CX93IMBL

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
EAN code	8017709340636
Energy efficiency class	A
Energy efficiency class, second cavity	B



Aesthetics

DIGI screen

Design	Standard	**Control knobs**	Smeg Classic
Command panel finish	Enamelled metal	**Controls colour**	Stainless steel
Aesthetics	Classic	**No. of controls**	8
Logo	Assembled	**Serigraphy colour**	Silver
Colour	Black	**Display**	Touch
Logo position	Command panel	**Door**	With frame
Finishing	Gloss Black	**Glass type**	Black
Series	Concert	**Handle**	Smeg Classic
Hob colour	Black enamel	**Handle Colour**	Brushed stainless steel
Type of control setting	Hybrid: Knobs + Digi Touch	**Feet**	Black

Programs / Functions

No. of cooking functions	1

Traditional cooking functions

Circulaire

Programs / Functions Auxiliary Oven

Cooking functions cavity 2	1

Programme / Functions Third Oven

No. of functions third oven	1
Oven light	
Full grill	

Hob technical features



Total no. of cook zones 4

Front left - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm
Rear left - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm
Rear right - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm
Front right - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm
Right - Warming zone

Number of Flexible zones	2

Main Oven Technical Features



No. of lights	1
Fan number	1
Net volume of the cavity	61 litres
Gross volume, 1st cavity	70 l
Cavity material	Easy clean enamel
Shelf positions	4
Type of shelves	Metal racks
Light type	Halogen
Light power	40 W
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	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
Net volume of the second cavity	62 litres

Full glass inner door	Yes
No. total door glasses	2

Gross volume, 2nd cavity	69 l	**No. thermo-reflective door glasses**	1
Cavity material	Easy clean enamel	**Safety Thermostat**	Yes
Shelf positions	9	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	605x275x370 mm
Door opening	Side opening	**Temperature control**	Electro-mechanical
Removable door	Yes	**Circular heating element - Power**	2500 W

Options Auxiliary Oven

Minimum Temperature	50 °C	**Maximum temperature**	245 °C

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	Easy clean enamel	**Safety Thermostat**	Yes
Shelf positions	2	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	169x440x443 mm
No. of lights	1	**Temperature control**	Electro-mechanical
Door opening	Flap down	**Large grill - Power**	2700 W
Removable door	Yes	**Grill type**	Electric
Full glass inner door	Yes	**Tilting grill**	Yes
Removable inner door	Yes		

Options Third Oven

Minimum Temperature	50 °C	**Maximum temperature**	260 °C

Accessories included for Main Oven & Hob

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

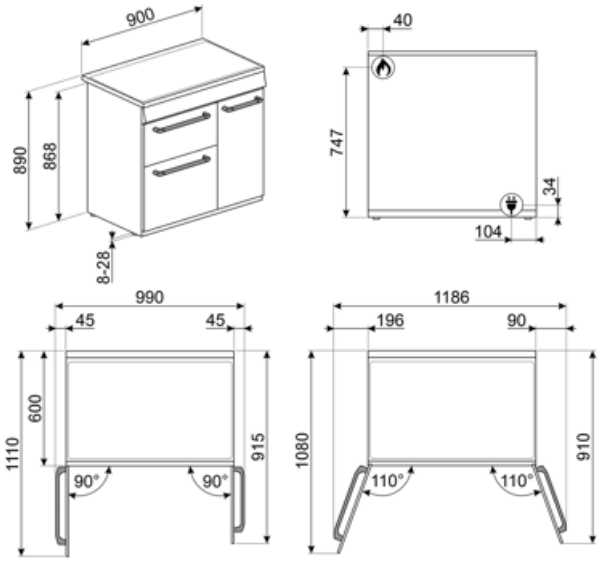
Accessories included for Secondary Oven

Chrome shelf with back stop	3

Electrical Connection

Max Power Draw	15200 W	**Power supply cable length**	150 cm

Current	41 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V
Type of electric cable	Yes, Single phase
Additional connection modalities	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	5 poles
Plug	No



Compatible Accessories



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.



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



KIT90N9

Splashback 90 cm, black, for BU & BM 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.



BN640

Enamelled tray, 40mm deep



GRM

Gas hobs moka support



GTT

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



KITH93

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



PALPZ

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



SFLK1

Child lock



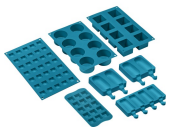
WOKGHU

Cast-Iron WOK Support



SCRP

Induction and ceramic hobs and teppanyaki scraper



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



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



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



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.



Light



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.



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.



TWIN_ZONE_72dpi



The capacity indicates the amount of usable space in the oven cavity in litres.



Keep warm function: Keep warm function keeps the cooked food heated. In this mode the heating zone operates at a minimum capacity for 120 minutes and



Installation in column: Installation in column



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



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.



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.



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 during its contact with the hob.



The inner door glass: can be removed with a few quick movements for cleaning.



The oven cavity has 2 different cooking levels.



The oven cavity has 9 different cooking levels.



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.



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.

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

Ever Clean Enamel

Easy oven cleaning thanks to the special antacid lining which helps to reduce the amount of dirt adhering to the surface.

Touch control

Easy and intuitive timer setting with a single touch

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

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

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

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