

CX93GMBL

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	Thermo-ventilated
Cleaning system main oven	Ever Clean enamel
EAN code	8017709334536
Energy efficiency class	A
Energy efficiency class, second cavity	B



Aesthetics



Aesthetic	Classica	Display	DigiScreen
Series	Concerto	No. of controls	8
Colour	Black	Serigraphy colour	Silver
Finishing	Glossy black	Type of control setting hob	Control knobs
Design	Standard	Handle	Smeg Classic
Door	Full glass	Handle Colour	Polished stainless steel
Type of pan stands	Cast Iron	Glass type	Black
Hob colour	Black enamel	Feet	Black
Command panel finish	Enamelled metal	Logo	Silk screen
Control knobs	Smeg Classic	Logo position	Command panel
Controls colour	Stainless steel		

Programme / Functions

No. of cooking functions	1
Traditional cooking functions	



Circulaire

Programs / Functions Auxiliary Oven

Cooking functions cavity 2	1
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Programs / Functions Third Oven

No. of functions third oven

1

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

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 61 l

Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Door opening Side opening

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 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 316x460x412 mm

Temperature control Electro-mechanical

Circular heating element - Power 2000 W

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 50 °C

Maximum temperature 245 °C

Second Oven Technical Features



Fan number	1	Full glass inner door	Yes
Net volume of the second cavity	62 l	No. total door glasses	2
Gross volume, 2nd cavity	69 l	No. thermo-reflective door glasses	1
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	9	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	605x275x370 mm
Door opening	Side opening	Temperature control	Electro-mechanical
Side opening door	Yes	Circular heating element - Power	2500 W
Removable door	Yes		

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
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Third Oven Technical Features



Net volume, 3rd cavity	35 l	No. total door glasses	3
Gross volume, 3rd cavity	41 l	No. of thermo-reflective door glasses	1
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	2	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	169x440x443 mm
Door opening	Flap down	Temperature control	Electro-mechanical
Removable door	Yes	Large grill - Power	2700 W
Full glass inner door	Yes	Grill type	Electric
Removable inner door	Yes	Tilting grill	Yes

Options Third Oven

Minimum Temperature	50 °C	Maximum temperature	260 °C
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Accessories included for Main Oven & Hob

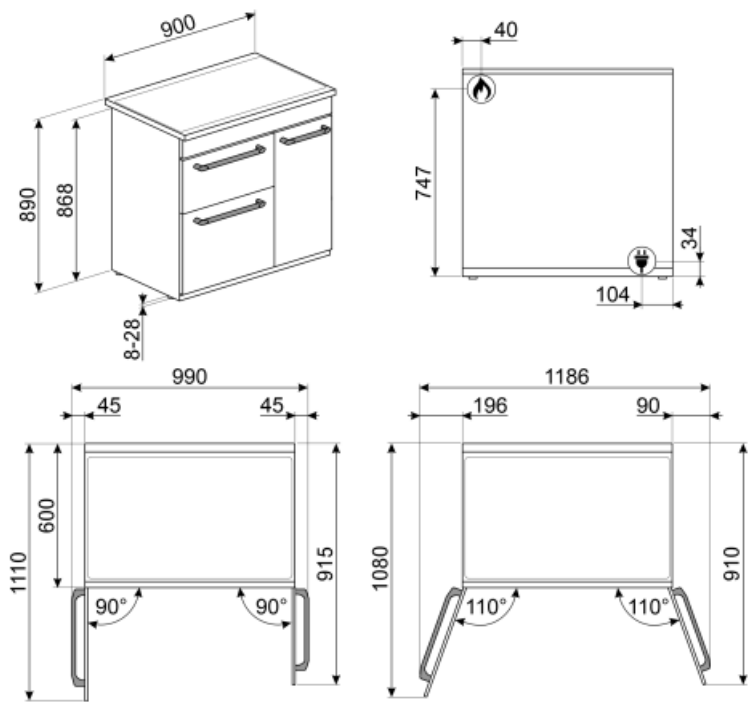
Rack with back and side stop	1	40mm deep tray	1
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Accessories included for Secondary Oven

Oven grid with back stop	3
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Electrical Connection

Electrical connection rating	7600 W	Type of electric cable installed	Yes, Single phase
Current	33 A	Additional connection modalities	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	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.



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.



BNP608T

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



GRM

Coffee machine support



SFLK1

Child lock



PRTX

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



WOKGHU

Cast iron WOK Support



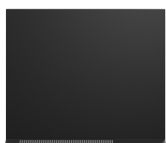
BG6090-1

Cast iron grill plate suitable for Concerto cookers and BM93-BU93



KIT90N9

Splashback black , 90 cm, suitable for BU & BM cookers



PPX6090-1

Stainless steel teppanyaki plate, suitable for Concerto 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.



BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



KITH93

Height extension kit (950mm), black, suitable for TR93 cookers (945-960mm)



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.





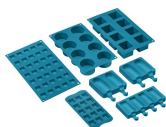
GTT

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.



BN640
























Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



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 (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Knobs control
	Air cooling system: to ensure a safe surface temperatures.		4.3 inch display with LED technology, usability with knobs + 3 touch keys
	Double glazed doors: Number of glazed doors.		Triple glazed doors: Number of glazed doors.
	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.
	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		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.
	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.		The capacity indicates the amount of usable space in the oven cavity in litres.
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Benefit (TT)

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.