

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



Aesthetics	Classic	Control knobs	Smeg Classic
Series	Concert	Controls colour	Stainless steel
Design	Standard	No. of controls	8
Colour	Black	Serigraphy colour	Silver
Finishing	Gloss Black	Display	Touch
Command panel finish	Enamelled metal	Door	With frame
Logo	Assembled	Glass type	Black
Logo position	Command panel	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
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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

Main Oven Technical Features



No. of lights	1	Removable door	Yes
Fan number	1	Full glass inner door	Yes
Net volume of the cavity	61 litres	Removable inner door	Yes
Gross volume, 1st cavity	70 l	Total no. of door glasses	3
Cavity material	Easy clean enamel	No. of thermo-reflective door glasses	1
Shelf positions	4	Safety Thermostat	Yes
Type of shelves	Metal racks	Cooling system	Tangential
Light type	Halogen	Usable cavity space dimensions (HxWxD)	316x460x412 mm
Light power	40 W	Temperature control	Electro-mechanical
Cooking time setting	Start and Stop	Circular heating element - Power	2000 W
Door opening	Side opening		

Options Main Oven

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

Second Oven Technical Features



Fan number	1	Full glass inner door	Yes
Net volume of the second cavity	62 litres	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
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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
Door opening	Flap down	Temperature control	Electro-mechanical
Removable door	Yes	Large grill - Power	2700 W
Full glass inner door	Yes	Grill type	Electric
Removable inner door	Yes	Tilting grill	Yes

Options Third Oven

Minimum Temperature	50 °C	Maximum temperature	260 °C
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Accessories included for Main Oven & Hob

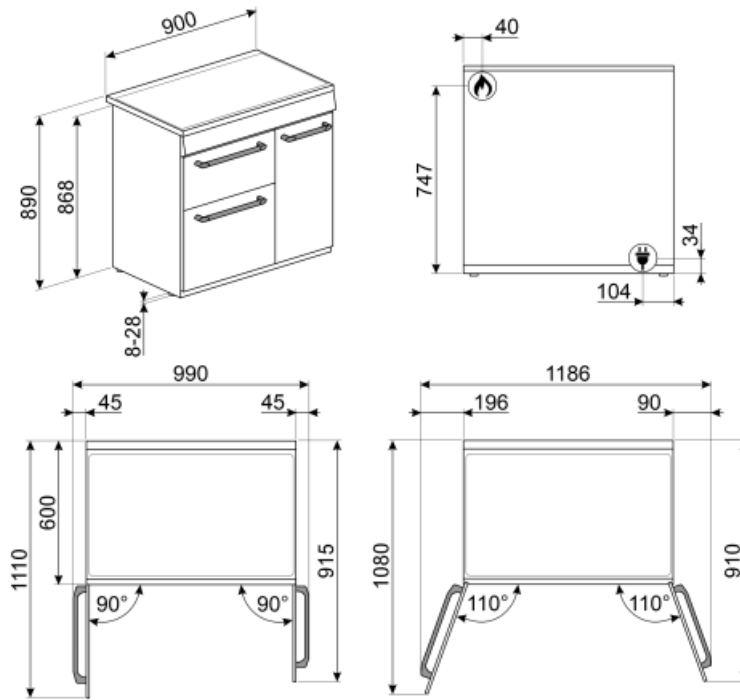
Rack with back and side stop	1	40mm deep tray	1
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Accessories included for Secondary Oven

Chrome shelf with back stop	3
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Electrical Connection

Max Power Draw	15200 W	Type of electric cable	Yes, Single phase
Current	41 A	Additional connection modalities	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



Not included 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.



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



BNP608T

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



GRM

Gas hobs moka support



KIT90N9

Splashback 90 cm, black, for BU & BM cookers



PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



KITH93

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



SFLK1

Child lock



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



WOKGHU

Cast-Iron WOK Support



BG6090-1

Cast iron grill plate suitable for Concert cookers



BN620-1

Enamelled tray, 20mm deep



SCRP

Induction and ceramic hobs and teppanyaki scraper



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.



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.



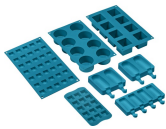
GTT

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



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



PALPZ

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



























BN640

Enamelled tray, 40mm deep



Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		B: Product energy rating, 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.		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.		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.		The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.

Benefit

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.

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

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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)