A90I001PX

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



Aesthetics

Command panel finish	Finger friendly stainless steel
Aesthetic	Classica
Logo	Assembled st/steel
Colour	Stainless steel
Logo position	Facia below the oven
Upstand	Yes
Series	Opera
Hob colour	Stainless steel
Type of control setting hob	Control knobs
Hob LED colours	Red
Type of control knobs	Smeg Classic

Controls colour	Stainless steel
No. of controls	7
Serigraphy colour	Black
Display name	DigiScreen
Door	With 2 horizontal strips
Glass type	Eclipse
Handle	Smeg Opera Classic
Handle Colour	Brushed stainless steel
Storage compartment	Door
Feet color	Silver

Programs / Functions main oven

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 Consumption Mode	Yes	**Auto-vent 2.0**	Yes
Limited Power Consumption Mode in W	3700, 4800, 7400 W		

Hob technical features

Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm
Rear left - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm
Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm
Rear right - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm
Front right - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 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
		Residual heat indicator	Yes
Booster power right Multizone	3,7 kW		
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 l	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	129 l	**Safety Thermostat**	Yes
Cavity material	Ever Clean enamel	**Cooling system**	Tangential
No. of shelves	5	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Type of shelves	Metal racks		
Light type	Halogen	**Temperature control**	Electro-mechanical

Light Power	40 W	**Lower heating element power**	1700 W
Cooking time setting	Start and Stop	**Upper heating element - Power**	1200 W
Light when oven door is open	Yes	**Grill element**	1700 W
Door opening	Flap down	**Large grill - Power**	2900 W
Removable door	Yes	**Circular heating element - Power**	2 x 1550 W
Full glass inner door	Yes	**Grill type**	Electric
		Soft Close system	Yes

Options Main Oven

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

Accessories included for Main Oven & Hob



Rack with back and side stop	2	**Grill mesh**	1
20mm deep tray	1	**Telescopic Guide rails, partial Extraction**	1
40mm deep tray	1	**Meat Probe**	1

Electrical Connection

Electrical connection rating	11600 W	**Additional connection modalities**	Double and Three Phase
Current	51 A	**Frequency**	50/60 Hz
Voltage	220-240 V	**Terminal block**	5 poles
Voltage 2 (V)	380-415 V	**Plug**	Not present
Cable testing	Yes, Single phase		

Compatible Accessories



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



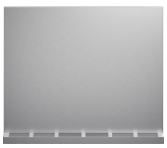
GRILLPLATE

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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITC9X9-1

Splashback kit, st/steel, 90cm, suitable for Portofino Multifunction, Master and Sinfonia cookers



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.



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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KIT95B95X

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



KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



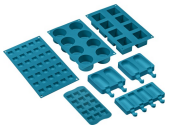
SFLK1

Child lock



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.



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



Automatic merge of zones for a bigger area



Connection between hob and hood



Power booster: option allows the zone to work at full power when very intense cooking is necessary.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



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



Installation in column: Installation in column.



Knobs control



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.



Triple glazed doors: Number of glazed doors.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



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.



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



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.



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.



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.

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.

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.

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.

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.

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.

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

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

4.3 inch display with LED technology, usability with knobs + 3 touch keys

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.

Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.

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.

PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.

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.

The capacity indicates the amount of usable space in the oven cavity in litres.