

CX93GMCR

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

ELECTRICITY

Gas

Thermo-ventilated Thermo-ventilated Ever Clean enamel 8017709346751

A B



Aesthetics







Design

Command panel finish

Aesthetic

Logo

Logo

Colour

Logo position

Series

Hob colour

Type of pan stands

Type of control setting

hob

Standard

Enamelled metal

Classica

Silk screen

Cream

Command panel

Concerto

Black enamel

Cast Iron

Control knobs

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Feet color

Smeg Master Pro Silver

Stainless steel

8

Silver

DigiScreen

Full glass

Black

Smeg Classic

Polished stainless steel

Black

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions



Circulaire

1

Programs / Functions auxiliary oven

Cooking functions cavity 2

1



Programs / 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 Yes

Burner caps Matt black enamelled

Main Oven Technical Features

















No. of lights 1 Fan number

Net volume of the cavity 61 l Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Light type Halogen 40 W **Light Power**

Cooking time setting Start and Stop Door opening Side opening

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 Electro-mechanical

316x460x412 mm

Circular heating element 2000 W

- Power

Options Main Oven

Timer Yes End of cooking acoustic Yes

alarm

50 °C Minimum Temperature Maximum temperature 245 °C

Second Oven Technical Features



















Fan number 1

Net volume of the second cavity

Gross volume, 2nd

cavity

Cavity material

Ever Clean enamel

62 I

69 I

No. of shelves

Type of shelves Metal racks Door opening Side opening

Removable door

Full glass inner door Yes

No. total door glasses 2 No. thermo-reflective 1

door glasses

Safety Thermostat

Cooling system **Tangential**

Usable cavity space 605x275x370 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Yes

Circular heating element 2500 W

- Power

Options Auxiliary Oven

Minimum Temperature 50 °C 245 °C Maximum temperature

Third Oven Technical Features















Net volume, 3rd cavity 35 I

Gross volume, 3rd 41 I

cavity

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Door opening Flap down

Removable door Yes Full glass inner door Yes

Removable inner door Yes No. total door glasses 3

No. of thermo-reflective

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

door glasses

dimensions (HxWxD)

Temperature control Electro-mechanical

169x440x443 mm

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

Options Third Oven

260 °C Minimum Temperature 50 °C Maximum temperature

Accessories included for Main Oven & Hob

Rack with back and side 1 40mm deep tray stop

Accessories included for Secondary Oven

Oven grid with back stop

3

Electrical Connection



Electrical connection

7600 W

rating

Current 33 A Voltage 220-240 V Voltage 2 (V) 380-415 V Installed, Single phase

Electric cable

Additional connection

modalities

Frequency Terminal block

Plug

Double and Three Phase

50/60 Hz 5 poles

Not present



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.



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.



BG6090-1

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



BN620-1

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



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



BNP608T

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



GRM

Coffee machine support



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.



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.



KIT90N9

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



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.



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



WOKGHU



Cast iron WOK Support

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.



Symbols glossary

A ,

Energy efficiency class A



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



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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



Installation in column: Installation in column.



Double 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.



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.



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4.3 inch display with LED technology, usability with knobs + 3 touch keys



Knobs control



Benefit (TT)

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.

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

Touch control

Easy and intuitive timer setting with a single touch

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

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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 (optional accessory)

BBQ (optional accessory)

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



Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE 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