

# SX91GM

|                                  |                   |
|----------------------------------|-------------------|
| Cooker size                      | 90x60 cm          |
| N. of cavities with energy label | 1                 |
| Cavity heat source               | ELECTRICITY       |
| Hob type                         | Gas               |
| Type of main oven                | Thermo-ventilated |
| Cleaning system main oven        | Ever Clean enamel |
| EAN code                         | 8017709325039     |
| Energy efficiency class          | A                 |



## Aesthetics



|                      |                           |                             |                         |
|----------------------|---------------------------|-----------------------------|-------------------------|
| Design               | Standard                  | Type of control setting hob | Control knobs           |
| Command panel finish | Stainless steel           | Type of control knobs       | Smeg Classic            |
| Aesthetic            | Classica                  | Controls colour             | Stainless steel         |
| Logo                 | Embossed                  | No. of controls             | 8                       |
| Colour               | Stainless steel           | Serigraphy colour           | Black                   |
| Logo position        | Facia below the oven      | Door                        | Full glass              |
| Finishing            | Satin                     | Glass type                  | Stopsol                 |
| Series               | Concerto                  | Handle                      | Smeg Classic            |
| Hob colour           | Stainless steel           | Handle Colour               | Brushed stainless steel |
| Type of pan stands   | Matt black enamelled flat | Feet color                  | Silver                  |

## Programs / Functions main oven

|                               |   |
|-------------------------------|---|
| No. of cooking functions      | 6 |
| Traditional cooking functions |   |



Static



Fan assisted



Turbo



Eco



Large grill



Fan assisted base

### Other functions



Defrost by time

## Cleaning functions



## 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

**Automatic electronic ignition** Yes

**Gas safety valves** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 1

**Fan number** 1

**Net volume of the cavity** 115 l

**Gross volume, 1st cavity** 129 l

**Cavity material** Ever Clean enamel

**No. of shelves** 5

**Type of shelves** Metal racks

**Light type** Halogen

**Light Power** 40 W

**Cooking time setting** Contaminuti + fine cottura

**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

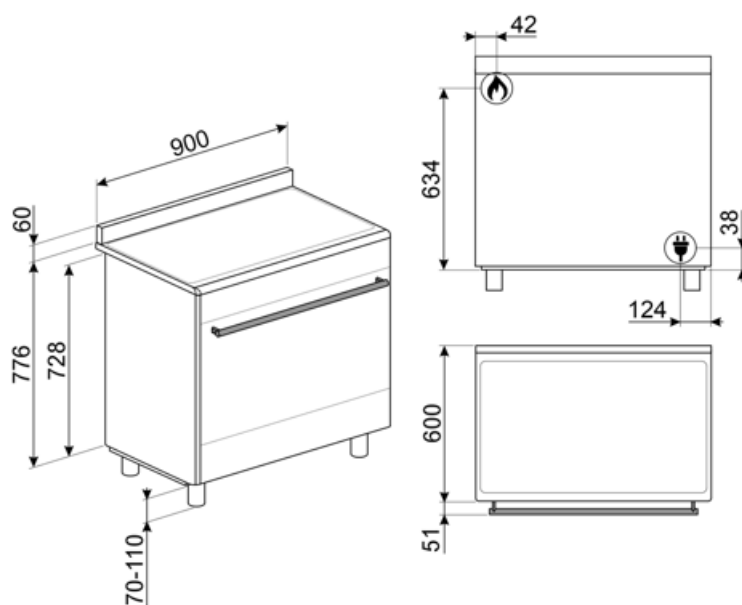
**Maximum temperature** 260 °C

## Accessories included for Main Oven & Hob

|                              |   |                |   |
|------------------------------|---|----------------|---|
| Moka stand                   | 1 | 40mm deep tray | 1 |
| Rack with back and side stop | 1 | Grill mesh     | 1 |

## Electrical Connection

|                              |                         |                           |             |
|------------------------------|-------------------------|---------------------------|-------------|
| Electrical connection rating | 3200 W                  | Power supply cable length | 120 cm      |
| Current                      | 14 A                    | Frequency                 | 50/60 Hz    |
| Voltage                      | 220-240 V               | Terminal block            | 3 poles     |
| Electric cable               | Installed, Single phase | Plug                      | Not present |



## Compatible 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.



### BN920

Enamelled tray 90cm cavity, 20mm deep



### GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### KIT600SNL-9

Cover strip for hob back side, depth 60mm, suitable for 90cm single oven Concerto cookers



### KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



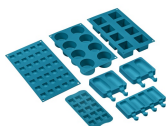
### PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



### 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



### BBQ9

teflon-coated aluminum grid for 90 cm cavity



### BN940

Enamelled tray 90 cm, 40 mm deep



### GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### KIT90X9-1

Splashback, stainless steel, 90cm, for Concerto cookers with single MF or gas oven



### KITPDQ

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)



### SFLK1

Child lock



## Symbols glossary

|                                                                                    |                                                                                                                                                                                                                                                                                                                                                                 |                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    | Energy efficiency class A                                                                                                                                                                                                                                                                                                                                       |    | Installation in column: Installation in column.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|    | Air cooling system: to ensure a safe surface temperatures.                                                                                                                                                                                                                                                                                                      |    | Defrost by time: Manual defrost function. At the end of the set duration, the function stops.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|    | Double glazed doors: Number of glazed doors.                                                                                                                                                                                                                                                                                                                    |    | 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. |
|   | 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. |   | 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.                                                                                                                                                                                                                                                                                                                            |
|  | 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.         |  | 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.                                                                                                                                                                                                                                                                              |
|  | 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.                                                                                                                                   |  | Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|  | All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.                                                                                                                                                                                                                                                                |  | The inner door glass: can be removed with a few quick movements for cleaning.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|  | Side lights: Two opposing side lights increase visibility inside the oven.                                                                                                                                                                                                                                                                                      |  | Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.                                                                                                                                                                                                                                                                                                                                                                                         |



The oven cavity has 5 different cooking levels.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



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.



Knobs control