

BG91IAN2

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

8017709316761



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Series

Hob colour

Type of control setting

Type of control knobs

Standard

Enamelled metal

Classica **Embossed**

Anthracite

Facia below the oven

Concerto

Stainless steel

Control knobs

Smeg Master Black

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet color

Black

Silver

DigiScreen

With 2 horizontal strips

Stopsol

Smeg Classic

Brushed stainless steel

Door

Silver

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



8



Small grill



Circulaire

Large grill



Fan grill (large)

Fan assisted base



Cleaning functions



Vapor clean

Hob options





Control lock Yes **Limited Power** Yes

Consumption Mode

Limited Power 3700, 4800, 7400 W Consumption Mode in W

Hob technical features







Total no. of cook zones 5

Front left - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm Rear left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm Rear right - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

No. of cooking zones with Booster

Automatic switch off Yes when overheat

Automatic pan

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator Yes

Main Oven Technical Features















Yes







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

Ever Clean enamel Cavity material

5 No. of shelves

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

Cooking time setting Start and Stop

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes Full glass inner door Yes

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)

371x724x418 mm

Temperature control

Electro-mechanical 1700 W

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2 x 1550 W

- Power

Grill type Electric



Options Main Oven

Timer Yes Minimum Temperature
End of cooking acoustic Yes Maximum temperature

alarm

Accessories included for Main Oven & Hob

Rack with back and side 1 20mm deep tray

stop

Electrical Connection

Electrical connection 10600 W Additional connection Double and Three Phase

50 °C

260 °C

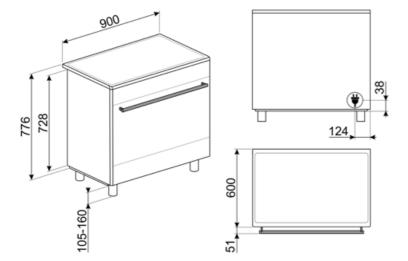
rating modalities

 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 Installed, Single phase





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



BN620-1

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



BN920

Enamelled tray 90cm cavity, 20mm deep

Enamelled tray 90 cm, 40 mm 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.



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.



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.



KIT600SNL-9

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



KIT90N9

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



KIT90X9-1

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



KITH900BG91

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



KITH95

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



KITPDQ

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



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.





SCRP

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



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



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.



Energy efficiency class A



Installation in column: Installation in column.



Knobs control



Air cooling system: to ensure a safe surface temperatures.



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



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.



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.



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.



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.