

# FS9010CER

|                                  |               |
|----------------------------------|---------------|
| 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                         | 8017709222499 |



## Aesthetics

|                      |                      |                   |                         |
|----------------------|----------------------|-------------------|-------------------------|
| Aesthetic            | Mista                | Control knobs     | Smeg Classic            |
| Serie                | Concerto             | Controls colour   | Stainless steel         |
| Design               | Standard             | No. of controls   | 8                       |
| Colour               | Stainless steel      | Serigraphy colour | Black                   |
| Finishing            | Satin                | Door              | Full glass              |
| Command panel finish | Stainless steel      | Glass type        | Stopsol                 |
| Logo                 | Embossed             | Handle            | Smeg round handle       |
| Logo position        | Facia below the oven | Handle Colour     | Brushed stainless steel |
| Upstand              | Yes                  | Feet              | Silver                  |
| Hob colour           | Stainless steel      |                   |                         |

## 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



**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** 1

**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** 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

**Voltage 2 (V)** 380-415 V

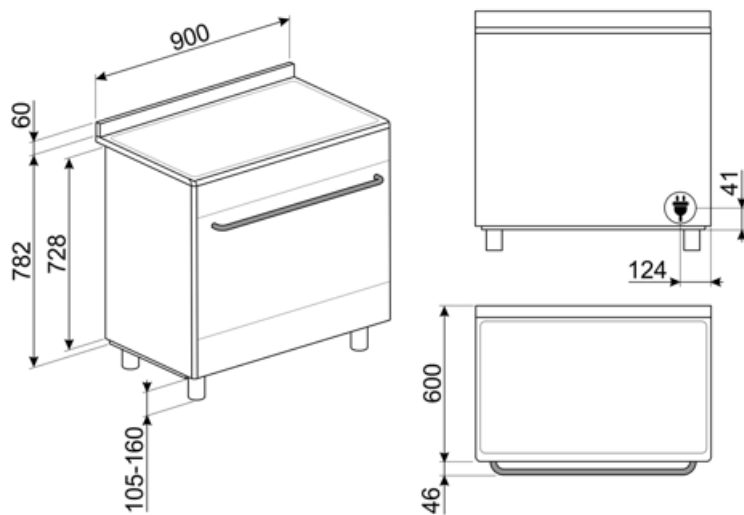
**Current** 31 A

**Frequency** 50/60 Hz

**Terminal block** 5 poles

Voltage

220-240 V



## 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

### BBQ9



### BN940

### 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.



### SFLK1

Child lock



### GTT

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



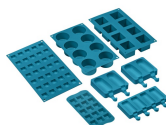
### SCRP

Induction and ceramic hobs and teppanyaki scraper






















### 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   |    | Knobs control   |
|    | Air cooling system: to ensure a safe surface temperatures.   |    | Triple glazed doors: Number of glazed doors.  |
|    | 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 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 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.   |    | 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.   |
|  | 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.   |  | 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.   |
|  | 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. |  | Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.  |
|  | 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.  |
|  | 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.  |  | 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.   |
|  | The oven cavity has 5 different cooking levels.  |  | Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.   |
|  | The capacity indicates the amount of usable space in the oven cavity in litres.  |   |   |

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## Benefit (TT)

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### **Hob type ceramic**

Ceramic hobs offers fast cooking and precise temperature control

### **Vapor Clean**

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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### **Knobs control**

Easy and intuitive timer setting with a elegant knobs

### **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.

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Tangential cooling**

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **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

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

### **Pizza stone (optional accessory)**

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

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### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet