

BG91CTN2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Catalytic
EAN code	8017709316730
Energy efficiency class	A



Aesthetics



Design	Standard	Type of control knobs	Smeg Master Black
Command panel finish	Enamelled metal	Controls colour	Black
Aesthetic	Classica	No. of controls	7
Logo	Assembled	Serigraphy colour	Silver
Colour	Black	Display name	DigiScreen
Logo position	Facia below the oven	Door	With 2 horizontal strips
Upstand	Yes	Glass type	Stopsol
Series	Concerto	Handle	Smeg Classic
Hob colour	Stainless steel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Storage compartment	Door
Type of control setting hob	Control knobs	Feet color	Silver

Programs / Functions main oven

No. of cooking functions	8
Traditional cooking functions	



Cleaning functions

Catalytic



Vapor clean

Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 4.00 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic

Yes

Burner caps

Matt black enamelled

ignition

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

2

Gross volume, 1st cavity 129 l

door glasses

Cavity material

Ever Clean enamel

Safety Thermostat

Yes

No. of shelves

5

Cooling system

Tangential

Type of shelves

Metal racks

Usable cavity space

371x724x418 mm

Light type

Halogen

dimensions (HxWxD)

Light Power

40 W

Temperature control

Electro-mechanical

Cooking time setting

Start and Stop

Lower heating element

1700 W

Light when oven door is open

Yes

power

Door opening

Flap down

Upper heating element -

1200 W

Removable door

Yes

Grill element

1700 W

Full glass inner door

Yes

Large grill - Power

2900 W

Circular heating element

2 x 1550 W

- Power

Grill type

Electric

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

Catalytic panels

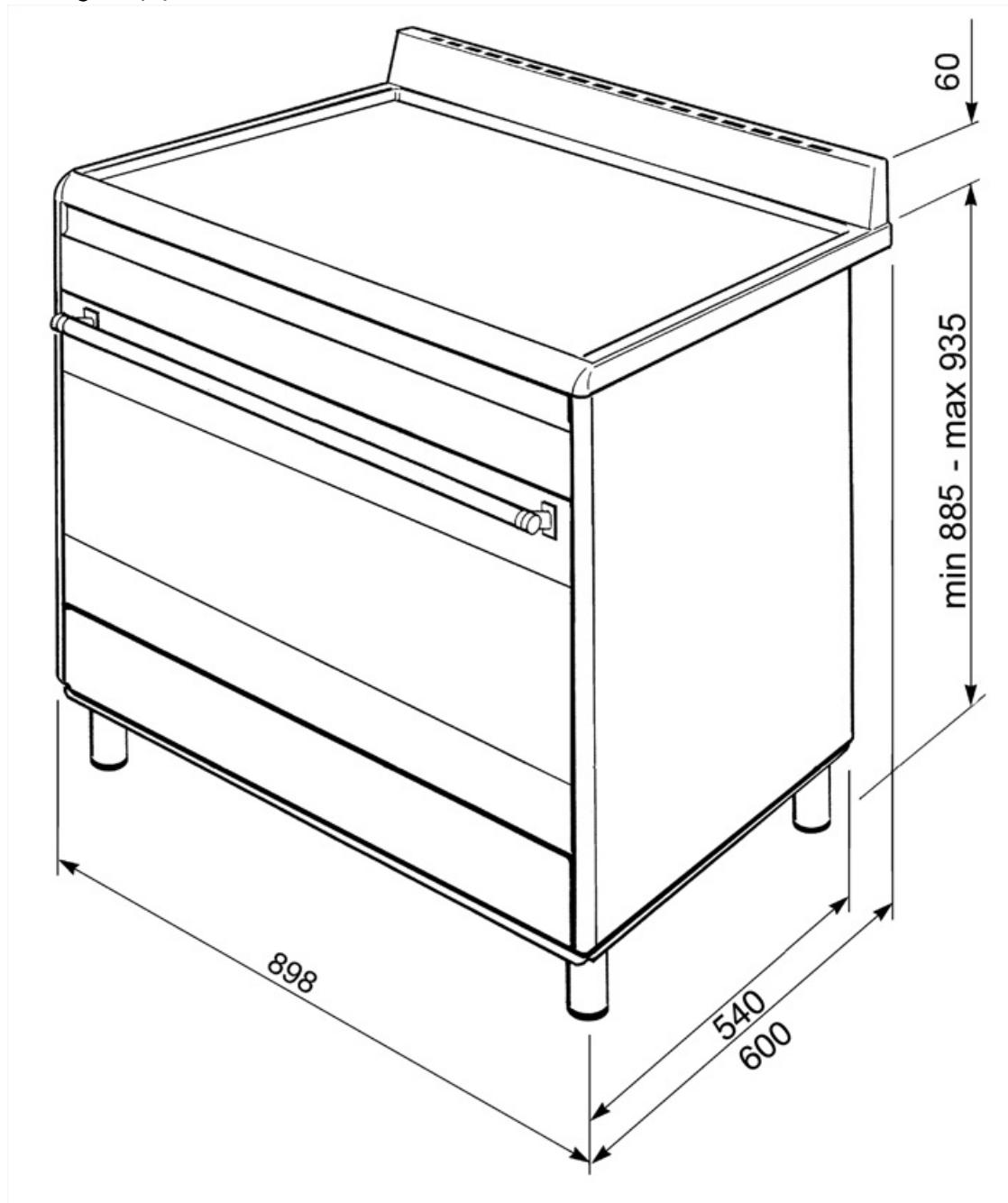
3

Rack with back and side 1 stop

20mm deep tray 1

Electrical Connection

Electrical connection rating	3200 W	Electric cable	Installed, Single phase
Current	14 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles
Voltage 2 (V)	380-415 V	Plug	Not present



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

BN940

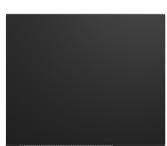


Enamelled tray 90 cm, 40 mm deep

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.



KIT90N9

Splashback black , 90 cm, suitable for BU & BM cookers



KITH900BG91

Plinth, 90cm, three sides, black, suitable for Concerto cookers single or double cavities, hight 900 mm



KITPDQ

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)



SFLK1

Child lock



AL90X9

Upstand suitable for 90cm Concerto cookers with gas hob and MF oven



BN920

Enamelled tray 90cm cavity, 20mm 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.



KIT600SNL-9

Cover strip for hob back side, depth 60mm, suitable for 90cm single oven Concerto cookers



KIT90X9-1

Splashback, stainless steel, 90cm, for Concerto cookers with single MF or gas oven



KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



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.



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

Alternative products



BG91CTX2

Colour: Stainless steel

Symbols glossary

 A ^A	Energy efficiency class A	 Heavy duty cast iron pan stands: for maximum stability and strength.
 C [*]	Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three self-cleaning panels coated with a special enamel that promotes the progressive elimination of traces of grease and odors caused by cooking.	 Installation in column: Installation in column.
	Air cooling system: to ensure a safe surface temperatures.	 Triple glazed doors: Number of glazed doors.
	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 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.
	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.	 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.
	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.	 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.



The oven cavity has 5 different cooking levels.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



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



Knobs control