

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	Controls colour	Stainless steel
Aesthetic	Classica	No. of controls	7
Logo	Assembled st/steel	Serigraphy colour	Black
Colour	Stainless steel	Display name	DigiScreen
Logo position	Facia below the oven	Door	With 2 horizontal strips
Upstand	Yes	Glass type	Eclipse
Series	Opera	Handle	Smeg Opera Classic
Hob colour	Stainless steel	Handle Colour	Brushed stainless steel
Type of control setting hob	Control knobs	Storage compartment	Door
Hob LED colours	Red	Feet color	Silver
Type of control knobs	Smeg Classic		

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 - 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 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	Temperature control	Electro-mechanical
Light type	Halogen		

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



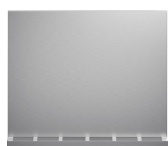
Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

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



SCRP

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

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

PALPZ

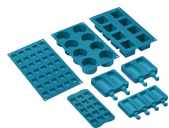


Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

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

	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.		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.
	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.		Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.
	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.		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.		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.
	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.		The oven cavity has 5 different cooking levels.
	Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.		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 capacity indicates the amount of usable space in the oven cavity in litres.
	4.3 inch display with LED technology, usability with knobs + 3 touch keys		