

SSA91GGX2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	GAS
Hob type	Gas
Type of main oven	Gas with gas grill
EAN code	8017709325091
Energy efficiency class	A



Aesthetics



Aesthetic	Classica	Type of control setting hob	Control knobs
Series	Concerto	Control knobs	Smeg Classic
Design	Standard	Controls colour	Stainless steel
Colour	Stainless steel	No. of controls	8
Finishing	Satin	Serigraphy colour	Black
Command panel finish	Stainless steel	Door	Full glass
Logo	Embossed	Glass type	Black
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	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 2
Fan number 2
Net volume of the cavity 105 l
Gross volume, 1st cavity 129 l
Cavity material Ever Clean enamel
No. of shelves 5
Type of shelves Metal racks
Light type Halogen
Light Power 40 W
Cooking time setting 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 1
Cooling system Tangential
Usable cavity space dimensions (HxWxD) 340x724x418 mm
Temperature control Mechanical
Grill type Gas

Options Main Oven

End of cooking acoustic alarm Yes
Minimum Temperature 80 °C

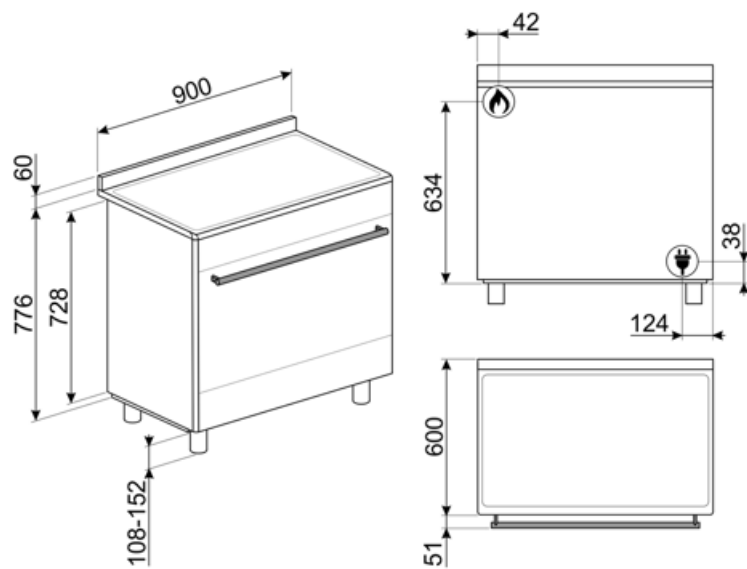
Maximum temperature 260 °C

Accessories included for Main Oven & Hob

Cast iron wok support 1
Moka stand 1
Rack with back and side stop 1
40mm deep tray 1
Grill mesh 1

Electrical Connection

Plug Not present
Electrical connection rating 120 W
Current 1 A
Voltage 220-240 V
Installed electric cable Yes, Single phase
Power supply cable length 115 cm
Frequency 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



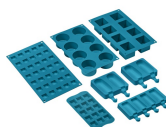
GTT

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		Knobs control
	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.

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

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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