

FSP9610X-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

Pyrolitic

8017709310639



Aesthetics







Design Standard Command panel finish Stainless steel

Aesthetic Classic **Embossed** Logo

Colour Stainless steel Logo position Facia below the oven

Finishing Satin Upstand Yes

Serie Concerto Hob colour Stainless steel Type of pan stands Cast Iron

Type of control setting Control knobs Control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls 8 Serigraphy colour Black Display Touch

Door With 2 horizontal strips

Glass type eclypse Handle **Smeq Classic**

Handle Colour Brushed stainless steel

Storage compartment Door Feet Silver

Plinth Stainless steel

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted

Circulaire

Static Turbo

Eco

Small grill

Large grill



Fan grill (large)



Fan assisted bottom

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Cleaning functions



Pyrolytic

Hob technical features



Total no. of cook zones 6

Front left - Gas - UR - 4 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Front centre - Gas - Rapid - 2.90 kW

Rear centre - Gas - AUX - 1.00 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Automatic electronic Yes

ignition

Gas safety valves Yes

Burner caps Matte black enamelled

Main Oven Technical Features





















No. of lights 2
Fan number 2
Net volume of the cavity 11

Net volume of the cavity 115 | Gross volume, 1st cavity 126 |

Cavity material Ever Clean enamel

No. of shelves 5

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

Cooking time setting Start and Stop

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes
Full glass inner door Yes

Removable inner door Yes
Total no. of door glasses 4
No.of thermo-reflective 2
door glasses

Safety Thermostat Yes

Cooling system Tangential

Door Lock During Yes

Pyrolisis

Usable cavity space 371x724x418 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element 1700 W

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W

Circular heating element 2 x 2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes
End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature 280 °C

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Accessories included for Main Oven & Hob



Rack with back and side 1 Grill mesh 1 stop Telescopic Guide rails,

20mm deep tray partial Extraction 40mm deep tray 1

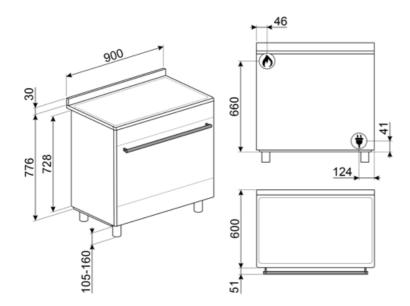
Electrical Connection

Electrical connection 4200 W Cable testing Yes

rating

Type of electric cable Yes, Double and Three Current 19 A Phase Voltage 220-240 V Frequency 50/60 Hz Type of electric cable Terminal block 5 poles Yes, Single phase

installed



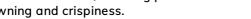
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Compatible Accessories

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.



BG6090-1

Cast iron grill plate suitable for Concerto cookers

BN940

Enamelled tray 90 cm, 40 mm deep

GTT

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



KITH95

Height extension kit (950 mm), stainless steel



KITPDQ

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



SFLK1

Child lock

BBQ9

teflon-coated aluminum grid for 90 cm cavity



BN920

Enamelled tray 90cm cavity, 20mm deep



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



KITP90X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concerto 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



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Symbols glossary

***	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
:::	Air cooling system: to ensure a safe surface temperatures.	4	Quadruple glazed: 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.	ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.	***	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.
(%)	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.	8	Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself enabling any size or shape to be cooked.
	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.

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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.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



The oven cavity has 5 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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



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



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Knobs control

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