

CX93IMBL

90x60 cm Cooker size 2

N. of cavities with energy label

Cavity heat source Electric Induction Hob type

Thermo-ventilated Type of main oven Type of second oven Thermo-ventilated 8017709340636 EAN code

Energy efficiency class Energy efficiency class, second cavity В



Aesthetics

DIGI

Control knobs Standard **Smeg Classic** Design Command panel finish **Enamelled** metal Controls colour Stainless steel

Aesthetics Classic No. of controls Assembled Serigraphy colour Silver Logo Colour Black Display Touch Logo position Command panel Door With frame Gloss Black **Finishing** Glass type Black

Series Concert Handle **Smeq Classic**

Handle Colour Hob colour Black enamel Brushed stainless steel

Hybrid: Knobs + Digi Touch Black Type of control setting Feet

Programs / Functions

No. of cooking functions Traditional cooking functions



Circulaire

Programs / Functions Auxiliary Oven

Cooking functions cavity 2

Programme / Functions Third Oven

SMEG SPA 23/12/2025

1

1



No. of functions third oven 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 2

zones

Main Oven Technical Features



Fan number 1 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

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 Minimum Temperature 50 °C 245 °C End of cooking acoustic Yes Maximum temperature

alarm

Second Oven Technical Features















Fan number Net volume of the second cavity

62 litres

Full glass inner door No. total door glasses Yes 2



Gross volume, 2nd

cavity

Cavity material

Shelf positions

Type of shelves Door opening

Removable door

69 I

Easy clean enamel

Metal racks Side opening

Yes

No. thermo-reflective

door glasses

Safety Thermostat

Cooling system

Usable cavity space

dimensions (HxWxD)

Electro-mechanical Temperature control

1

Yes

Tangential

605x275x370 mm

Circular heating element 2500 W

- Power

Options Auxiliary Oven

Minimum Temperature 50°C Maximum temperature

245 °C

Third Oven Technical Features













Net volume, 3rd cavity Gross volume, 3rd

cavity

Cavity material

Shelf positions

Type of shelves

Door opening

Removable door

Full glass inner door Removable inner door

35 I

41 I

Easy clean enamel

Metal racks Flap down

Yes

Yes Yes

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

door glasses

Safety Thermostat

Cooling system

Usable cavity space dimensions (HxWxD)

Temperature control

Large grill - Power Grill type

Tilting grill

Electro-mechanical 2700 W

Tangential

169x440x443 mm

Yes

Electric Yes

Options Third Oven

50 °C 260 °C Minimum Temperature Maximum temperature

Accessories included for Main Oven & Hob

Chrome shelf with back 1

and side stop

40mm deep tray

1

Accessories included for Secondary Oven

15200 W

41 A

Chrome shelf with back 3 stop

Electrical Connection

Max Power Draw Current

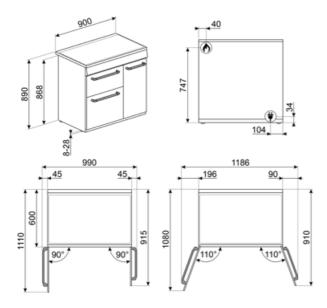
Type of electric cable

Yes, Single phase



Voltage Voltage 2 (V) 220-240 V 380-415 V Additional connection modalities Frequency Terminal block Yes, Double and Three Phase 50/60 Hz

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.

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, 20mm deep

BNP608T

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

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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.

BG6090-1

AIRFRY2

Cast iron grill plate suitable for Concert cookers



BN640

Enamelled tray, 40mm deep



GRM

Gas hobs moka support



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

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

KITH93

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



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



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.



WOKGHU

Cast-Iron WOK Support



Symbols glossary

	_
_/	A
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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.



Double glazed doors: Number of glazed doors.



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



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.



Light



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.



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.



TWIN_ZONE_72dpi



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



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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



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



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

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