

# CX93IMBL

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

Induction

Thermo-ventilated
Thermo-ventilated
Ever Clean enamel

8017709340636

Α

В



### **Aesthetics**



Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Series

Hob colour

Type of control setting

hob

Standard

Enamelled metal

Classica

Assembled

Black

Command panel Glossy black

Concerto

Black enamel

Hybrid: Knobs + Touch

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Feet color

Smeg Classic

Stainless steel

8 Silver

DigiScreen

With frame

Black

**Smeg Classic** 

Brushed 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 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 - Induction - Warming zone **Number of Flexible** 

zones

## Main Oven Technical Features



No. of lights Fan number Net volume of the cavity 61 l Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves

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

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space 316x460x412 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2000 W

- Power

## **Options Main Oven**

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

## Second Oven Technical Features



alarm

















Fan number Net volume of the

second cavity

Gross volume, 2nd

cavity

Cavity material

No. of shelves

Type of shelves

Door opening Removable door 62 I

69 I

1

Ever Clean enamel

Metal racks Side opening

Yes

Full glass inner door

No. total door glasses No. thermo-reflective

door glasses

Safety Thermostat

Cooling system

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2500 W

- Power

## **Options Auxiliary Oven**

Minimum Temperature 50°C Maximum temperature

245 °C

Yes

Tangential

169x440x443 mm

Yes

Yes

**Tangential** 

605x275x370 mm

2

## Third Oven Technical Features















Net volume, 3rd cavity

Gross volume, 3rd

cavity

Cavity material

No. of shelves

Type of shelves Door opening

Removable door

Full glass inner door Removable inner door

35 I 41 I

Ever 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)

Electro-mechanical Temperature control

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

## **Options Third Oven**

Minimum Temperature 50°C

260 °C Maximum temperature

## Accessories included for Main Oven & Hob

Rack with back and side 1 stop

40mm deep tray

## Accessories included for Secondary Oven

Oven grid with back stop

3

# **Electrical Connection**



**Electrical connection** 

15200 W

rating

Current 41 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

Electric cable Installed, Single phase

**Additional connection** 

modalities

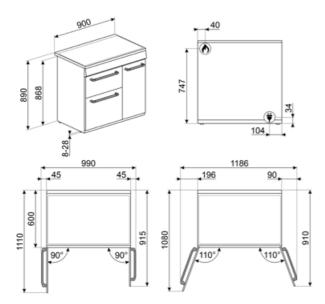
Frequency Terminal block

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.

#### **BBO**

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

#### BNP608T

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

#### **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.

#### KIT90N9

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

#### **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

#### 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.

#### BG6090-1

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

## **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

#### **GRM**

Coffee machine support

#### **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.

#### KITH93

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

#### **SCRP**

Non-scratch hob scraper - suitable for induction and ceramic hobs

### **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













#### **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.



#### WOKGHU

Cast iron WOK Support



## Symbols glossary

A \*

Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



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.



Light



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.



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.

All glass inner door: All glass inner door, a single

Side lights: Two opposing side lights increase

The oven cavity has 4 different cooking levels.

flat surface which is simple to keep clean.

Installation in column: Installation in column.

Double glazed doors: Number of glazed doors.

Triple glazed doors: Number of glazed doors.

Circulaire: it is the perfect function for cooking all

types of dishes in a more delicate way. The heat

distributed quickly and evenly. The fan is active.

It is also ideal for cooking on multiple levels

comes from the back of the oven and is

without mixing smells and flavors.



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

visibility inside the oven.



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



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



## Benefit (TT)

#### 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 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

#### 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)

### 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)

### **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