

SSA91MAWH2

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

8017709333751



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**

White

Facia below the oven

Satin

Yes

Concerto

Stainless steel

Cast Iron

Control knobs

Control knobs

Controls colour

No. of controls

Serigraphy colour

Display

Door

Handle

Handle Colour

Feet

Glass type

Smeq Classic Brushed stainless steel

Storage compartment Door

Stainless steel

Smeg Classic

Stainless steel

Electronic 5 buttons

With 2 horizontal strips

7

Black

Eclipse

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted

Circulaire

ECO

Eco

Static

Small grill



Large grill

Fan grill (large)



Fan assisted base

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8



Cleaning functions



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

Burner caps

Matt black enamelled

Yes

Main Oven Technical Features



















2 Fan number

Net volume of the cavity 115 l Gross volume, 1st cavity 1291

Cavity material Ever Clean enamel

No. of shelves

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

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 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

alarm

Minimum Temperature 50 °C Maximum temperature 260 °C

Accessories included for Main Oven & Hob

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Cast iron wok support 1 40mm deep tray 1
Moka stand 1 Grill mesh 1
Rack with back and side 1 Telescopic Guide rails, 1
stop partial Extraction

20mm deep tray 1

Electrical Connection

Electrical connection 3200 W Power supply cable 110 cm

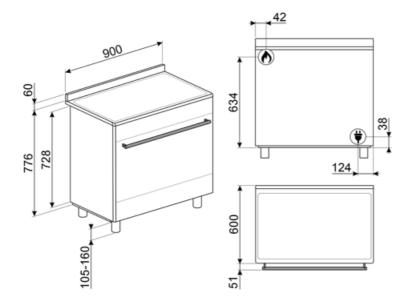
rating length

 Current
 14 A
 Frequency
 50/60 Hz

 Voltage
 220-240 V
 Terminal block
 3 poles

 Voltage 2 (V)
 380-415 V
 Plug
 Not present

Installed electric cable Yes, Single phase



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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.

BBQ9

teflon-coated aluminum grid for 90 cm cavity

BN920

Enamelled tray 90cm cavity, 20mm deep

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.

KIT600SNL-9

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

KITH95

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

PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

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)

SFLK1

Child lock





Upstand suitable for 90cm Concert cookers with gas hob and MF oven

BG6090-1

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







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.



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.

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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.



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.



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

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