

BG91PX2

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		

Programs / Functions main oven

No. of cooking functions	9
Traditional cooking functions	

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

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

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 4

Net volume of the cavity 115 l

No. of thermo-reflective door glasses 2

Gross volume, 1st cavity 129 l

Safety Thermostat Yes

Cavity material

Ever Clean enamel

Cooling system Tangential

No. of shelves

5

Door Lock During Pyrolysis

Type of shelves

Metal racks

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Light type

Halogen

Temperature control

Electro-mechanical

Light Power

40 W

Lower heating element power

Cooking time setting

Start and Stop

Upper heating element - Power

Light when oven door is open

Yes

Grill element 1200 W

Door opening

Flap down

Large grill - Power 1700 W

Removable door

Yes

Circular heating element - Power 2900 W

Full glass inner door

Yes

Grill type 2 x 2000 W

Grill type Electric

Options Main Oven

Timer

Yes

Minimum Temperature 50 °C

End of cooking acoustic alarm

Yes

Maximum temperature 280 °C

Accessories included for Main Oven & Hob

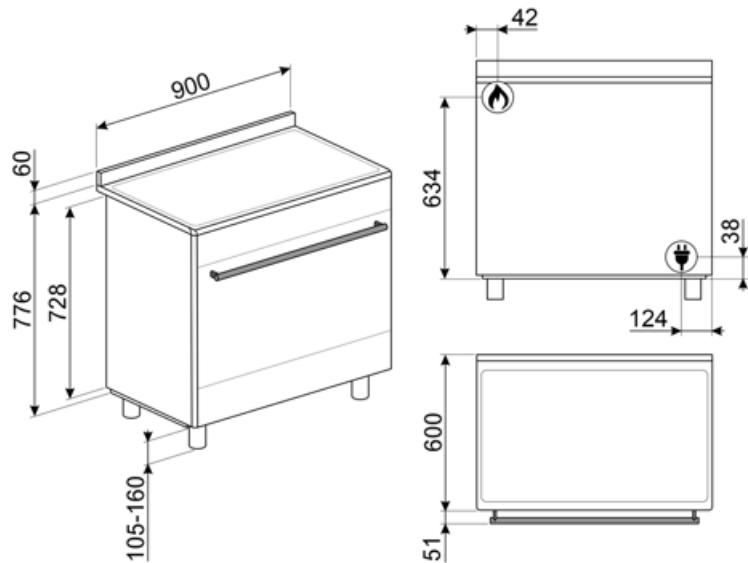
Rack with back and side 1 stop

20mm deep tray

1

Electrical Connection

Electrical connection rating	4200 W	Additional connection modalities	Double and Three Phase
Current	19 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.

BN920



Enamelled tray 90cm cavity, 20mm deep



BBQ9

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.



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)



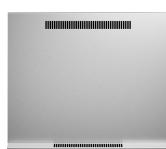
KITPDQ

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



SFLK1

Child lock



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

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 guaranteed.
	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
	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.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



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.



The capacity indicates the amount of usable space in the oven cavity in litres.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



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.



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