

SCB92MN8

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Vapor Clean
EAN code	8017709149987
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics



Aesthetic	Classica	Display	electronic 5 buttons
Series	Concerto	Colour of buttons	Silver
Colour	Black	No. of controls	8
Design	Standard	Serigraphy colour	White
Door	With 2 horizontal strips	Handle	Smeg Classic
Upstand	Yes	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Glass type	Stopsol
Hob colour	Stainless steel	Feet	Silver
Command panel finish	Enamelled metal	Storage compartment	Door
Control knobs	Smeg Classic	Logo	Assembled
Controls colour	Stainless steel	Logo position	Facia below the oven

Programme / Functions

No. of cooking functions 8

Traditional cooking functions



Static



Circulaire



Turbo



Eco



Small grill



Large grill




Fan grill (large)



Fan assisted bottom

Cleaning functions

 Vapor clean

Other functions

 Defrost by time

Programs / Functions Auxiliary Oven

Bottom element + Upper element




Traditional cooking functions, cavity 2

 Static

 Small grill

 Large grill

 Bottom

 Fan-assisted bottom

Hob technical features

UR

Total no. of cook zones 5

Front left - Gas - Rapid - 3.00 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 3.50 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Gas safety valves Yes

Automatic electronic ignition Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 1

Net volume of the cavity 70 l

Gross volume, 1st cavity 79 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 Start and Stop

Light when oven door is open Yes

Removable door Yes

Full glass inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 360X460X425 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Grill element 1700 W

Large grill - Power 2700 W

Removable inner door	Yes	Circular heating element	2000 W
		- Power	
		Grill type	Electric

Options Main Oven

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

Second Oven Technical Features



Net volume of the second cavity	35 l	No. total door glasses	3
Gross volume, 2nd cavity	36 l	No. thermo-reflective door glasses	1
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	4	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	311x206x418 mm
No. of lights	1	Temperature control	Electro-mechanical
Light type	Incandescent	Lower heating element - power	700 W
Light Power	25 W	Upper heating element - Power	600 W
Removable door	Yes	Grill element - power	1300 W
Full glass inner door	Yes	Large grill - Power	1900 W
Removable inner door	Yes	Grill type	Electric

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	245 °C
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Accessories included for Main Oven & Hob

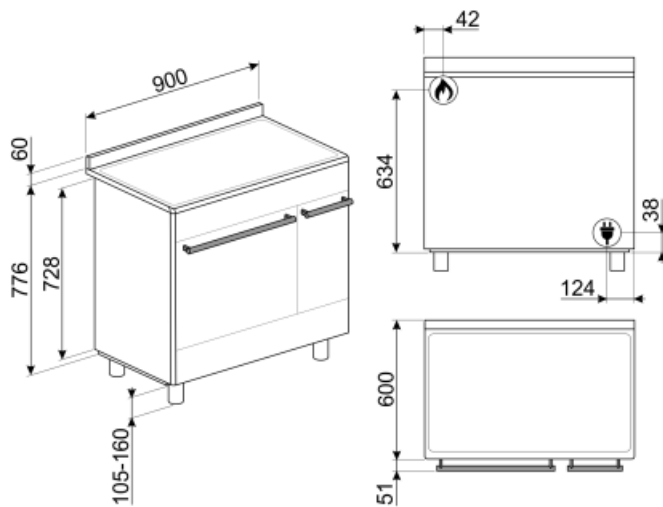
Moka stand	1	40mm deep tray	1
Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Catalytic panels	3

Accessories included for Secondary Oven

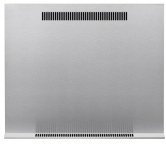
Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

Electrical Connection

Electrical connection rating	5200 W	Power supply cable length	120 cm
Current	23 A	Additional connection modalities	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles
Type of electric cable installed	Yes, Single phase		



Not included accessories



KITPC92X9

Splashback, 90cm, stainless steel, for Concerto cookers with double pyrolytic ovens

AIRFRY

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.



SFLK1

Child lock



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PPX6090

Stainless steel grill plate suitable for 90 cm Concerto cookers

AL90X9

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



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.



BNP608T

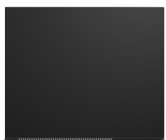
Teflon-coated tray, 8mm depth, to be placed on the grid



KITSB9MB

BG6090-1

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



KIT90N9

Splashback black, 90 cm, suitable for BU & BM cookers

KITH95

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



BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

PPX6090-1

Stainless steel teppanyaki plate, suitable for Concerto cookers





KITPDQ

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

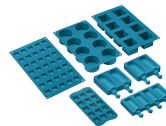
GTT

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



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.





























BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



Symbols glossary (TT)

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>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</p>
 <p>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.</p>	 <p>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.</p>
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 <p>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.</p>	 <p>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</p>
 <p>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.</p>	 <p>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.</p>

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|  <p>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.</p> |  <p>Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.</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>The oven cavity has 4 different cooking levels.</p> |
|  <p>The oven cavity has 5 different cooking levels.</p> |  <p>Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.</p> |
|  <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</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> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |