

BM93BL

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven Type of second oven

Cleaning system main oven

EAN code

Energy efficiency class

Energy efficiency class, second cavity

90x60 cm

2

ELECTRICITY

Gas

Thermo-ventilated Thermo-ventilated Ever Clean enamel 8017709212438

В



Aesthetics



Aesthetic

Series Colour

Design Door

Type of pan stands Hob colour

Command panel finish Control knobs

Controls colour

Victoria

Blenheim Black Victoria

With frame Cast Iron

Black enamel **Enamelled metal**

Smeg Victoria Stainless steel Display

Colour of buttons No. of controls

Serigraphy colour

Handle **Handle Colour**

Glass type Plinth

Logo Logo position Electronic 5 buttons

Black 8 Silver

Smeg Victoria ECO Brushed stainless steel

Black Anthracite Silk screen Command panel

Programme / Functions

Traditional cooking functions



Circulaire

Programs / Functions Third Oven

No. of functions third oven Full grill





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 Yes

ignition

Gas safety valves Yes

Burner caps Matt black enamelled

Main Oven Technical Features





















No. of lights

Net volume of the cavity 611 Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves

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

Cooking time setting Start and Stop

Door opening Side opening 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)

Temperature control Electro-mechanical

Circular heating element 2000 W

- Power

Options Main Oven

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature 245 °C

Second Oven Technical Features















Net volume of the

second cavity 69 I

cavity

Gross volume, 2nd

Cavity material

62 I

No. of shelves

Ever Clean enamel

Metal racks

Type of shelves

No. total door glasses

No. thermo-reflective

door glasses

Safety Thermostat

Cooling system Usable cavity space dimensions (HxWxD) Yes

2

1

Tangential

605x275x370 mm

316x460x412 mm



Door opening Side opening Temperature control Electro-mechanical

Removable door Yes Circular heating element 2500 W

- Power Full glass inner door Yes

Options Auxiliary Oven

Minimum Temperature 50 °C Maximum temperature 245 °C

Third Oven Technical Features

Net volume, 3rd cavity

Gross volume, 3rd 41 I

cavity

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Door opening Flap down

Removable door Yes Full glass inner door Yes Removable inner door Yes No. total door glasses 3 No. of thermo-reflective 1 door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

169x440x443 mm

Large grill - Power 2700 W Grill type Electric Tilting grill Yes

Options Third Oven

Minimum Temperature 50 °C Maximum temperature 260 °C

Accessories included for Main Oven & Hob

Rack with back and side 1

stop

40mm deep tray

Grill mesh 1

Accessories included for Secondary Oven

Oven grid with back stop

Plate rack/warmer

Accessories included for Third Oven

Rack with back and side 1

stop

40mm deep tray 1 Grill mesh 1



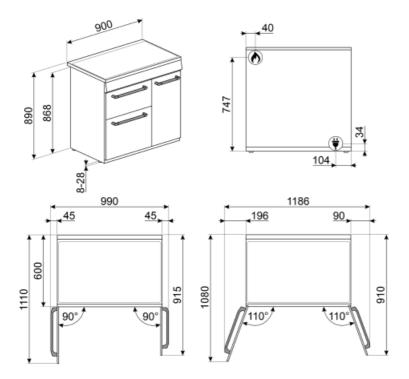
Electrical Connection

Plug	Not present
Electrical connection	7500 W
rating	
Current	33 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V

Installed electric cable Additional connection modalities Frequency Terminal block

Yes, Single phase Yes, Double and Three Phase 50/60 Hz

5 poles





Not included accessories

AIRFRY

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.



SFLK1
Child lock

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.



PRTX

Refractary pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



WOKGHU

Cast iron WOK Support



GRM

Coffee machine support



BG6090-1

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



KIT90N9

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



BN620-1

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



Stainless steel teppanyaki plate, suitable for Concerto cookers



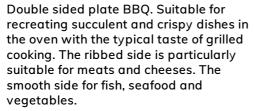
KITH93

Height extension kit (950mm), black, suitable for TR93 cookers (945-960mm)





BBQ

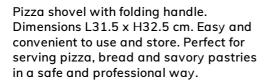




STONE

Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.







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.



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



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 (TT)



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





B: Product energy rating, measured from A+++ to D / G depending on the product family.



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



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



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.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



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.



Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



The oven cavity has 2 different cooking levels.



The oven cavity has 4 different cooking levels.



The oven cavity has 9 different cooking levels.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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.



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Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Buttons control

Easy and intuitive timer setting with a simple buttons

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)



BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)