

# CX93GMBL

Cooker size

N. of cavities with energy label

Cavity heat source Electric Hob type Gas

Type of main oven
Type of second oven
Thermo-ventilated
EAN code
8017709334536

Energy efficiency class A
Energy efficiency class, second cavity B



#### **Aesthetics**







**Aesthetics** Classic Display Touch Series Concert No. of controls Colour Black Serigraphy colour Silver Gloss Black Type of control setting Control knobs **Finishing** Design Standard Handle **Smeq Classic** 

Door Full glass **Handle Colour** Polished stainless steel Cast Iron Black Type of pan stands Glass type Hob colour Black enamel Feet Black Silk screen Command panel finish **Enamelled metal** Logo Control knobs **Smeq Classic** Logo position Command panel

90x60 cm

2

Controls colour Stainless steel

# **Programs / Functions**

No. of cooking functions Traditional cooking functions



Circulaire

# **Programs / Functions Auxiliary Oven**

Cooking functions cavity 2

1

1



### Programme / Functions Third Oven

No. of functions third oven

Full grill



#### Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 4.00 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Automatic electronic Yes

ignition

Gas safety valves

Burner caps Matt black enamelled

#### Main Oven Technical Features

















No. of lights 1 Fan number Net volume of the cavity 61 litres

Gross volume, 1st cavity 70 l

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

Door opening Side opening Yes

Side opening door Yes 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** 

Usable cavity space dimensions (HxWxD) Temperature control

316x460x412 mm

Electro-mechanical

Circular heating element 2000 W

- Power

### **Options Main Oven**

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature 245 °C

#### Second Oven Technical Features















Yes

Yes



Fan number Net volume of the

62 litres second cavity

69 I Gross volume, 2nd

cavity

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks Door opening Side opening

Side opening door

Removable door

Full glass inner door Yes 2 No. total door glasses

No. thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

1

605x275x370 mm

Circular heating element 2500 W

- Power

### **Options Auxiliary Oven**

Minimum Temperature 50°C Maximum temperature 245 °C

### Third Oven Technical Features















35 I

41 I

Net volume, 3rd cavity

Gross volume, 3rd

cavity

Cavity material

Shelf positions

Type of shelves Door opening

Removable door Full glass inner door Metal racks

Easy clean enamel

Flap down Yes

Yes Removable inner door Yes

No. total door glasses 3 No. of thermo-reflective 1

door glasses

Safety Thermostat

Cooling system **Tangential** 

Yes

169x440x443 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Large grill - Power 2700 W Grill type Electric Tilting grill Yes

# **Options Third Oven**

Minimum Temperature 50 °C Maximum temperature 260 °C

### Accessories included for Main Oven & Hob

Rack with back and side 1 stop

40mm deep tray

1

# Accessories included for Secondary Oven

Chrome shelf with back 3 stop



# **Electrical Connection**

 Max Power Draw
 7600 W

 Current
 33 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

Type of electric cable installed

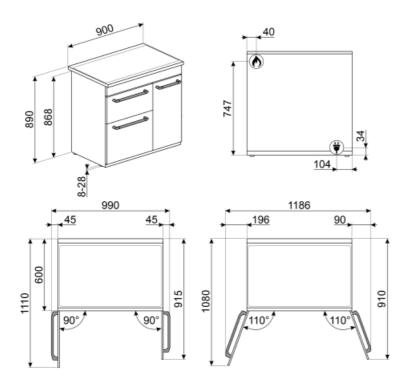
Type of electric cable

Yes, Double and Three

Yes, Single phase

Phase

Frequency 50/60 Hz Terminal block 5 poles





#### Not included 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.



SFLK1 Child lock



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



**PRTX** 

Refractary pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



**BNP608T** 

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



**WOKGHU** 

Cast-Iron WOK Support



**GRM** 

Gas hobs moka support



BG6090-1

Cast iron grill plate suitable for Concert cookers



KIT90N9

Splashback 90 cm, black, for BU & BM cookers



BN620-1

Enamelled tray, 20mm deep



PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



KITH93

Height extension kit (950 mm), suitable for TR93 cookers



**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.



**PALPZ** 

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





#### GTT

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



### BN640

Enamelled tray, 40mm deep



#### **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



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



B: Product energy rating, measured from A+++ to D / G depending on the product family.



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



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



The oven cavity has 2 different cooking levels.



The oven cavity has 4 different cooking levels.



The oven cavity has 9 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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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.



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Knobs control