

# A90I001PX

|                                  |                        |
|----------------------------------|------------------------|
| Cooker size                      | 90x60 cm               |
| N. of cavities with energy label | 1                      |
| Cavity heat source               | Electric               |
| Hob type                         | Induction              |
| Type of main oven                | Thermo-ventilated      |
| Cleaning system main oven        | Vapor Clean, Pyrolytic |
| EAN code                         | 8017709358310          |
| Energy efficiency class          | A+                     |



## Aesthetics











|                                |                                 |                            |                                    |
|--------------------------------|---------------------------------|----------------------------|------------------------------------|
| <b>Command panel finish</b>    | Finger friendly stainless steel | <b>Controls colour</b>     | Stainless steel                    |
| <b>Aesthetics</b>              | Classic                         | <b>No. of controls</b>     | 7                                  |
| <b>Logo</b>                    | Assembled st/steel              | <b>Serigraphy colour</b>   | Black                              |
| <b>Colour</b>                  | Stainless steel                 | <b>Display</b>             | Touch                              |
| <b>Logo position</b>           | Facia below the oven            | <b>Door</b>                | With 2 horizontal strips dark grey |
| <b>Upstand</b>                 | Yes                             | <b>Glass type</b>          | Smeg Opera Classic                 |
| <b>Series</b>                  | Opera                           | <b>Handle</b>              | Brushed stainless steel            |
| <b>Hob colour</b>              | Stainless steel                 | <b>Storage compartment</b> | Door                               |
| <b>Type of control setting</b> | Control knobs                   | <b>Feet</b>                | Silver                             |
| <b>Slider</b>                  | Red                             |                            |                                    |
| <b>Control knobs</b>           | Smeg Classic                    |                            |                                    |

## Programs / Functions

No. of cooking functions 9

Traditional cooking functions

|   |   |   |
|---|---|---|
|  Static |  Fan assisted      |  Circulaire        |
|  ECO    |  Large grill       |  Fan grill (large) |
|  Base   |  Fan assisted base |   |

## Other functions

 Defrost by time

## Cleaning functions

 Vapor Clean

## Hob options



|                                     |                    |                  |     |
|-------------------------------------|--------------------|------------------|-----|
| Control lock                        | Yes                | Multizone Option | Yes |
| Limited Power                       | Yes                | Auto-vent 2.0    | Yes |
| Consumption Mode                    |                    |                  |     |
| Limited Power Consumption Mode in W | 3700, 4800, 7400 W |                  |     |

## Hob technical features



Total no. of cook zones 5

Front left - Induction - single - 3.00 kW - Booster 3.00 kW - Ø 19.5 cm

Rear left - Induction - single - 3.00 kW - Booster 3.00 kW - Ø 19.5 cm

Central - Induction - single - 3.00 kW - Booster 3.00 kW - Ø 27.0 cm

Rear right - Induction - single - 3.00 kW - Booster 3.00 kW - Ø 19.5 cm

Front right - Induction - single - 3,00 kW - Booster 3,00 kW - Ø 19.5 cm

|                                    |        |                                 |     |
|------------------------------------|--------|---------------------------------|-----|
| No. of cooking zones with Booster  | 5      | Automatic pan detection         | Yes |
| Number of Flexible zones           | 1      | Minimum pan diameter indication | Yes |
| Booster power left Multizone       | 3,7 kW | Selected zone indicator         | Yes |
| Booster power right Multizone      | 3,7 kW | Residual heat indicator         | Yes |
| Automatic switch off when overheat | Yes    |                                 |     |

## Main Oven Technical Features



|                          |                   |  |                    |
|--------------------------|-------------------|--|--------------------|
| No. of lights            | 2                 | Removable inner door                   | Yes                |
| Fan number               | 2                 | Total no. of door glasses              | 3                  |
| Net volume of the cavity | 115 litres        | No. of thermo-reflective door glasses  | 2                  |
| Gross volume, 1st cavity | 129 l             | Safety Thermostat                      | Yes                |
| Cavity material          | Easy clean enamel | Cooling system                         | Tangential         |
| Shelf positions          | 5                 | Usable cavity space dimensions (HxWxD) | 371x724x418 mm     |
| Type of shelves          | Metal racks       | Temperature control                    | Electro-mechanical |
| Light type               | Halogen           |  |                    |

