

BG91PX2

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

Gas

Thermo-ventilated

Pyrolitic

8017709316747

A+



Aesthetics







Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Upstand Series

Hob colour

Type of pan stands

Type of control setting

hob

Standard

Stainless steel

Classica

Embossed

Stainless steel

Facia below the oven

Satin

Yes

Concerto

Stainless steel Cast Iron

Control knobs

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet color

9

Smeg Master Black

Black

7 Black

DigiScreen

With 2 horizontal strips

Stopsol

Smeq Classic

Brushed stainless steel

Door

Silver

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Eco

Circulaire



Turbo





Small grill



Large grill



Fan grill (large)



Fan assisted base

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Cleaning functions



Pyrolytic

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

Automatic electronic

ignition

Gas safety valves

Burner caps

Matt black enamelled

Yes

Main Oven Technical Features























No. of lights 2 Fan number 2 Net volume of the cavity 115 l

Gross volume, 1st cavity 129 l

Ever Clean enamel Cavity material

No. of shelves

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

Cooking time setting Start and Stop

Light when oven door is

open

alarm

Door opening Flap down

Removable door Yes Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 4 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Tangential Cooling system

Door Lock During Yes

Pyrolisis

Usable cavity space 371x724x418 mm

dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2 x 2000 W

- Power

Grill type Electric

Options Main Oven

Timer

End of cooking acoustic Yes Minimum Temperature Maximum temperature

50 °C 280 °C

1700 W

Accessories included for Main Oven & Hob

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Rack with back and side 1 stop

20mm deep tray

1

Double and Three Phase

Electrical Connection

Electrical connection 4200 W

rating

 Current
 19 A

 Voltage
 220-240 V

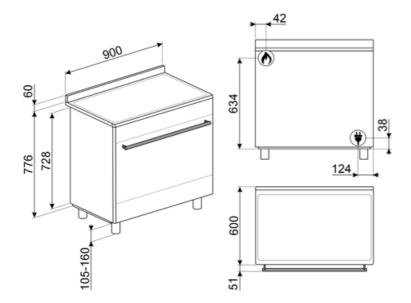
 Voltage 2 (V)
 380-415 V

Electric cable Installed, Single phase

Additional connection

modalities

Frequency 50/60 Hz
Terminal block 5 poles
Plug Not present



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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.

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.

KITH900BG91

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

KITP90X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concerto cookers, single oven

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

teflon-coated aluminum grid for 90 cm cavity

BN920

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

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)

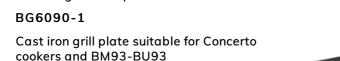
SFLK1

Child lock









Enamelled tray 90cm cavity, 20mm





Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



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



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Quadruple glazed: 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.

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Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



The oven cavity has 5 different cooking levels.



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



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

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