

CC92MX9

| | |
|--|-------------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 2 |
| Cavity heat source | Electric |
| Hob type | Gas |
| Type of main oven | Thermo-ventilated |
| Type of second oven | Static |
| Cleaning system main oven | Vapor Clean |
| EAN code | 8017709176044 |
| Energy efficiency class | A |
| Energy efficiency class, second cavity | A |



Aesthetics



| | | | |
|-----------------------------|-----------------|--------------------------|-------------------------|
| Aesthetics | Mista | Display | electronic 5 buttons |
| Series | Concert | Colour of buttons | Black |
| Colour | Stainless steel | No. of controls | 8 |
| Finishing | Brushed | Serigraphy colour | Black |
| Design | Standard | Handle | Smeg round handle |
| Door | Full glass | Handle Colour | Brushed stainless steel |
| Upstand | Yes | Glass type | Stopsol |
| Type of pan stands | Cast Iron | Feet | Silver |
| Hob colour | Stainless steel | Plinth | Black |
| Command panel finish | Stainless steel | Logo | Embossed |
| Control knobs | Smeg Classic | Logo position | Facia below the oven |
| Controls colour | Stainless steel | | |

Programs / Functions

No. of cooking functions 6

Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Large grill



Fan assisted base

Cleaning functions



Vapor Clean

Other functions

 Defrost by time

Programs / Functions Auxiliary Oven

Bottom element + Upper element





Traditional cooking functions, cavity 2

 Static

 Small grill

 Large grill

 Bottom

 Fan-assisted bottom

Hob technical features

UR

Total no. of cook zones 5

Front left - Gas - Rapid - 3.00 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 3.50 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Gas safety valves Yes

Automatic electronic ignition Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 1

Net volume of the cavity 70 litres

Gross volume, 1st cavity 79 l

Cavity material Easy clean enamel

Shelf positions 5

Type of shelves Metal racks

Light type Halogen

Light power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 360X460X425 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Grill element 1700 W

Circular heating element - Power 2000 W

Grill type Electric

Tilting grill Yes

Options Main Oven

| | | | |
|-------------------------------|-----|---------------------|--------|
| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | Maximum temperature | 260 °C |

Second Oven Technical Features



| | | | |
|---------------------------------|-------------------|--|--------------------|
| Net volume of the second cavity | 35 litres | No. total door glasses | 3 |
| Gross volume, 2nd cavity | 36 l | No. thermo-reflective door glasses | 1 |
| Cavity material | Easy clean enamel | Safety Thermostat | Yes |
| Shelf positions | 4 | Cooling system | Tangential |
| Type of shelves | Metal racks | Usable cavity space dimensions (HxWxD) | 311x206x418 mm |
| No. of lights | 1 | Temperature control | Electro-mechanical |
| Light type | Incandescent | Lower heating element - power | 700 W |
| Light power | 25 W | Upper heating element - Power | 600 W |
| Removable door | Yes | Grill element - power | 1300 W |
| Full glass inner door | Yes | Large grill - Power | 1900 W |
| Removable inner door | Yes | Grill type | 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 | Grill mesh | 1 |
| 40mm deep tray | 1 | | |

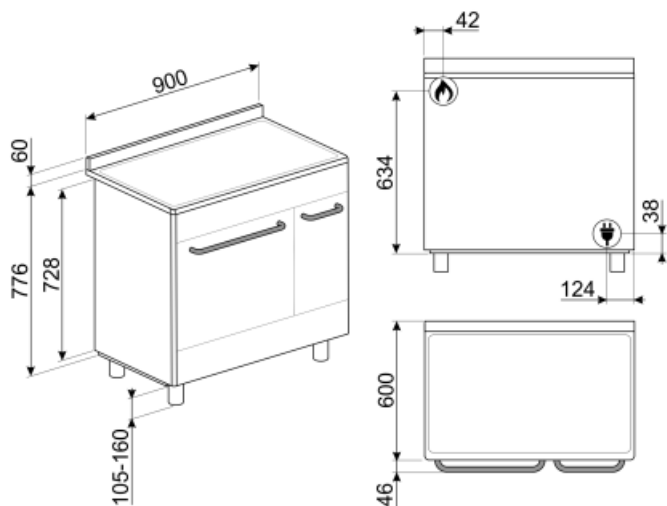
Accessories included for Secondary Oven

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|------------------------------|---|------------|---|
| Rack with back and side stop | 1 | Grill mesh | 1 |
| Wide baking tray | 1 | | |

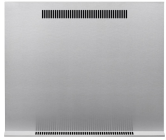
Electrical Connection

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|---------------|--------|-----------|----------|
| Nominal power | 4800 W | Frequency | 50/60 Hz |
| Current | 21 A | | |

| | | | |
|---------------|-----------|---------------------------|---------|
| Voltage | 220-240 V | Power supply cable length | 120 cm |
| Voltage 2 (V) | 380-415 V | Terminal block | 5 poles |



Not included accessories



KITPC92X9

Splash back, 90x60 cm, stainless steel, for Concert cookers, double pyrolytic cavity



AL90X9

Upstand suitable for 90 cm Concert cookers SX91



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.



AL90

Upstand suitable for 90 cm Concert cookers



BG6090-1

Cast iron grill plate suitable for Concert cookers



BN620-1

Enamelled tray, 20mm deep



KITPDQ

Height reduction feet (850 mm), stainless steel, for cookers



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.



GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



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



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.



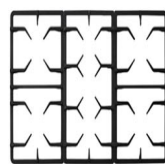
KITH95

Height extension kit (950 mm), stainless steel



PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



GRI905

cast iron pan stands for Concert Cookers 90cm

GT1P-2



Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.

PALPZ



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

BN640



Enamelled tray, 40mm deep

BBQ



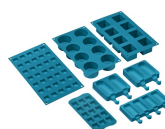
Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

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>A-10%: Product energy rating, measured from A+++ to D / G depending on the product family.</p> |  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p> |
|  <p>Air cooling system: to ensure a safe surface temperatures.</p> |  <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p> |
|  <p>Triple glazed doors: Number of glazed doors.</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>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>The oven cavity has 4 different cooking levels.</p> |

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-  The oven cavity has 5 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.
 -  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.
 -  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.
 -  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
 -  The capacity indicates the amount of usable space in the oven cavity in litres.