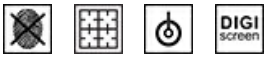
A90G001PX

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, Pyrolytic
EAN code	8017709358303
Energy efficiency class	A+



Aesthetics



Command panel finish	Finger friendly stainless steel
Aesthetics	Classic
Logo	Assembled st/steel
Colour	Stainless steel
Logo position	Facia below the oven
Finishing	Brushed
Upstand	Yes
Series	Opera
Hob colour	Stainless steel
Type of pan stands	Cast Iron
Type of control setting	Control knobs

Control knobs	Smeg Classic
Controls colour	Stainless steel
No. of controls	8
Serigraphy colour	Black
Display	Touch
Door	With 2 horizontal strips
Glass type	dark grey
Handle	Smeg Opera Classic
Handle Colour	Brushed stainless steel
Storage compartment	Door
Feet	Silver

Programs / Functions

No. of cooking functions	10

Traditional cooking functions

 Static

 Fan assisted

 Circulaire



Turbo (circulaire + bottom + upper + fan)

 ECO

 Small grill

 Large grill

 Fan grill (large)

 Base

 Fan assisted base

Other functions

 Defrost by time

Cleaning functions

 Pyrolytic

 Vapor Clean

Hob technical features



Total no. of cook zones 6

Front left - Gas - 2UR (dual) - 4.20 kW
Rear left - Gas - AUX - 1.00 kW
Front centre - Gas - AUX - 1.00 kW
Rear centre - Gas - Semi Rapid - 1.80 kW
Front right - Gas - Semi Rapid - 1.80 kW
Rear right - Gas - Rapid - 3.00 kW

Type of gas burners	Standard	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matte black enamelled

Main Oven Technical Features



No. of lights	2	**Total no. of door glasses**	3
Fan number	2	**No.of thermo-reflective door glasses**	2
Net volume of the cavity	115 litres		
Gross volume, 1st cavity	129 l	**Safety Thermostat**	Yes

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
Door opening	Flap down
Removable door	Yes
Full glass inner door	Yes
Removable inner door	Yes
Cooling system	Tangential
Door Lock During Pyrolisis	Yes
Usable cavity space dimensions (HxWxD)	371x724x418 mm
Temperature control	Electro-mechanical
Lower heating element power	1700 W
Upper heating element - Power	1200 W
Grill elememt	1700 W
Large grill - Power	2900 W
Circular heating element - Power	2 x 2000 W
Grill type	Electric
Soft Close system	Yes

Options Main Oven

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

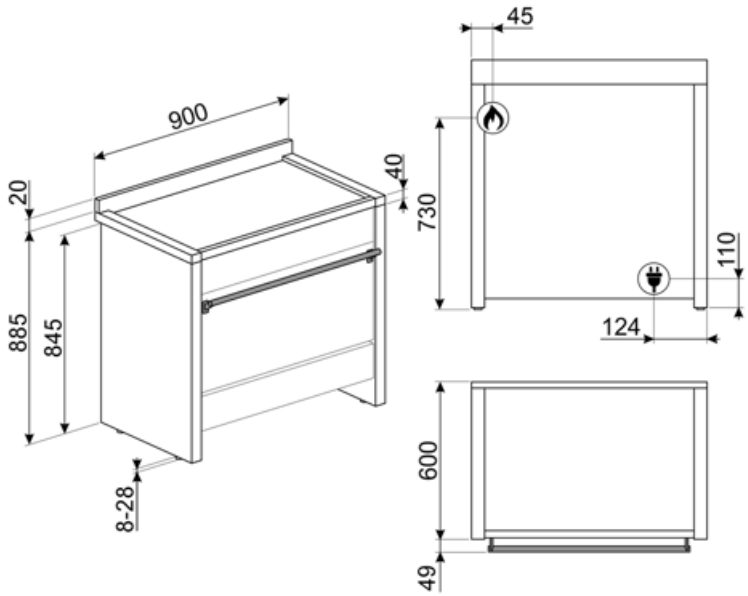
Accessories included for Main Oven & Hob



Cast iron wok support	1
Chrome shelf with back and side stop	2
20mm deep tray	1
40mm deep tray	1
Grill mesh	1
Telescopic Guide rails, partial Extraction	1
Meat Probe	1

Electrical Connection

Max Power Draw	4200 W
Current	19 A
Voltage	220-240 V
Cable testing	Yes
Additional connection modalities	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	3 poles
Plug	No


45
900
20
40
730
110
885
845
124
600
8-28
49

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.



BBQ9

teflon-coated aluminum grid for 90 cm cavity



BN920

Enamelled tray 90cm cavity, 20mm deep



BN940

Enamelled tray 90 cm, 40 mm deep



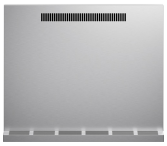
GTP

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



GTT

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



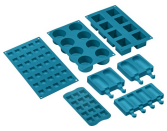
KITPC9X9

Splashback, 90 cm, for Symphony and Portofino pyrolytic cookers



SFLK1

Child lock



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



TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column



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



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 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.



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.



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.



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.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



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.



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



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.



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.

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.

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

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.

Knobs control

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

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.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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

The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.