FS9010CER-1

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Ceramic
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709310585



Aesthetics

Design	Standard	**Control knobs**	Smeg Classic
Command panel finish	Stainless steel	**Controls colour**	Stainless steel
Aesthetic	Classic	**No. of controls**	8
Logo	Embossed	**Serigraphy colour**	Black
Colour	Stainless steel	**Door**	With 2 horizontal strips
Logo position	Facia below the oven	**Glass type**	eclypse
Finishing	Satin	**Handle**	Smeg Classic
Upstand	Yes	**Handle Colour**	Brushed stainless steel
Serie	Concerto	**Feet**	Silver
Hob colour	Stainless steel	**Plinth**	Black
Type of control setting	Control knobs		

Programs / Functions

No. of cooking functions 6

Traditional cooking functions

Static

Fan assisted

Circulaire

Large grill

Fan grill (large)

Fan assisted bottom

Cleaning functions

Vapour Clean

Hob technical features



Total no. of cook zones 5

Front left - Ceramic - single - 1.20 kW - Ø 14.7 cm
Rear left - Ceramic - single - 2.00 kW - Ø 21.2 cm
Central - Ceramic - single - 1.40 kW - Booster 2.20 kW - 17.0x26.5 cm
Rear right - Ceramic - single - 1.30 kW - Booster 2.00 kW - Ø 19.7 cm
Front right - Ceramic - single - 1.20 kW - Ø 14.7 cm

Selected zone indicator	Yes	**Residual heat indicator**	Yes

Main Oven Technical Features



No. of lights	2	**Full glass inner door**	Yes
Fan number	2	**Total no. of door glasses**	3
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	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Type of shelves	Metal racks	**Temperature control**	Electro-mechanical
Light type	Halogen	**Lower heating element power**	1700 W
Light Power	40 W	**Upper heating element - Power**	1200 W
Cooking time setting	Stop	**Grill elememt**	1700 W
Light when oven door is open	Yes	**Large grill - Power**	2900 W
Door opening	Flap down	**Circular heating element - Power**	2 x 1550 W
Removable door	Yes	**Grill type**	Electric

Options Main Oven

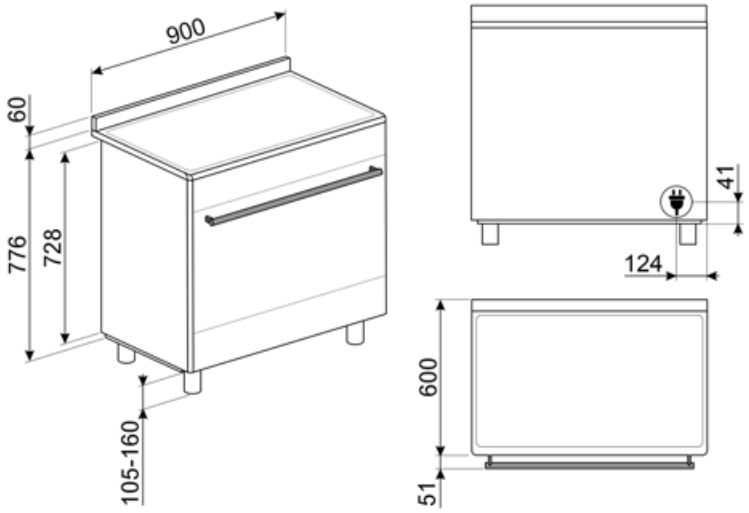
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C
Minimum Temperature	50 °C		

Accessories included for Main Oven & Hob

Rack with back and side stop	1	**Grill mesh**	1
40mm deep tray	1		

Electrical Connection

Electrical connection rating	11600 W	**Cable testing**	Yes
Current	31 A	**Type of electric cable**	Yes, Double and Three Phase
Voltage	220-240 V	**Frequency**	50/60 Hz
Voltage 2 (V)	380-415 V	**Terminal block**	5 poles
Type of electric cable installed	Yes, 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.



BBQ9

teflon-coated aluminum grid for 90 cm cavity



BN920

Enamelled tray 90cm cavity, 20mm deep



BN940

Enamelled tray 90 cm, 40 mm deep



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



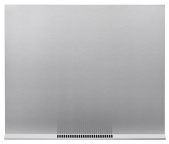
GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KIT600SNL-9

Cover strip for hob back side, suitable for 90 cm Concerto cookers



KIT90X9-1

Splash back, 90x60 cm, stainless steel, for Concerto cookers



KITH95

Height extension kit (950 mm), stainless steel



KITPDQ

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



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



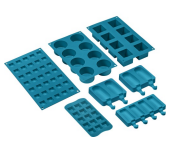
SCRP

Induction and ceramic hobs and teppanyaki scraper



SFLK1

Child lock



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



Installation in column: Installation in column



Triple glazed doors: Number of glazed doors.



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.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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.



Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.



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



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



Air cooling system: to ensure a safe surface temperatures.



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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.



Knobs control