

BG91PX2

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|----------------------------------|-------------------|
| 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 | Pyrolitic |
| EAN code | 8017709316747 |
| Energy efficiency class | A+ |












Aesthetics



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

Programs / Functions main oven

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|-------------------------------|---|
| No. of cooking functions | 9 |
| Traditional cooking functions | |

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|  Static |  Fan assisted |  Circulaire |
|  Turbo |  Eco |  Small grill |
|  Large grill |  Fan grill (large) |  Fan assisted base |

Cleaning functions



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 Yes

Gas safety valves Yes

Burner caps Matt black enamelled

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 5

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

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 2

Safety Thermostat Yes

Cooling system Tangential

Door Lock During Pyrolysis Yes

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control Electro-mechanical

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 2 x 2000 W

Grill type Electric

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 50 °C

Maximum temperature 280 °C

Accessories included for Main Oven & Hob

Rack with back and side 1
stop

20mm deep tray

1

Electrical Connection

Electrical connection rating 4200 W

Current 19 A

Voltage 220-240 V

Voltage 2 (V) 380-415 V

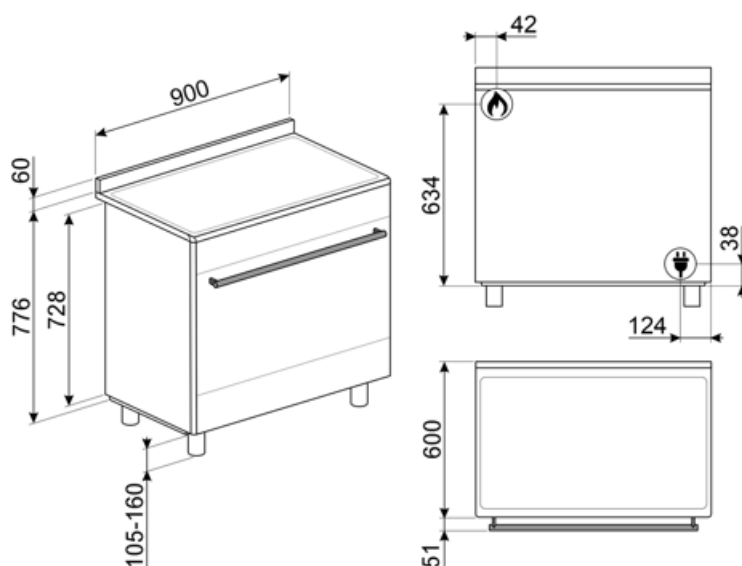
Electric cable Installed, Single phase

Additional connection modalities

Frequency 50/60 Hz

Terminal block 5 poles

Plug Not present



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.



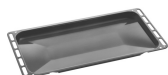
BG6090-1

Cast iron grill plate suitable for Concerto cookers and BM93-BU93



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, height 900 mm



KITP90X9

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



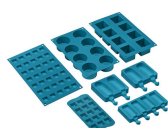
PALPZ

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



BBQ9

teflon-coated aluminum grid for 90 cm cavity



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



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



Symbols glossary

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|  | 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 guaranteed. |
|  | 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 cobbles. |
|  | 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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|  | <p>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.</p> |  | <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p> |
|  | <p>The inner door glass: can be removed with a few quick movements for cleaning.</p> |  | <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |
|  | <p>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.</p> |  | <p>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.</p> |
|  | <p>The oven cavity has 5 different cooking levels.</p> |  | <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p> |
|  | <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |  | <p>4.3 inch display with LED technology, usability with knobs + 3 touch keys</p> |
|  | <p>Knobs control</p> | | |