|                                     |                |   |            |
|-------------------------------------|----------------|---|------------|
| <b>Light power</b>                  | 40 W           | <b>Lower heating element power</b>      | 1700 W     |
| <b>Cooking time setting</b>         | Start and Stop | <b>Upper heating element - Power</b>    | 1200 W     |
| <b>Light when oven door is open</b> | Yes            | <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> | 2 x 1550 W |
| <b>Full glass inner door</b>        | Yes            | <b>Grill type</b>                       | Electric   |
|                                     |                | <b>Soft Close system</b>                | Yes        |

## Options Main Oven

|                                      |     |                            |        |
|--------------------------------------|-----|----------------------------|--------|
| <b>Timer</b>                         | Yes | <b>Minimum Temperature</b> | 50 °C  |
| <b>End of cooking acoustic alarm</b> | Yes | <b>Maximum temperature</b> | 260 °C |

## Accessories included for Main Oven & Hob



|   |   |   |   |
|---|---|---|---|
| <b>Chrome shelf with back and side stop</b> | 2 | <b>Grill mesh</b>                                 | 1 |
| <b>20mm deep tray</b>                       | 1 | <b>Telescopic Guide rails, partial Extraction</b> | 1 |
| <b>40mm deep tray</b>                       | 1 | <b>Meat Probe</b>                                 | 1 |

## Electrical Connection

|                       |           |   |                             |
|-----------------------|-----------|---|-----------------------------|
| <b>Max Power Draw</b> | 11600 W   | <b>Additional connection modalities</b> | Yes, Double and Three Phase |
| <b>Current</b>        | 51 A      | <b>Frequency</b>                        | 50/60 Hz                    |
| <b>Voltage</b>        | 220-240 V | <b>Terminal block</b>                   | 5 poles                     |
| <b>Voltage 2 (V)</b>  | 380-415 V | <b>Plug</b>                             | No                          |
| <b>Cable testing</b>  | Yes       |   |                             |

## Compatible Accessories

### AIRFRY

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.



### 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



### BN940

Enamelled tray 90 cm, 40 mm deep



### GTP

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



### KIT95B95X

Height extension kit 2 side and front panels (950mm), st/steel, for B95 cookers



### PALPZ

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



### SFLK1

Child lock



### AIRFRY2

Air fryer tray. 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.



### BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



### BN920

Enamelled tray 90cm cavity, 20mm deep



### GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



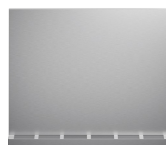
### GTT

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



### KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino and Symphony cookers



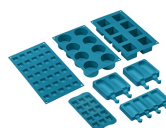
### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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

|  |   |
|--|---|
|  <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</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>Installation in column: Installation in column</p>   |
|  <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>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>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>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 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>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.</p>  |
|  <p>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.</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>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.</p> |

- |  |   |
|--|---|
|  <p><b>Overheat protection:</b> The safety system that automatically turns off the hob in case of overheating of the control unit.</p>                             |  <p><b>Induction:</b> 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><b>All glass inner door:</b> All glass inner door, a single flat surface which is simple to keep clean.</p>  |  <p><b>The inner door glass:</b> can be removed with a few quick movements for cleaning.</p>   |
|  <p><b>Side lights:</b> Two opposing side lights increase visibility inside the oven.</p>  |  <p><b>Automatic opening:</b> 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.</p> |
|  <p><b>Pyrolytic:</b> Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>   |  <p><b>Indication of residual heat:</b> 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><b>The oven cavity has 5 different cooking levels.</b></p>   |  <p><b>Soft close:</b> all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>  |
|  <p><b>Telescopic rails:</b> allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>                                 |  <p><b>Vapor Clean:</b> a simple cleaning function using steam to loosen deposits in the oven cavity.</p>  |
|  <p><b>The capacity indicates the amount of usable space in the oven cavity in litres.</b></p>   |  <p><b>Connection between hob and hood</b></p>   |
|  <p><b>The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.</b></p> |  <p><b>Knobs control</b></p>   |
|  <p><b>Automatic merge of zones for a bigger area</b></p>  |   |