

FS9606XS-1

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709310592



Aesthetics



Aesthetic	Classic	Control knobs	Smeg Classic
Serie	Concerto	Controls colour	Stainless steel
Design	Standard	No. of controls	7
Colour	Stainless steel	Serigraphy colour	Black
Finishing	Satin	Display	Touch
Command panel finish	Stainless steel	Door	With 2 horizontal strips
Logo	Embossed	Glass type	eclipse
Logo position	Facia below the oven	Handle	Smeg Classic
Upstand	Yes	Handle Colour	Brushed stainless steel
Hob colour	Stainless steel	Storage compartment	Door
Type of pan stands	Cast Iron	Feet	Silver
Type of control setting	Control knobs	Plinth	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 - 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	Gas safety valves	Yes
Automatic electronic ignition	Yes	Burner caps	Matt black enamelled

Main Oven Technical Features



Fan number	2	Removable inner door	Yes
Net volume of the cavity	115 l	Total no. of door glasses	3
Gross volume, 1st cavity	126 l	No. of thermo-reflective door glasses	2
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	5	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	371x724x418 mm
Light type	Halogen	Temperature control	Electro-mechanical
Light Power	40 W	Lower heating element power	1700 W
Cooking time setting	Stop	Upper heating element - Power	1200 W
Light when oven door is open	Yes	Grill element	1700 W
Door opening	Flap down	Large grill - Power	2900 W
Removable door	Yes	Circular heating element - Power	2 x 1550 W
Full glass inner door	Yes	Grill type	Electric

Options Main Oven

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

Accessories included for Main Oven & Hob

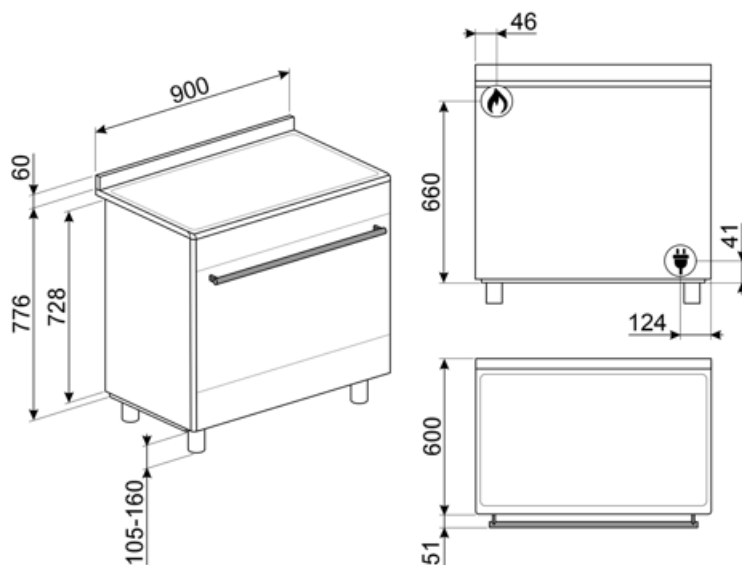


Rack with back and side stop	1	Grill mesh	1
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20mm deep tray	1	Telescopic Guide rails, partial Extraction	1
40mm deep tray	1		

Electrical Connection

Plug	(I) Australia	Type of electric cable installed	Yes, Single phase
Electrical connection rating	3200 W	Power supply cable length	120 cm
Current	14 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles



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.



BBQ9



GTP

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



KIT600SNL-9

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



KITH95

Height extension kit (950 mm), stainless steel



PALPZ

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



PPX6090-1

Stainless steel grill plate suitable for 90 cm Concerto cookers



SFLK1

Child lock



AL90X9

Upstand suitable for 90 cm Concerto cookers SX91



BG6090-1

Cast iron grill plate suitable for Concerto cookers



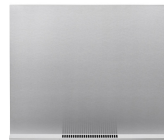
GTT

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



KIT90X9-1

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



KITPDQ

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



PPR9

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



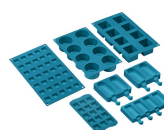
PRTX

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


























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)

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Installation in column: Installation in column</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>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.</p>
 <p>The oven cavity has 5 different cooking levels.</p>	 <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>

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-  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
 -  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.
 -  ...
 -  Knobs control

Benefit (TT)

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.

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

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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Touch control

Easy and intuitive timer setting with a single touch

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat

Tangential cooling

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

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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)

Storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils