

# SSA91GGX9

|                                  |                    |
|----------------------------------|--------------------|
| 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                         | 8017709221010      |
| Energy efficiency class          | A                  |



## Aesthetics



|                             |                 |                            |                         |
|-----------------------------|-----------------|----------------------------|-------------------------|
| <b>Aesthetic</b>            | Classica        | <b>Controls colour</b>     | Stainless steel         |
| <b>Series</b>               | Concerto        | <b>No. of controls</b>     | 8                       |
| <b>Colour</b>               | Stainless steel | <b>Serigraphy colour</b>   | Black                   |
| <b>Design</b>               | Standard        | <b>Handle</b>              | Smeg Classic            |
| <b>Door</b>                 | Full glass      | <b>Handle Colour</b>       | Brushed stainless steel |
| <b>Upstand</b>              | Yes             | <b>Glass type</b>          | Stopsol                 |
| <b>Type of pan stands</b>   | Cast Iron       | <b>Feet</b>                | Stainless steel         |
| <b>Hob colour</b>           | Stainless steel | <b>Storage compartment</b> | Door                    |
| <b>Command panel finish</b> | Stainless steel | <b>Logo</b>                | Embossed                |
| <b>Control knobs</b>        | Smeg Classic    | <b>Logo position</b>       | Facia below the oven    |

## Programs / Functions

### Traditional cooking functions



Rotisserie

## Hob technical features



|                                     |         |
|-------------------------------------|---------|
| <b>Total no. of cook zones</b>      | 5       |
| <b>Front left - Gas - Rapid</b>     | 2.90 kW |
| <b>Rear left - Gas - Semi Rapid</b> | 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 Yes

Gas safety valves

Yes

Burner caps

Matt black enamelled

## Main Oven Technical Features



No. of lights 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

Maximum temperature 260 °C

Minimum Temperature 150 °C

## Accessories included for Main Oven & Hob

Cast iron wok support 1

40mm deep tray 1

Moka stand 1

Grill mesh 1

Rack with back and side stop 1

## Electrical Connection

Electrical connection rating 100 W

Power supply cable length 115 cm

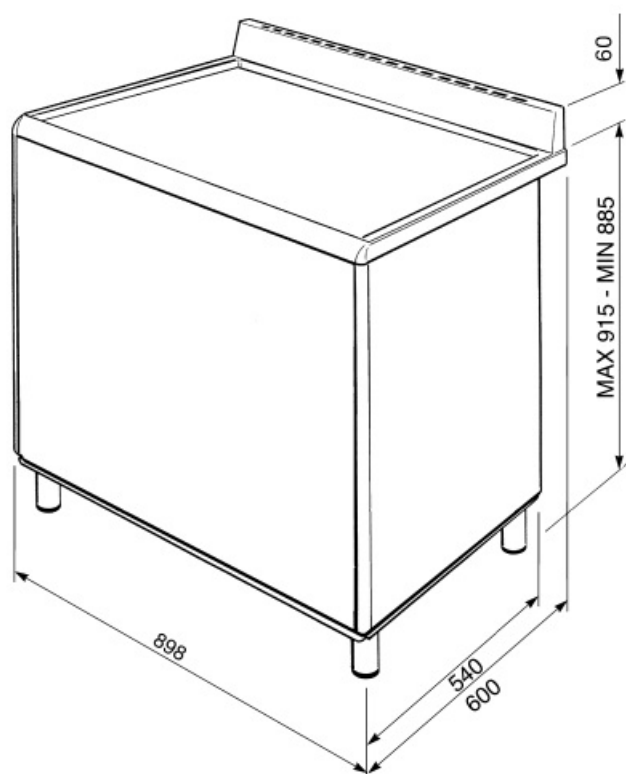
Current 1 A

Frequency 50/60 Hz

Voltage 220-240 V

Terminal block 3 poles

Type of electric cable installed Yes, Single phase



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## Not included accessories

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### SFLK1

Child lock



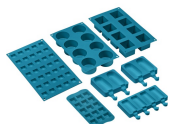
### GTT

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.



### 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.



### 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)

|                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                     |                                                                                                                        |
|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
|    | A: Product drying performance, measured from A+++ to D / G depending on the product family                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |    | Heavy duty cast iron pan stands: for maximum stability and strength.                                                   |
|    | 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 |    | Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection. |
|   | 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.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |  | 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.                                        |