

SSA91GGBL2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

EAN code

Energy efficiency class

90x60 cm

GAS

Gas

Gas with gas grill

8017709339012



Aesthetics





Aesthetic Classica Series

Design Black Colour **Finishing**

Command panel finish

Logo position

Upstand

Type of pan stands

Hob colour

Concerto Standard

Glossy

Enamelled metal

Embossed

Facia below the oven

Yes

Black enamel

Cast Iron

Type of control setting

hob

Control knobs Controls colour

No. of controls

Serigraphy colour Door

Glass type

Handle

Handle Colour

Storage compartment

Feet

Smeg Classic Stainless steel

Control knobs

Black

Full glass Black

Smeg Classic

Brushed stainless steel

Door

Stainless steel

Hob technical features



Total no. of cook zones 5

Front left - Gas - Rapid - 2.90 kW

Rear left - Gas - Semi Rapid - 1.75 kW

Central - Gas - UR - 4.00 kW

Rear right - Gas - Semi Rapid - 1.75 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard Gas safety valves

Yes

Burner caps Matt black enamelled



Automatic electronic ignition

Yes

Main Oven Technical Features















No. of lights Fan number 2 Net volume of the cavity 105 l Gross volume, 1st cavity 129 |

Cavity material

No. of shelves

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

Cooking time setting

Ever Clean enamel

Contaminuti + fine cottura

Door opening Flap down Removable door Yes

Full glass inner door Yes Total no. of door glasses 2 No.of thermo-reflective

door glasses

Tangential Cooling system 340x724x418 mm

Usable cavity space dimensions (HxWxD)

Mechanical Temperature control

Grill type Gas

Options Main Oven

End of cooking acoustic

alarm

Minimum Temperature

Maximum temperature

260 °C

Accessories included for Main Oven & Hob

80°C

Cast iron wok support 1 Moka stand

Rack with back and side 1

stop

40mm deep tray 1 Grill mesh

Installed electric cable

Electrical Connection

Plug **Electrical connection**

rating

Current Voltage Not present

220-240 V

1 A

120 W

Power supply cable length

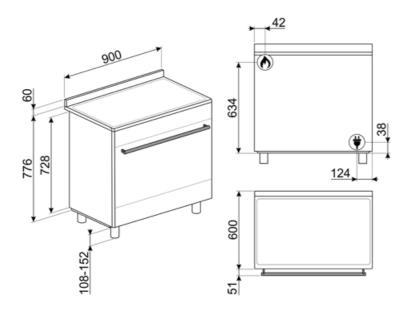
Frequency

Yes, Single phase

115 cm

50/60 Hz Terminal block 3 poles







Compatible Accessories

GTP



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

SFLK1



Child lock

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.

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





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.



Double 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



Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.



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.



The oven cavity has 5 different cooking levels.



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.



Knobs control



Benefit (TT)

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.

Knobs control

Easy and intuitive timer setting with a elegant knobs

Storage compartment

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

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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 (optional accessory)

Isothermic Cavity

The best cooking performance at the highest energy efficiency

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

Pizza stone (optional accessory)

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

Double Turbine

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