

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

A B



Aesthetics



Design

Command panel finish

Aesthetic

Logo

-- 5 -

Colour

Logo position

Finishing

Series

Hob colour

Type of control setting

hob

Standard

Enamelled metal

Classica

Assembled

Black

Command panel Glossy black

diossy black

Concerto

Black enamel

Hybrid: Knobs + Touch

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

5001

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 2

zones

Main Oven Technical Features



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

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

Removable door Yes
Full glass inner door Yes
Removable inner door Yes
Total no. of door glasses 3
No.of thermo-reflective 1
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 $50 \,^{\circ}\text{C}$ End of cooking acoustic Yes Maximum temperature $245 \,^{\circ}\text{C}$

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

Metal racks Door opening Side opening

1

62 I

69 I

Ever Clean enamel

Removable door Yes Full glass inner door

No. total door glasses 2 No. thermo-reflective

door glasses

Safety Thermostat

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Yes

Yes

245 °C

1

Yes

Tangential

169x440x443 mm

605x275x370 mm

Circular heating element 2500 W

- Power

Options Auxiliary Oven

Minimum Temperature 50°C Maximum temperature

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 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 260 °C 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

15200 W

rating

Current 41 A

Voltage 220-240 V Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase

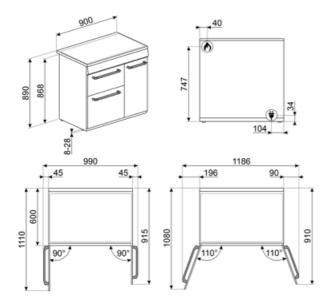
Additional connection

modalities

Frequency 50/60 Hz Terminal block 5 poles

Plug Not present

Double and Three Phase





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

Child lock

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 T

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.



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 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.



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



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

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)

Pizza stone (optional accessory)

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

BBQ (optional accessory)

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



Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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