

# CX91GMBL

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709329501
Energy efficiency class	A









## Aesthetics

Series	Concert	Controls colour	Stainless steel
Aesthetics	Classic	No. of controls	8
Colour	Black	Serigraphy colour	Black
Finishing	Glossy Black	Handle	Smeg Classic
Design	Standard	Handle Colour	Brushed stainless steel
Door	Full glass	Glass type	Black
Type of pan stands	Matt black enamelled flat	Feet	Black
Hob colour	Black enamel	Logo	Embossed
Command panel finish	Enamelled metal	Logo position	Facia below the oven
Control knobs	Smeg Classic		

## Programs / Functions

No. of cooking functions	6
Traditional cooking functions	

 Static	 Fan assisted	 Turbo (circulaire + bottom + upper + fan)
 ECO	 Large grill	 Fan assisted base

## Cleaning functions



Vapor Clean

## Other functions



Defrost by time

## Hob options

Minute minder 1

## Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 4.00 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

Fan number 1

Net volume of the cavity 115 litres

Gross volume, 1st cavity 129 l

Cavity material Easy clean enamel

Shelf positions 5

Type of shelves Metal racks

Light type Halogen

Light power 40 W

Cooking time setting Timer + end of cooking

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 2

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control Electro-mechanical

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 2000 W

Grill type Electric

## Options Main Oven

End of cooking acoustic alarm Yes  
Minimum Temperature 50 °C

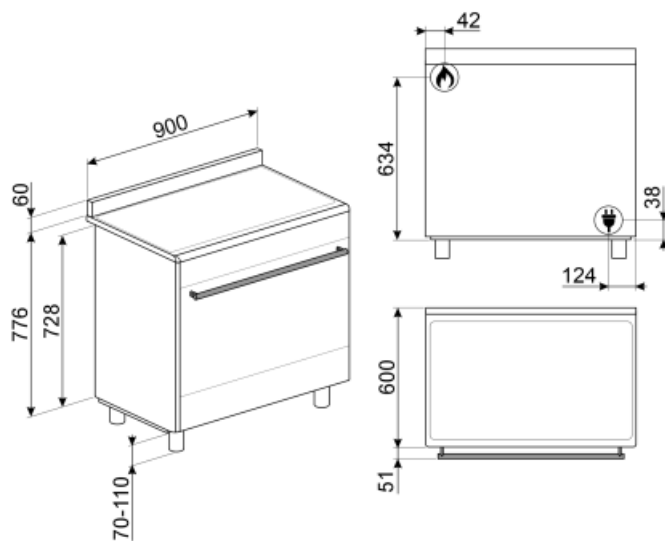
Maximum temperature 260 °C

## Accessories included for Main Oven & Hob

Rack with back and side stop 1  
20mm deep tray 1

## Electrical Connection

Nominal power	3200 W	Power supply cable length	120 cm
Current	14 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles
Type of electric cable installed	Yes, Single phase		



## Not included accessories

**AL90X9**  
Upstand suitable for 90 cm Concert cookers SX91



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



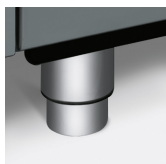
**PPR9**  
Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



**BG6090-1**  
Cast iron grill plate suitable for Concert cookers



**KITH95**  
Height extension kit (950 mm), stainless steel



**KITPDQ**  
Height reduction feet (850 mm), stainless steel, for 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.



**KIT600SNL-9**  
Cover strip for hob back side, suitable for 90 cm Concert cookers



**KIT90X9-1**  
Splash back, 90x60 cm, stainless steel, for Concert cookers



**PPX6090-1**  
Stainless steel Teppanyaki grill plate suitable for 90cm Concert cookers



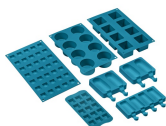
**GT1P-2**  
Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



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



**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



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



## Symbols glossary



Air cooling system: to ensure a safe surface temperatures.



A: Product drying performance, measured from A+++ to D / G depending on the product family



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



The oven cavity has 5 different cooking levels.



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



Defrost by time: with this function the time of thawing of foods are determined automatically.



Double glazed doors: Number of glazed doors.



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.



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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



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.