

BM93BL

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven
Type of second oven

EAN code

Energy efficiency class

Energy efficiency class, second cavity

90x60 cm

2

ELECTRICITY

Gas

Thermo-ventilated Thermo-ventilated 8017709212438

Α

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

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

Burner caps

Matt black enamelled

316x460x412 mm

Yes

Yes

Main Oven Technical Features



















No. of lights

Net volume of the cavity 611

Gross volume, 1st cavity 70 l

Cavity material

No. of shelves

Type of shelves Light type

Light Power

Cooking time setting

Door opening

Side opening door

Ever Clean enamel

Metal racks Halogen

40 W Start and Stop

Side opening

Yes

Removable door

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

Gross volume, 2nd

cavity

Cavity material

69 I

62 I

No. of shelves

Type of shelves

Ever Clean enamel

Metal racks

Safety Thermostat

door glasses

Yes

Yes

2

1

Cooling system

Full glass inner door

No. total door glasses

No. thermo-reflective

Tangential



Door opening

Side opening

Side opening door Removable door

Yes

Yes

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Circular heating element 2500 W

- Power

Options Auxiliary Oven

Minimum Temperature

50°C

Maximum temperature

245 °C

605x275x370 mm

Third Oven Technical Features













Net volume, 3rd cavity

Gross volume, 3rd

cavity

Cavity material

No. of shelves

Type of shelves

Door opening

Removable door

Full glass inner door

Ever Clean enamel

Metal racks Flap down

Yes

Yes Removable inner door Yes No. total door glasses

No. of thermo-reflective 1

door glasses

Safety Thermostat

Cooling system Usable cavity space

dimensions (HxWxD)

Temperature control

Large grill - Power Grill type

Tilting grill

3

Yes

Tangential

169x440x443 mm

Electro-mechanical

2700 W Electric Yes

Options Third Oven

Minimum Temperature

260 °C Maximum temperature

Accessories included for Main Oven & Hob

50 °C

Rack with back and side 1

stop

40mm deep tray

Grill mesh

1

Accessories included for Secondary Oven

1



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

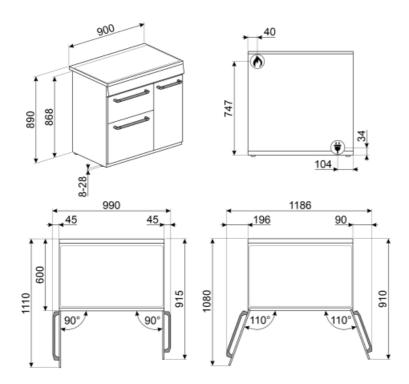
Voltage 2 (V)

Electrical connection 7500 W rating
Current 33 A
Voltage 220-240 V

Type of electric cable installed Additional connection modalities Frequency Terminal block

Yes, Single phase

Yes, Double and Three Phase 50/60 Hz 5 poles



380-415 V



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.



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.



BNP608T

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



GRM

Coffee machine support



SFLK1

Child lock



PRTX

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



WOKGHU

Cast iron WOK 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.



KITH93

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



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.



Stainless steel teppanyaki plate, suitable for Concerto cookers



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.





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.



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.



Air cooling system: to ensure a safe surface temperatures.



A: Product drying performance, measured from A+++ to D / G depending on the product family



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



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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