

C9IMX9-1

Produktkategorie Standherd	90x60 cm
Zahl der Garräume mit Energielabel	1
Wärmequelle pro Garraum	Strom
Heiztechnik der Kochmulde	Induktion
Typ Garraum 1	Umluft/Heißluft
Reinigungssystem Garraum	Vapor Clean
EAN-Code	8017709279691
Energieeffizienzklasse Garraum 1 (auf einer Skala von A+++ bis D)	A












Design

			
Design	Classici	Anzahl der Bedienknebel	7
Serie	Sinfonie	Farbe des Dekors	Schwarz
Farbe	Edelstahl	Türgriff	Classici
Design	Squared	Material des Türgriffs	Edelstahl gebürstet
Gerätetür	Mit 2 horizontalen Edelstahlverblendungen	Glasart	Eclipse-Schwarzglas
Farbe der Kochmulde	Edelstahl	Stellfüße	Silber
Bedienoberfläche	Edelstahl mit Anti-Finger-Protektion	Staufach im Sockelbereich	Push-Pull
Bedienknebel	Classici	Markenlogo	Edelstahlprägung
Farbe/Material der Bedienknebel	Metall	Position des Markenlogos	Zierblende
Display	LED-Programmuhr		


Programme / Funktionen

Anzahl der Garfunktionen, Garraum 1	9
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Art der Garfunktionen, Garraum 1

 Statisch	 Ober-/Unterhitze+Umluft	 Heißluft
 ECO	 Großflächengrill	 Großflächengrill + Umluft
 Unterhitze	 Unterhitze + Umluft	 Drehspieß

Reinigungsfunktion, Garraum 1

 Vapor Clean

Sonderfunktionen Garraum 1

 Auftauen nach Zeit

Technische Eigenschaften Kochfeld



Anzahl der Kochzonen 5

Vorne links - Induktion - Multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm

Hinten links - Induktion - Multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Mitte - Induktion - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm

Hinten rechts - Induktion - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm

Vorne rechts - Induktion - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Anzahl der Kochzonen mit Booster	5	Dekor für min. Topfgröße	Ja
Überhitzungsschutz	Ja	Anzeige der Kochzone	Ja
Automatische Anpassung des Topfdurchmessers	Ja	Restwärmearzeige	Ja

Technische Eigenschaften primärer Garraum 1



Anzahl der Garraumbeleuchtungen	2	Vollglasinnentür herausnehmbar	Ja
Anzahl der Ventilatoren (Umluft/Heißluft)	2	Anzahl der Türverglasungen	3
Nutzbare Garraumvolumen	115 l	Anzahl der Thermo-Türverglasungen	2
Bruttovolumen Garraum	129 l	Sicherheitsthermostat	Ja
Material des Garraums	Ever Clean Emaillierung	Kühlsystem	Querstromlüfter
Anzahl der Garebenen	5	Nutzabmessungen des Garraums (HxBxT)	371x724x418 mm
Art der Einschubschienen	Verchromt	Temperaturregelung	Elektromechanisch
Art der Beleuchtung	Halogen	Leistung der Unterhitze	1700 W
		Leistung der Oberhitze	1200 W

Leistung der Beleuchtung	40 W	Leistung des Kleinflächengrills	1700 W
Programmierung der Garzeit	Start Gardauer mit Endabschaltung	Leistung des Großflächengrills	2900 W
Garraumbeleuchtung bei Türöffnung	Ja	Leistung der Heißluft	1550 W
Art der Türöffnung	Klapptür	Art des Grills	Elektrisch
Abnehmbare Gerätetür	Ja		
Vollglasinnentür	Ja		

Optionen primärer Garraum 1

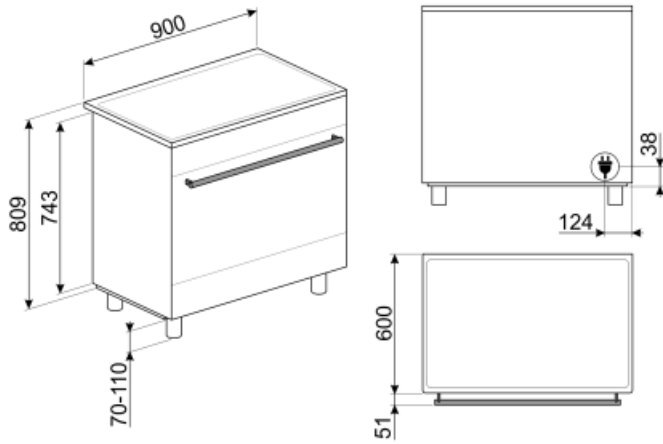
Kurzzeitwecker	Ja	Temperatur min.	50 °C
Akustisches Signal bei Garzeitende	Ja	Temperatur max.	260 °C

Serienzubehör primärer Garraum 1 und Kochfeld

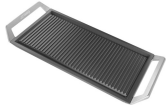
Drehspieß	1	Backblech/Fettpfanne (H: 40 mm)	1
Grillrost mit Tiefensperre	2	Kerntemperaturfühler	1
Backblech (H: 20 mm)	1		

Elektrischer Anschluss

Elektrischer Gesamtanschlusswert	10600 W	Frequenz	50/60 Hz
Absicherung	46 A	Länge des Netzkabels	150 cm
Spannung	220-240 V	Anschlussleiste	5-polig
Spannung 2	380-415 V		



Not included accessories



GRIDDLE

Universal-Barbecue-Grillplatte aus Gusseisen, geeignet für alle Gas, Glaskeramik-/Elektro Kochfelder und Induktions-Kochfelder mit Brückenfunktion (Multizone oder Flexi4Zone), LxB: 517x240 mm



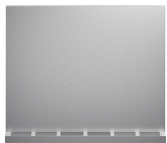
PRTX

Pizzastein aus Schamottstein, glasiert, Ø 35 cm, Mettaleinfassung mit 2 Griffen, kompatibel für: 60 cm emailierte Elektro-Backöfen mit Rundprägung des Backraumbodens.



KITPBX

Height reduction feet (850 mm)



KITC9X9-1

Edelstahlrückwand BxHxT: 896 x 750 x 42 mm, für 90 cm Standherde und Kochzentren, kombinierbar mit allen 90 cm Classici und Portofino Modellen

KITC9X9

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



SFLK1

Child lock



PPR9

Pizzastein aus Schamottstein, glasiert, L x B x H: 64 x 37,5 x 2,3 cm, kompatibel für: emailierte 90cm Elektro-Backöfen mit ovaler Prägung des Backraumbodens.



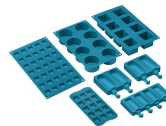
SCRP

Induction and ceramic hobs and teppanyaki scraper



KITPAX















Height extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino (90cm) cookers; (900mm) suitable for Concerto cookers with 850mm height
















SMOLD

Set aus 7 Silikonformen für Eiscreme, Stieleis, Pralinen, Eiswürfel (Blast-Chiller) und das Vorportionieren von Gerichten. Temperaturbeständig von -60°C bis +230°C (Backöfen)

Symbols glossary (TT)

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <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>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>	 <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking</p>
 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>	 <p>Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.</p>
 <p>Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p>	 <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>
 <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.</p>	 <p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>

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|  <p>ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment</p> |  <p>Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.</p> |
|  <p>Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.</p> |  <p>Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.</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>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 5 different cooking levels.</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> | |