

# 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

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

## Programs / Functions

<b>No. of cooking functions</b>	6
<b>Traditional cooking functions</b>	



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

			
<b>Total no. of cook zones</b> 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			
<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Removable inner door</b>	Yes
<b>Fan number</b>	1	<b>Total no. of door glasses</b>	2
<b>Net volume of the cavity</b>	115 litres	<b>No. of thermo-reflective door glasses</b>	1
<b>Gross volume, 1st cavity</b>	129 l	<b>Safety Thermostat</b>	Yes
<b>Cavity material</b>	Easy clean enamel	<b>Cooling system</b>	Tangential
<b>Shelf positions</b>	5	<b>Usable cavity space dimensions (HxWxD)</b>	371x724x418 mm
<b>Type of shelves</b>	Metal racks	<b>Temperature control</b>	Electro-mechanical
<b>Light type</b>	Halogen	<b>Lower heating element power</b>	1700 W
<b>Light power</b>	40 W	<b>Upper heating element - Power</b>	1200 W
<b>Cooking time setting</b>	Timer + end of cooking	<b>Grill element</b>	1700 W
<b>Door opening</b>	Flap down	<b>Large grill - Power</b>	2900 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

## Options Main Oven

End of cooking acoustic alarm Yes  
Minimum Temperature 50 °C

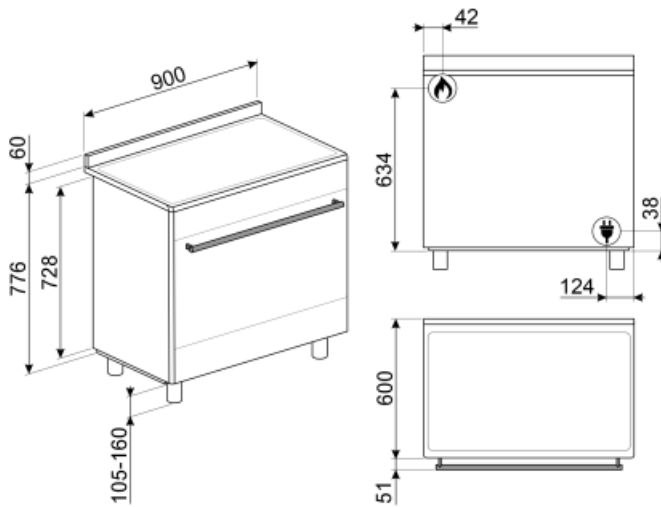
Maximum temperature 260 °C

## Accessories included for Main Oven & Hob

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

## Electrical Connection

Max Power Draw	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

### AIRFRY9

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.



### 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



### 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



### GTT

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



### 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.

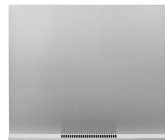


### BBQ9



### KIT90X9-1

Splash back, 90x60 cm, stainless steel, for Concert cookers



### PPX6090-1

Stainless steel Teppanyaki grill plate suitable for 90cm Concert cookers



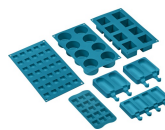
### PALPZ

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



## Symbols glossary

 <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>Double 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>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>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>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 5 different cooking levels.</p>	 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>
 <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>