

C91IEA9

VELIKOST
ŠTEVILO PROSTOROV ZA PEKO 1
NAPAJANJE PEČICE
KUHALNA PLOŠČA -
TIP PEČICE-
ČIŠČENJE-
ENERGIJSKO RAZRED

90x60 cm
1
ELEKTRIČNO
INDUKCIJSKA
TERMOVENTILACIJSKA
VAPOR CLEAN
A



ŠTEVILO FUNKCIJ

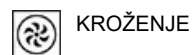
9



STATIČNO



VENTILACIJSKO



KROŽENJE



ECO



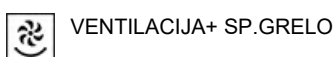
VELIK ŽAR



VENTILACIJA+ ŽAR



SPODNJE GRELO



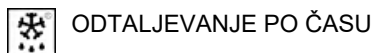
VENTILACIJA+ SP.GRELO



VRTLJIV RAŽENJ



Vapor Clean



ODTALJEVANJE PO ČASU

Aesthetics

Colour	Anthracite	No. of controls	7
Aesthetics	Classic	Serigraphy colour	Silver
Series	Symphony	Handle	Smeg Classic
Design	Square design	Handle Colour	Anthracite
Door	With frame	Glass type	dark grey
Hob colour	Anthracite	Feet	Black
Command panel finish	Enamelled metal	Storage compartment	Push pull

Control knobs	Smeg USA	Logo	Assembled st/steel
Controls colour	Soft touch black	Logo position	Facia below the oven
Display	Touch	Alternative colours available	Stainless steel

Hob technical features



Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm

Rear left - Induction - multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm

Rear right - Induction - single - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

No. of cooking zones with Booster	5	Automatic pan detection	Yes
Ecologic	Si	Minimum pan diameter indication	Yes
Burner caps	Matt black enamelled	Selected zone indicator	Yes
Multizone Option	Yes	Residual heat indicator	Yes
Automatic switch off when overheat	Yes		

Main Oven Technical Features



No. of lights	2	Removable inner door	Yes
Fan number	2	Total no. of door glasses	3
Net volume of the cavity	115 litres	No. of thermo-reflective door glasses	2
Gross volume, 1st cavity	129 l	Safety Thermostat	Yes
Cavity material	Easy Clean enamel	Cooling system	Tangential
No. of shelves	5	Usable cavity space dimensions (HxWxD)	371x724x418 mm
Type of shelves	Metal racks	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element power	1700 W
Light Power	40 W	Upper heating element - Power	1200 W
Cooking time setting	Start and Stop	Grill element	1700 W
Light when oven door is open	Yes	Large grill - Power	2900 W
Door opening	Flap down	Circular heating element - Power	1550 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes		

Options Main Oven

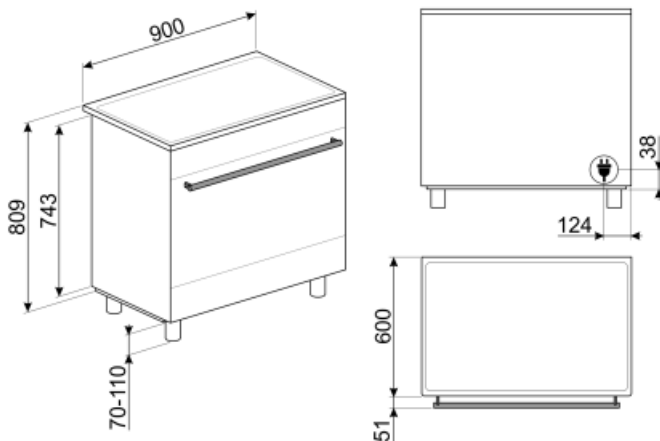
Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

Accessories included for Main Oven & Hob

Rotisserie	1	40mm deep tray	1
Chrome shelf with back stop	2	Meat Probe	1
20mm deep tray	1		

Electrical Connection

Nominal power	10600 W	Frequency	50/60 Hz
Current	46 A	Power supply cable length	150 cm
Voltage	220-240 V	Terminal block	5 poles



Not included accessories



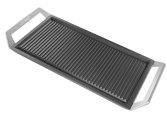
KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino and Symphony cookers



SCRP

Induction and ceramic hobs and teppanyaki scraper



GRIDDLE

Universal griddle for induction, gas, radiant hobs and bbq. Non-stick surface.



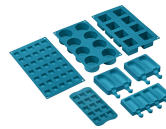
GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



SFLK1

Child lock



KITPAX

High extension feet (950 mm), stainless steel, suitable for Master, Symphony and Concertcookers





















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

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished

Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.</p>
 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.</p>
 <p>Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.</p>	 <p>Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.</p>
 <p>Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.</p>	 <p>Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.</p>
 <p>Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.</p>	 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p>Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>

- | | |
|---|--|
|  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p> |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |
|  <p>Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.</p> |  <p>The oven cavity has 5 different cooking levels.</p> |
|  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |