

# CX92IM

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Type of second oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

Energy efficiency class, second cavity

90x60 cm

2

Electric

Induction Thermo-ventilated

Static

Vapor Clean

8017709341398

Α



## **Aesthetics**





Design

Command panel finish

**Aesthetics** 

Logo

Colour

Logo position

**Finishing** 

Series

Hob colour

Type of control setting Slider

Standard

Stainless steel

Classic

**Embossed** 

Stainless steel

Facia below the oven

Brushed

Concert

Stainless steel

Touch control

White

Control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls

Serigraphy colour

Display

Door

Glass type

Handle

**Smeq Classic Handle Colour** Brushed stainless steel

Storage compartment

Feet

Door Black

4

Silver

Touch

Black

Full glass

## **Programs / Functions**

No. of cooking functions Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Large grill



Fan assisted base

**Cleaning functions** 



Vapor Clean

**SMEG SPA** 28/11/2025

6



## **Programs / Functions Auxiliary Oven**

Cooking functions cavity 2

Traditional cooking functions, cavity 2

Static Small grill Large grill

Hob technical features

Total no. of cook zones 4

**Bottom** 

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

## Main Oven Technical Features



















4

No. of lights Fan number 1

Net volume of the cavity 70 litres Gross volume, 1st cavity 791

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks Light type Halogen 40 W Light power

Cooking time setting Start and Stop

Light when oven door is Yes

open

alarm

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

Safety Thermostat Yes

Cooling system **Tangential** 

360X460X425 mm Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

1200 W

50 °C

260 °C

Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W

Circular heating element 2000 W

- Power

Grill type Electric

## **Options Main Oven**

Minimum Temperature End of cooking acoustic Maximum temperature



## Second Oven Technical Features



Net volume of the second cavity

Gross volume, 2nd

cavity

Cavity material Shelf positions

Type of shelves

No. of lights

Light type

Light power Door opening

Removable door Full glass inner door Removable inner door 35 litres

36 I

Easy clean enamel

Metal racks

Incandescent

25 W Flap down

Yes Yes Yes No. total door glasses No. thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space dimensions (HxWxD)

Electro-mechanical Temperature control

3

1

311x206x418 mm

Lower heating element - 700 W

power

Upper heating element - 600 W

**Power** 

Grill element - power 1300 W Large grill - Power 1900 W Grill type Electric

## **Options Auxiliary Oven**

Minimum Temperature 50°C Maximum temperature 245 °C

## Accessories included for Main Oven & Hob

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

20mm deep tray 1

Accessories included for Secondary Oven

Chrome shelf with back

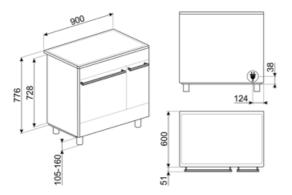
and side stop

Wide baking tray 1 Grill mesh 1

#### **Electrical Connection**

Max Power Draw 11000 W Type of electric cable Yes, Single phase Current 33 A Additional connection Yes, Double and Three modalities Phase 220-240 V Voltage 50/60 Hz Frequency Voltage 2 (V) 380-415 V Terminal block 5 poles







## **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.



#### 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**

**BN640** 

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.

Enamelled tray, 40mm deep

#### 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



# GTP

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

## **GTT**

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



#### KITH95

Height extension kit (950 mm), stainless steel



#### KITPC92X9

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



#### **KITPDQ**

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



#### **PALPZ**

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



#### **SCRP**

Induction and ceramic hobs and teppanyaki scraper





#### 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.



during its contact with the hob.

quick movements for cleaning.

The inner door glass: can be removed with a few

## Symbols glossary

Symbols glossary			
A F	A: Product drying performance, measured from A+++ to D / G depending on the product family		Installation in column: Installation in column
	Air cooling system: to ensure a safe surface temperatures.	3	Triple glazed doors: Number of glazed doors.
ECO logic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		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 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>(%)</b>	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.
8	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.	ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.	***	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.
; <b>Ģ</b> :	Light		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	夕	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

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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.



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.



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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.



Touch control



### **Benefit**

#### Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

#### 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

#### 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

#### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

#### Cold door

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



### AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

#### 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

#### Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

#### Single turbine

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