

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


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

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

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 Stop

Light when oven door is open Yes

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

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 1550 W

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

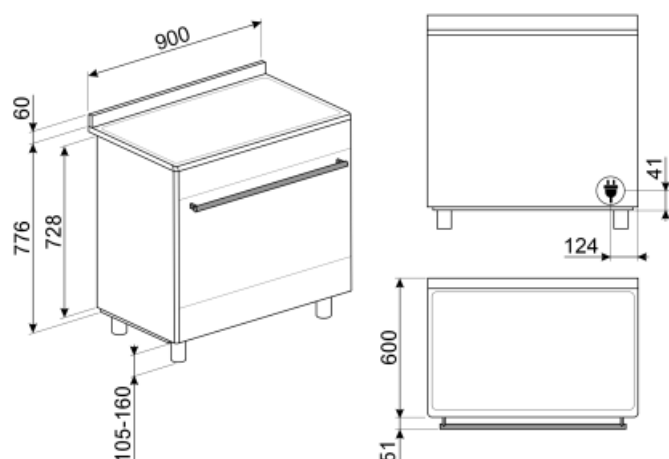
40mm deep tray 1

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		



Not included 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.



GTP

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



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.

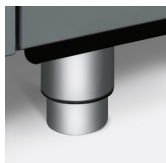


BBQ9



KITH95

Height extension kit (950 mm), stainless steel



SCRP

Induction and ceramic hobs and teppanyaki scraper



GTT

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



SFLK1

Child lock



PRTX

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



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



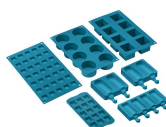
KITPDQ

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



PALPZ

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



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)



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.



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.



Triple glazed doors: Number of glazed doors.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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.



The oven cavity has 5 different cooking levels.



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