

C91IEA9

Categorie fornuis	90x60 cm
N. of cavities with energy label	1
Heat source	Elektrisch
Type kookplaat	Inductie
Type primaire oven	Thermogeventileerd
Reinigingssysteem primaire oven	Vapor Clean
EAN-code	8017709296988
Energy efficiency class	A



Programma's / functies

Aantal kookfuncties 9

Traditionele kookfuncties



Statisch



Geventileerd



Circulaire



ECO



Grote vlak-grill



Fan grill (large)



Base



Fan assisted bottom



Rotisserie

Cleaning functions



Vapor Clean

Overige functies



Ontdooien op tijd

Esthetiek

Kleur	Antraciet	Aantal bedieningsknoppen	7
Esthetiek	Classici	Kleur serigrafie	Zilver
Serie	Sinfonia	Handgreep	Smeg Classici
Design	Squadrato	Kleur handgreep	Anthracite
Deur	Met kader	Type glas	eclipse
Hob colour	Anthracite	Pootjes	Zwart
Afwerking bedieningspaneel	Gekleurd plaatstaal	Logo	Assembled st/steel

Bedieningsknoppen	Smeg USA	Positie logo	Strook onder de oven
Kleur knoppen	Soft Touch zwart	Andere beschikbare kleuren	Roestvrijstaal
Display	Touch		

Technische specificaties kookplaat



Totaal aantal kookzones 5

Linksvoor - Inductie - Multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm

Linksachter - Inductie - Multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Midden - Inductie - enkel - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm

Rechtsachter - Inductie - enkel - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm

Rechtsvoor - Inductie - enkel - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Branderdeksels	Mat zwart geëmailleerd	Indicator minimaal te gebruiken diameter	Ja
Multizone optie	Ja	Indicator geselecteerde zone	Ja
Automatische stop bij oververhitting	Ja	Restwarmte indicator	Ja
Automatische aanpassing panafmeting	Ja		

Technische specificaties primaire oven



Aantal lampen	2	Uitneembaar glas binnendeur	Ja
Aantal ventilatoren	2	Aantal ruiten ovendeur	3
Netto inhoud	115 l	Aantal thermo-reflecterende ruiten	2
Gross volume, 1st cavity	129 l	Veiligheidsthermostaat	Ja
Materiaal ovenruimte	Ever Clean emaille	Koelsysteem	Mantelkoeling
Aantal kookniveaus	5	Afmetingen bruikbare interne ovenruimte (hxbxd)	371x724x418 mm
Type ovenrekken	Metalen zijsteunen	Temperatuurregeling	Elektro-mechanisch
Light type	Halogeen	Onderwarmte - vermogen	1700 W
Vermogen lamp	40 W	Bovenwarmte - vermogen	1200 W
Instelling kooktijd	Begin en eind	Grill - vermogen	1700 W
Automatische inschakeling verlichting bij openen deur	Ja	Grote vlakgrill - vermogen	2900 W
Deur openen	Flap down	Circulatie - vermogen	1550 W
Uitneembare ovendeur	Ja	Type grill	Elektrisch
Volledig glazen binnendeur	Ja		

Opties primaire oven

Timer	Ja	Minimum temperatuur	50 °C
		Maximum temperatuur	260 °C

Akoestisch signaal
einde kooktijd

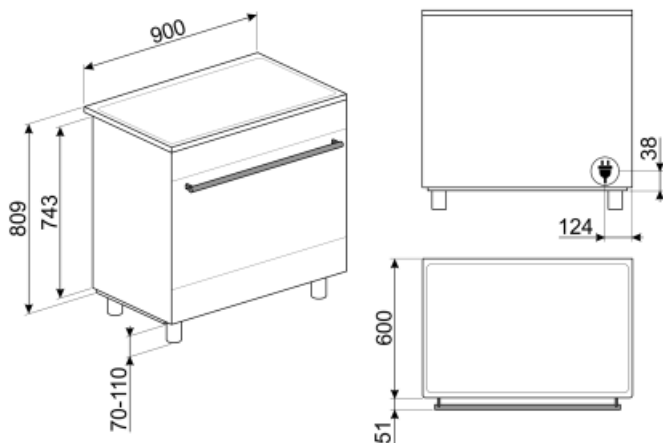
Ja

Meegeleverde accessoires primaire oven en kookplaat

Draaispit	1	Bakplaat (40 mm)	1
Ovenrooster met stop	2	Meat Probe	1
Bakplaat (20 mm)	1		

Elektrische aansluiting

Aansluitwaarde	10600 W	Frequentie	50/60 Hz
Stroom	46 A	Lengte voedingskabel	150 cm
Spanning	220-240 V	Connection box	5 polig



Not included accessories



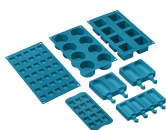
KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino, Master and Sinfonia cookers



SCRP

Induction and ceramic hobs and teppanyaki scraper



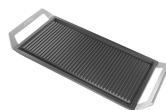
SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



SFLK1

Child lock



GRIDDLE

Universal griddle for induction, gas, radiant hobs and bbq. Non-stick surface.

Symbols glossary (TT)

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		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.		Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.
	Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.		Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.		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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.
	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.		Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.
	Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.		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.



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



The oven cavity has 5 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



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