

# SCD90MFX9-1

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

90x60 cm

1

**ELECTRICITY** 

Gas

Thermo-ventilated

Vapor Clean

8017709245771

Α



## **Aesthetics**





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

- . . . .

Finishing

Upstand

Series

Hob colour
Type of pan stands

Type of control setting

hob

Standard

- . . .

Stainless steel

Classica

Embossed

Stainless steel

Facia below the oven

Satin

Yes

Concerto

Stainless steel Cast Iron

Control knobs

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

nullule Coloui

Storage compartment

Feet color

Smeg Classic

Stainless steel

7

Black

Electronic 5 buttons

Full glass

Stopsol

Smeg round handle

Brushed stainless steel

Door

Silver

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

`

Static

**R** 

Fan assisted



Circulaire

ECO

Eco

---

Small grill



Large grill

**ૠ** 

Fan grill (large)



Fan assisted base

SMEG SPA 13/12/2025

8



## Cleaning functions



Vapor 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

Automatic electronic

ignition

Gas safety valves

Yes

Burner caps

Matt black enamelled

## Main Oven Technical Features





















No. of lights 2 Fan number 2 Net volume of the cavity 1151

Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves

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

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes Full glass inner door 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)

Electro-mechanical Temperature control

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 1550 W

- Power

Grill type Electric

# **Options Main Oven**

Timer Yes End of cooking acoustic

Minimum Temperature

50 °C 260 °C

alarm

Maximum temperature

# Accessories included for Main Oven & Hob

40mm deep tray Moka stand 1

**SMEG SPA** 13/12/2025



Rack with back and side 1 Grill mesh

stop

20mm deep tray 1

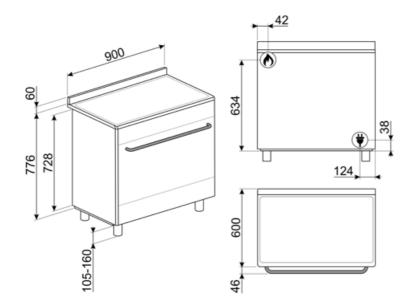
# **Electrical Connection**

Electrical connection 3200 W Power supply cable 110 cm

rating length

Current14 AFrequency50/60 HzVoltage220-240 VTerminal block3 polesElectric cableInstalled, Single phasePlug(F;E) Schuko

1



SMEG SPA 13/12/2025

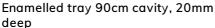


## **Compatible Accessories**

#### AIRFRY9

teflon-coated aluminum grid for 90 cm cavity







Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth

### KIT600SNL-9

Cover strip for hob back side, depth 60mm, suitable for 90cm single oven

#### KITH95

#### SFLK1

Child lock

Cast iron grill plate suitable for Concerto cookers and BM93-BU93

#### **BN940**

Enamelled tray 90 cm, 40 mm deep

#### GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

### KIT90X9-1

Splashback, stainless steel, 90cm, for Concerto cookers with single MF or gas oven

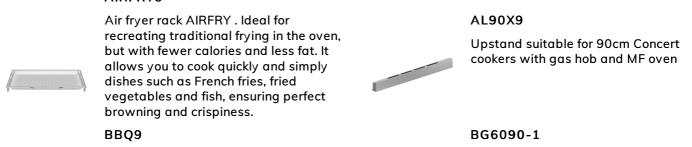
## **KITPDQ**

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)

### **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





### **GTP**

extraction of the trays.

Concerto cookers

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)

**SMEG SPA** 13/12/2025



## Symbols glossary

Heavy duty cast in

Heavy duty cast iron pan stands: for maximum stability and strength.

\*\*\*

Energy efficiency class A

Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



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 grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.

SMEG SPA 13/12/2025





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.



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.



The oven cavity has 5 different cooking levels.



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



Vapor 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

SMEG SPA 13/12/2025