CX93IMBL

Categorie fornuis	90x60 cm
N. of cavities with energy label	2
Cavity heat source	Elektriciteit
Type kookplaat	Inductie
Type primaire oven	Thermogeventileerd
Type secundaire oven	Thermogeventileerd
EAN-code	8017709340636
Energie-efficiëntieklasse	A
Energie-efficiëntieklasse, tweede oven	B



Design

DIGI screen

Design	Standaard
Afwerking bedieningspaneel	Gekleurd plaatstaal
Design	Classici
Logo	Geassembleerd
Kleur	Zwart
Positie logo	Bedieningspaneel
Afwerking	Glanzend zwart
Series	Concerto
Kleur kookplaat	Black enamel
Bediening	Hybrid: Knobs + Touch

Bedieningsknoppen	Smeg Classici
Kleur bedieningsknoppen	Inox
Aantal bedieningsknoppen	8
Kleur serigrafie	Zilver
Display	DigiScreen
Deur	Met kader
Type glas	Zwart
Handgreep	Smeg Classici
Kleur handgreep	Geborsteld inox
Pootjes	Zwart

Programma's / Functies

Aantal kookfuncties	1

Traditionele bereidingsfuncties

Circulatie (ventilator + circulaire)

Programma's / Functies secundaire oven

Aantal kookfuncties	1

Programma's / Functies derde oven

Aantal functies derde oven	1
Licht	
Grote vlakgrill	

Technische specificaties kookplaat



Totaal aantal kookzones 4

Linksvoor - Inductie - enkel - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Linksachter - Inductie - enkel - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Rechtsachter - Inductie - enkel - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Rechtsvoor - Inductie - enkel - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Rechts - Verwarmingszone

Number of Flexible zones	2

Technische specificaties primaire oven



Aantal lampen	1
Aantal ventilatoren	1
Netto volume 1e oven	61 l
Bruto volume, oven 1	70 l
Materiaal ovenruimte	Ever Clean emaille
Aantal kookniveaus	4
Type ovenrekken	Metalen zijsteunen
Type licht	Halogeen
Vermogen lamp	40 W
Opties bereidingstijdprogrammering	Begin en eind
Opening deur	Side opening

Uitneembare ovendeur	Ja
Volledig glazen binnendeur	Ja
Uitneembaar glas binnendeur	Ja
Aantal ruiten ovendeur	3
Aantal thermo-reflecterende ruiten	1
Veiligheidsthermostaat	Ja
Koelsysteem	Mantelkoeling
Afmetingen bruikbare interne ovenruimte (hxbxd)	316x460x412 mm
Temperatuurregeling	Elektro-mechanisch
Circulatie - vermogen	2000 W

Opties primaire oven

Timer	Ja
Geluidssignaal einde kooktijd	Ja

Minimum temperatuur	50 °C
Maximum temperatuur	245 °C

Technische specificaties secundaire oven



Aantal ventilatoren	1
Netto volume 2e oven	62 l
Bruto volume, oven 2	69 l
Materiaal ovenruimte	Ever Clean emaille
Aantal kookniveaus	9
Type ovenrekken	Metalen zijsteunen
Opening deur	Side opening
Uitneembare ovendeur	Ja
Volledig glazen binnendeur	Ja
Aantal ruiten ovendeur	2
Aantal thermo-reflecterende ruiten	1
Veiligheidsthermostaat	Ja
Koelsysteem	Mantelkoeling
Afmetingen bruikbare interne ovenruimte (hxbxd)	605x275x370 mm
Temperatuurregeling	Elektro-mechanisch
Circulatie - vermogen	2500 W

Opties secundaire oven

Minimum temperatuur	50 °C
Maximum temperatuur	245 °C

Technische specificaties derde oven



Netto volume, 3e oven	35 l
Bruto volume, oven 3	41 l
Materiaal ovenruimte	Ever Clean emaille
Aantal kookniveaus	2
Type ovenrekken	Metalen zijsteunen
Aantal lampen	1
Opening deur	Neerwaarts
Uitneembare ovendeur	Ja
Volledig glazen binnendeur	Ja
Uitneembaar glas binnendeur	Ja
Aantal ruiten ovendeur	3
Aantal thermo-reflecterende ruiten	1
Veiligheidsthermostaat	Ja
Koelsysteem	Mantelkoeling
Afmetingen bruikbare interne ovenruimte (hxbxd)	169x440x443 mm
Temperatuurregeling	Elektro-mechanisch
Grote vlakgrill - vermogen	2700 W
Type grill	Elektrisch
Kantelbare grill	Ja

Opties derde oven

Minimum temperatuur	50 °C
Maximum temperatuur	260 °C

Meegeleverde accessoires primaire oven en kookplaat

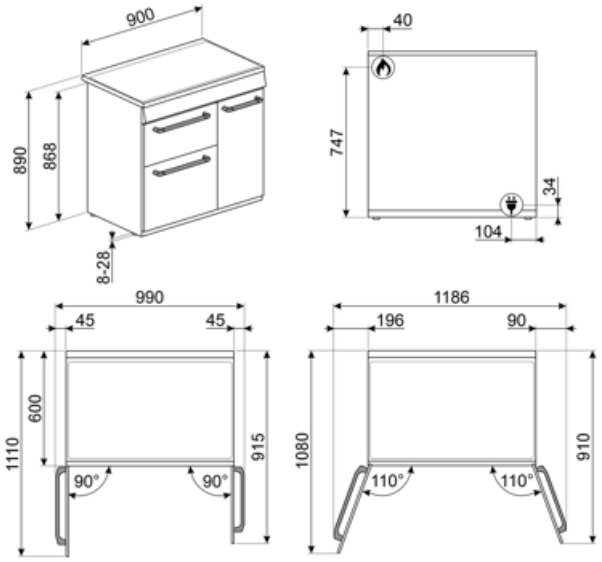
Ovenrooster met stop	1
Bakplaat (40 mm)	1

Meegeleverde accessoires secundaire oven

Ovenrooster met stop	3

Elektrische aansluiting

Nominale aansluitwaarde	15200 W
Stroom	41 A
Spanning	220-240 V
Spanning 2 (V)	380-415 V
Electric cable	Installed, Single phase
Lengte voedingskabel	150 cm
Type stroomkabel	Double and Three Phase
Frequentie	50/60 Hz
Connection box	5 polig
Stekker	Nee



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



BNP608T

Teflon bakplaat, 8mm diep



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

Pizzapallet inox met plooibaar handvat, 315x325 mm



SFLK1

Child lock



WOKGHU

Gietijzeren wok steun



BBQ

Dubbelzijdig



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

Moka houder voor gaskookplaten



GTT

Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).



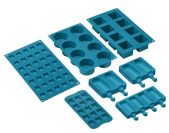
KITH93

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



SCRP

Schraper voor inductie- en vitrokeramische kookplaten



SMOLD

Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

Symbols glossary



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.



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.



Installation in column: Installation in column.



Double glazed doors: Number of glazed doors.



Triple glazed doors: Number of glazed doors.



Circulaire: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.



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.



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



DIGIscreen display + bedieningsknoppen



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

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

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