

B95IMAN9

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

Energy efficiency class

90x60 cm

1

ELECTRICITY

Induction

Thermo-ventilated

Vapor Clean 8017709302962



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Series

Hob colour

Type of control setting

Type of control knobs

Professional

Enamelled metal

Mista

Assembled st/steel

Anthracite

Facia below the oven

Master

Matt black painted

Control knobs

Smeg Master Pro Soft

Touch

Controls colour Black No. of controls Serigraphy colour Silver Display name DigiScreen

Door With 2 horizontal strips

Glass type **Eclipse**

Handle Smeg new squared

Handle Colour Anthracite and matt black

Storage compartment Door

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static



Fan assisted



Circulaire

Eco

Large grill



Fan grill (large)

Base



Fan assisted base

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Other functions

Defrost by time

Cleaning functions



Vapor clean

Hob options







Control lock Limited Power

Consumption Mode

Yes Yes Limited Power

3700, 4800, 7400 W

Consumption Mode in W

Multizone Option Yes

Hob technical features







Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm Rear left - Induction - multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm Rear right - Induction - single - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Yes

No. of cooking zones with Booster

Number of Flexible zones

Automatic switch off when overheat

Automatic pan Yes

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator

Main Oven Technical Features

























No. of lights 2 Fan number 2 Net volume of the cavity 115 l Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Halogen Light type **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective door glasses

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

371x724x418 mm

1700 W

Lower heating element

power

Upper heating element - 1200 W

Power

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Grill elememt 1700 W Removable door 2900 W Yes Large grill - Power Full glass inner door Circular heating element 2 x 1550 W Yes

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

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

alarm

Accessories included for Main Oven & Hob

Not included

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

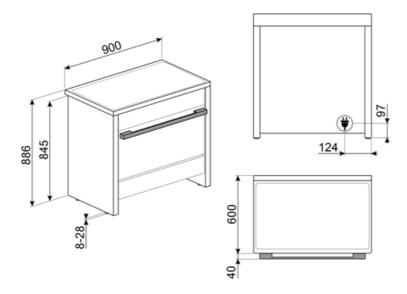
Electrical Connection

Electrical connection 10600 W Additional connection Double and Three Phase rating modalities

Current 46 A Frequency 50/60 Hz Voltage 220-240 V Terminal block 5 poles Voltage 2 (V) 380-415 V Plug Not present Electric cable

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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.

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BBO9

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.

KIT95B95A

Height extension kit 2 side and front panels (950mm), anthracite, 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

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.

Enamelled tray 90cm cavity, 20mm

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

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



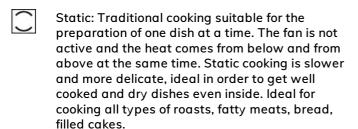
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Symbols glossary			
Ō	Automatic merge of zones for a bigger area	P	Power booster: option allows the zone to work at full power when very intense cooking is necessary.
δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A P	Energy efficiency class A
	Installation in column: Installation in column.	Ф	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.
DIGI screen	4.3 inch display with LED technology, usability with knobs + 3 touch keys	3	Triple glazed doors: Number of glazed doors.
TECO Regist	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.
*	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	8	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.

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.



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.

biscuits, roasts and cobblers.

Ventilated cooking ensures a faster and more

outside and moister inside. Ideal for baked pasta,

homogeneous result, leaving fragrant foods

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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.



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.

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