

CG92IXT9

Categorie fornuis	90x60 cm
N. of cavities with energy label	2
Heat source	Elektrisch
Type kookplaat	Inductie
Type primaire oven	Thermogeventileerd
Type secundaire oven	Statisch
Reinigingssysteem primaire oven	Vapor Clean
EAN-code	8017709293703
Energy efficiency class	A
Energy efficiency class, second cavity	A



Programma's / functies

Aantal kookfuncties 6

Traditionele kookfuncties



Statisch



Geventileerd



Circulaire



ECO



Grote vlak-grill



Fan assisted bottom

Cleaning functions



Vapor Clean

Programma's / functies secundaire oven

Cooking functions cavity 2 3

Traditionele kookfuncties, ovenruimte 2



Statisch



Grote vlak-grill



Bottom

Esthetiek

Kleur	Roestvrijstaal	Display	Touch
Afwerking	Vingervlekvrij	Aantal bedieningsknoppen	4
Esthetiek	Classici	Kleur serigrafie	Zwart
Serie	Concerto	Handgreep	Smeg Classici
Design	Standaard		

Deur	Met 2 horizontale stroken	Kleur handgreep	Geborsteld roestvrijstaal
Hob colour	Roestvrijstaal	Type glas	Stopsol
Afwerking bedieningspaneel	Staal	Pootjes	Zilver
Bedieningsknoppen	Smeg Classici	Logo	In reliëf
Kleur knoppen	Staal	Positie logo	Strook onder de oven
		Andere beschikbare kleuren	Antraciet

Technische specificaties primaire oven



Aantal lampen	1	Volledig glazen binnendeur	Ja
Aantal ventilatoren	1	Uitneembaar glas binnendeur	Ja
Netto inhoud	70 l	Aantal ruiten ovendeur	3
Gross volume, 1st cavity	79 l	Aantal thermo-reflecterende ruiten	1
Materiaal ovenruimte	Ever Clean emaille	Veiligheidsthermostaat	Ja
Aantal kookniveaus	5	Koelsysteem	Mantelkoeling
Type ovenrekken	Metalen zijsteunen	Afmetingen bruikbare interne ovenruimte (hxbxd)	316x444x425 mm
Light type	Halogeen	Temperatuurregeling	Elektro-mechanisch
Vermogen lamp	40 W	Onderwarmte - vermogen	1200 W
Instelling kooktijd	Begin en eind	Bovenwarmte - vermogen	1000 W
Automatische inschakeling verlichting bij openen deur	Ja	Grill - vermogen	1700 W
Deur openen	Flap down	Circulatie - vermogen	2000 W
Uitneembare ovendeur	Ja	Type grill	Elektrisch

Opties primaire oven

Timer	Ja	Minimum temperatuur	50 °C
Akoestisch signaal einde kooktijd	Ja	Maximum temperatuur	260 °C

Technische specificaties secundaire oven



Netto inhoud (l) oven 2	35 l	Aantal ruiten ovendeur	3
Gross volume, 2nd cavity	36 l	Aantal thermo-reflecterende ruiten	1
Materiaal ovenruimte	Ever Clean emaille	Veiligheidsthermostaat	Ja
Aantal kookniveaus	4	Koelsysteem	Mantelkoeling
Type ovenrekken	Metalen zijsteunen	Afmetingen bruikbare interne ovenruimte (hxbxd)	311x206x418 mm
Aantal lampen	1	Temperatuurregeling	Elektro-mechanisch
Light type	Gloeilamp		
Vermogen lamp	25 W		

Deur openen	Flap down	Onderwarmte - vermogen	700 W
Uitneembare ovendeur	Ja	Bovenwarmte - vermogen	600 W
Volledig glazen binnendeur	Ja	Grill - vermogen	1300 W
Uitneembaar glas binnendeur	Ja	Grote vlakgrill - vermogen	1900 W
		Type grill	Elektrisch

Opties secundaire oven

Minimum temperatuur	50 °C	Maximum temperatuur	245 °C
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Meegeleverde accessoires primaire oven en kookplaat

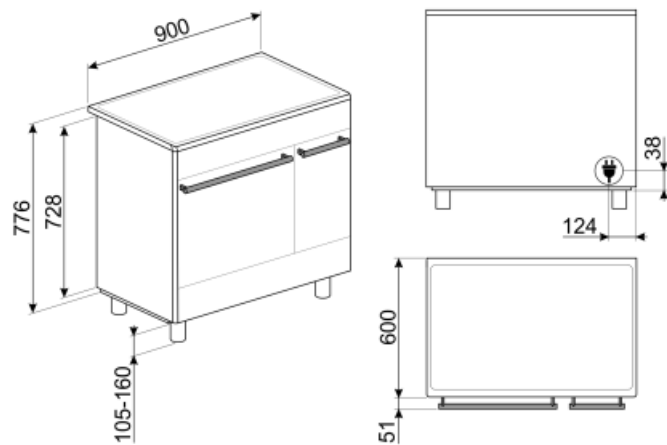
Ovenrooster met stop	1	Bakplaat (20 mm)	1
Inzetrooster	1	Bakplaat (40 mm)	1

Meegeleverde accessoires secundaire oven

Ovenrooster met stop	1	Bakplaat	1
Inzetrooster	1		

Elektrische aansluiting

Aansluitwaarde	11000 W	Spanning 2 (V)	380-415 V
Stroom	33 A	Frequentie	50/60 Hz
Spanning	220-240 V	Connection box	5 polig



Not included accessories



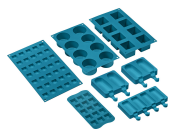
SFLK1

Child lock



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

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.
	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.		Giant zone: The giant zone offers extra space and flexibility.
	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 4 different cooking levels.		The oven cavity has 5 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.		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.		The capacity indicates the amount of usable space in the oven cavity in litres.