

## C92IPX9

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	Static
Cleaning system main oven	Pyrolytic
EAN code	8017709268381
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics

<b>Aesthetics</b>	Classic	<b>Display</b>	Touch
<b>Series</b>	Symphony	<b>No. of controls</b>	8
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Finishing</b>	Brushed	<b>Handle</b>	Smeg Classic
<b>Design</b>	Square design	<b>Handle Colour</b>	Brushed stainless steel
<b>Door</b>	With 2 horizontal strips	<b>Glass type</b>	dark grey
<b>Upstand</b>	Yes	<b>Feet</b>	Silver
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Command panel finish</b>	Stainless steel	<b>Logo</b>	Assembled st/steel
<b>Control knobs</b>	Smeg Classic	<b>Logo position</b>	Facia below the oven
<b>Controls colour</b>	Stainless steel		

## Programs / Functions

No. of cooking functions	9
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## Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Small grill



Large grill



Fan grill (large)



Fan assisted base

## Cleaning functions



Pyrolytic

## Programs / Functions Auxiliary Oven

Cooking functions cavity 2

Bottom element + Upper element

4



Traditional cooking functions, cavity 2



Static



Small grill

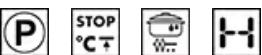


Large grill



Bottom

## Hob technical features



Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm

Rear left - Induction - multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm

Rear right - Induction - single - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

<b>No. of cooking zones with Booster</b>	5	<b>Minimum pan diameter indication</b>	Yes
<b>Automatic switch off when overheat</b>	Yes	<b>Selected zone indicator</b>	Yes
<b>Automatic switch off when overflow</b>	Yes	<b>Residual heat indicator</b>	Yes
<b>Automatic pan detection</b>	Yes		

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Total no. of door glasses</b>	4
<b>Fan number</b>	1	<b>No. of thermo-reflective door glasses</b>	3
<b>Net volume of the cavity</b>	70 litres	<b>Safety Thermostat</b>	Yes
<b>Gross volume, 1st cavity</b>	79 l	<b>Heating suspended when door is opened</b>	Yes
<b>Cavity material</b>	Easy clean enamel	<b>Cooling system</b>	Tangential
<b>Shelf positions</b>	5	<b>Door Lock During Pyrolysis</b>	Yes
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	360X460X425 mm
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electro-mechanical
<b>Light power</b>	40 W	<b>Lower heating element power</b>	1200 W
<b>Cooking time setting</b>	Start and Stop	<b>Upper heating element - Power</b>	1000 W
<b>Light when oven door is open</b>	Yes	<b>Grill element</b>	1700 W
<b>Door opening</b>	Flap down	<b>Large grill - Power</b>	2700 W
<b>Removable door</b>	Yes	<b>Circular heating element - Power</b>	2000 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric
<b>Removable inner door</b>	Yes		

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	280 °C

## Second Oven Technical Features



<b>Net volume of the second cavity</b>	35 litres	<b>No. total door glasses</b>	3
<b>Gross volume, 2nd cavity</b>	36 l	<b>No. thermo-reflective door glasses</b>	1
<b>Cavity material</b>	Easy clean enamel	<b>Safety Thermostat</b>	Yes
<b>Shelf positions</b>	4	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	311x206x418 mm
<b>No. of lights</b>	1	<b>Temperature control</b>	Electro-mechanical
<b>Light type</b>	Incandescent	<b>Lower heating element - power</b>	700 W
<b>Light power</b>	25 W	<b>Upper heating element - Power</b>	600 W
<b>Door opening</b>	Flap down		
<b>Removable door</b>	Yes	<b>Grill element - power</b>	1300 W
<b>Full glass inner door</b>	Yes	<b>Large grill - Power</b>	1900 W
<b>Removable inner door</b>	Yes	<b>Grill type</b>	Electric

## Options Auxiliary Oven

Minimum Temperature 50 °C

Maximum temperature 245 °C

## Accessories included for Main Oven & Hob



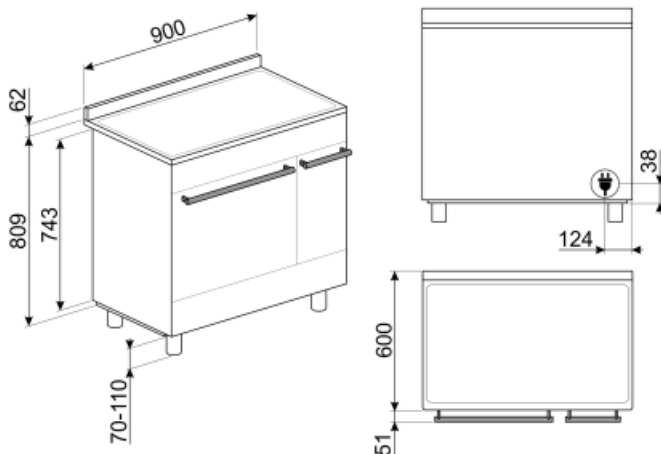
Rack with back and side stop	1	Telescopic Guide rails, total Extraction	1
20mm deep tray	1	Meat Probe	1
40mm deep tray	1	Child Lock	1
Grill mesh	1		

## Accessories included for Secondary Oven

Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1	Child lock	1

## Electrical Connection

Nominal power	15400 W	Voltage 2 (V)	380-415 V
Current	43 A	Frequency	50/60 Hz
Voltage	220-240 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



### PRTX

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



### GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



### PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



### BN620-1

Enamelled tray, 20mm deep



### SFLK1

Child lock



### KIT600C92PX

Cover strip for hob back side, suitable for 90cm Symphony cooker with pyro oven



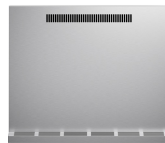
### BNP608T

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



### KITPC9X9

Splashback, 90 cm, for Symphony and Portofino pyrolytic cookers



### KITPBX

Height reduction feet (850 mm)



### 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.



### PALPZ

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



### KITC9X9

Splashback, 90x75 cm, stainless steel,  
suitable for Master cookers



### BN640

Enamelled tray, 40mm deep

### TPKPLATE

Universal plate for induction, gas,  
ceramic and electric hobs. Non-stick  
surface ideal for cooking fish, eggs  
and vegetables. Dimensions: 410 X  
240 mm.



### KITPAX

High extension feet (950 mm),  
stainless steel, suitable for Master,  
Symphony and Concertcookers



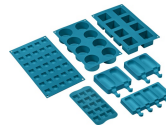
### GTT

\*\*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



## Symbols glossary

 <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Quadruple glazed: Number of glazed doors.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.</p>	 <p>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 two 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.</p>

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|  <p>Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.</p> |  <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p> |
|  <p>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.</p>                                                                                                                                                             |  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>                        |
|  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>                                                                                                                                                                                                                                                                  |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>                                              |
|  <p>Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.</p>                                                                                                                                                                                                                              |  <p>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>             |
|  <p>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.</p>                                                                                                                      |  <p>The oven cavity has 4 different cooking levels.</p>                                                                         |
|  <p>The oven cavity has 5 different cooking levels.</p>                                                                                                                                                                                                                                                                                              |  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>     |
|  <p>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.</p>                                                                                                                             |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>                                       |
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