 | 3                  |
| Gross volume, 2nd cavity        | 36 l              | No. thermo-reflective door glasses     | 1                  |
| Cavity material                 | Ever Clean enamel | Safety Thermostat                      | Yes                |
| No. of shelves                  | 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



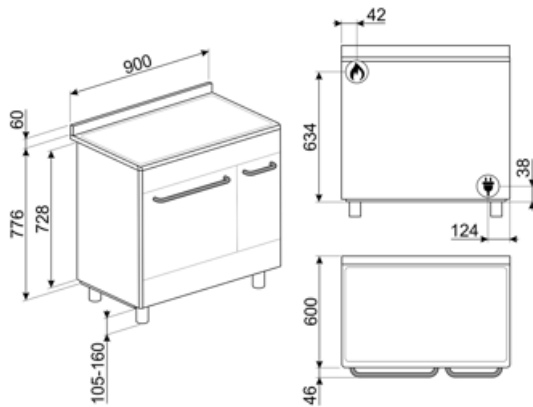
|                              |   |                                            |   |
|------------------------------|---|--------------------------------------------|---|
| Chrome shelf, tray support   | 1 | 40mm deep tray                             | 1 |
| Rack with back and side stop | 1 | Grill mesh                                 | 1 |
| TOP Oven grid with back stop | 1 | Telescopic Guide rails, partial Extraction | 1 |
| 20mm deep tray               | 1 |                                            |   |

## Accessories included for Secondary Oven

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

## Electrical Connection

|                                     |                         |                                         |                        |
|-------------------------------------|-------------------------|-----------------------------------------|------------------------|
| <b>Electrical connection rating</b> | 4800 W                  | <b>Power supply cable length</b>        | 120 cm                 |
| <b>Current</b>                      | 21 A                    | <b>Additional connection modalities</b> | Double and Three Phase |
| <b>Voltage</b>                      | 220-240 V               | <b>Frequency</b>                        | 50/60 Hz               |
| <b>Voltage 2 (V)</b>                | 380-415 V               | <b>Terminal block</b>                   | 5 poles                |
| <b>Electric cable</b>               | Installed, Single phase | <b>Plug</b>                             | Not present            |



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## Compatible Accessories

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### 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.



### SFLK1

Child lock



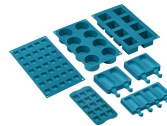
### GTT

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.


































### 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

|                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  Energy efficiency class A                                                                                                                                                                                                                                                                                                                                        |  Heavy duty cast iron pan stands: for maximum stability and strength.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|  Installation in column: Installation in column.                                                                                                                                                                                                                                                                                                                  |  Air cooling system: to ensure a safe surface temperatures.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|  Triple glazed doors: Number of glazed doors.                                                                                                                                                                                                                                                                                                                     |  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. |  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.        |  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.                                                                                                                                                                                                                                                                                                                           |
|  Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.                                                                                                              |  Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|  Circulaire: it is the perfect function for cooking all 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.                                                                           |  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.                                                                                                                                                                                                                                                                            |

-  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.
-  Light
-  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.
-  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.
-  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.
-  Knobs control
-  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.
-  The oven cavity has 4 different cooking levels.
-  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
-  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

## Benefit (TT)

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### **Gas hob**

Gas provides permanent control of the heat source and the temperature change is immediate

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

### **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

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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

### **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.

### **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

### **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

**AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket (optional accessory)

**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)**

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

**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