

FS9606XS-1

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

90x60 cm

ELECTRICITY

Gas

Thermoseal

Vapour Clean

8017709310592



Smeg Classic

Stainless steel

Black

Aesthetics







Design Command panel finish

Aesthetic Logo

Colour

Embossed

Logo position

Facia below the oven

Finishing Upstand

Yes

Serie Concerto

Hob colour Type of pan stands

Type of control setting

Standard

Stainless steel

Classic

Stainless steel

Satin

Stainless steel

Cast Iron

Control knobs

Control knobs

Controls colour

No. of controls Serigraphy colour

Display Touch Door With 2 horizontal strips

Glass type eclypse

Handle **Smeq Classic Handle Colour** Brushed stainless steel

Door Storage compartment Feet Silver

Plinth Stainless steel

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted

Circulaire

Large grill

Static

Fan grill (large)

Fan assisted bottom

Cleaning functions



Vapour Clean

SMEG SPA 7/11/2025

6



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 **Burner** caps Matte black enamelled Yes

ignition

Main Oven Technical Features





















Fan number

Net volume of the cavity 115 l

Gross volume, 1st cavity 126 l

Cavity material Ever Clean enamel

No. of shelves

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

Cooking time setting Stop

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes Full glass inner door Yes Gas safety valves

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 371x724x418 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element 1700 W

power

Upper heating element - 1200 W

Power

1700 W Grill elememt Large grill - Power 2900 W Circular heating element 2 x 1550 W

- Power

Grill type Electric

Options Main Oven

Timer Minimum Temperature 50 °C 260 °C End of cooking acoustic Maximum temperature

alarm

Accessories included for Main Oven & Hob



Rack with back and side 1 Grill mesh 1 stop



20mm deep tray 1 Telescopic Guide rails, 1 40mm deep tray 1 partial Extraction

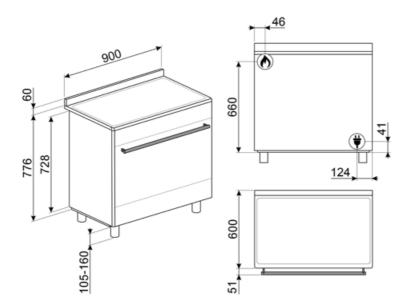
Electrical Connection

installed

Electrical connection 3200 W Power supply cable 120 cm

rating length

Current14 AFrequency50/60 HzVoltage220-240 VTerminal block3 polesType of electric cableYes, Single phasePlug(I) Australia





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.



AL90X9

Upstand suitable for 90 cm Concert cookers SX91



teflon-coated aluminum grid for 90 cm cavity



BG6090-1

Cast iron grill plate suitable for Concerto cookers



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



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



mbole aloccar

Symbols glossary			
	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
Φ	Knobs control		Air cooling system: to ensure a safe surface temperatures.
DIGI screen		3	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.
8	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.
8	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.		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.	Ö	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.	.5	The oven cavity has 5 different cooking levels.

SMEG SPA 7/11/2025

UR

Ultra rapid burners: Powerful ultra rapid burners

offer up to 5kw of power.

Telescopic rails: allow you to pull out the dish and

check it without having to remove it from the oven

entirely.





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.