

BG91CTX2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Catalytic
EAN code	8017709316723
Energy efficiency class	A



Aesthetics



Aesthetics	Classic	Controls colour	Soft touch black
Series	Concert	Display	Touch
Colour	Stainless steel	No. of controls	7
Finishing	Brushed	Serigraphy colour	Black
Design	Standard	Handle	Smeg Classic
Door	With 2 horizontal strips	Handle Colour	Brushed stainless steel
Upstand	Yes	Glass type	Stopsol
Type of pan stands	Cast Iron	Feet	Silver
Hob colour	Stainless steel	Storage compartment	Door
Command panel finish	Stainless steel	Logo	Embossed
Control knobs	Smeg Soft Touch	Logo position	Facia below the oven

Programs / Functions

No. of cooking functions 8

Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Small grill



Large grill



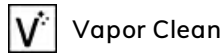
Fan grill (large)



Fan assisted base

Cleaning functions

Catalytic



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

Gas safety valves Yes

Automatic electronic ignition Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 2

Fan number 2

Net volume of the cavity 115 litres

Gross volume, 1st cavity 129 l

Cavity material Easy clean enamel

Shelf positions 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

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 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control Electro-mechanical

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 2 x 1550 W

Grill type Electric

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

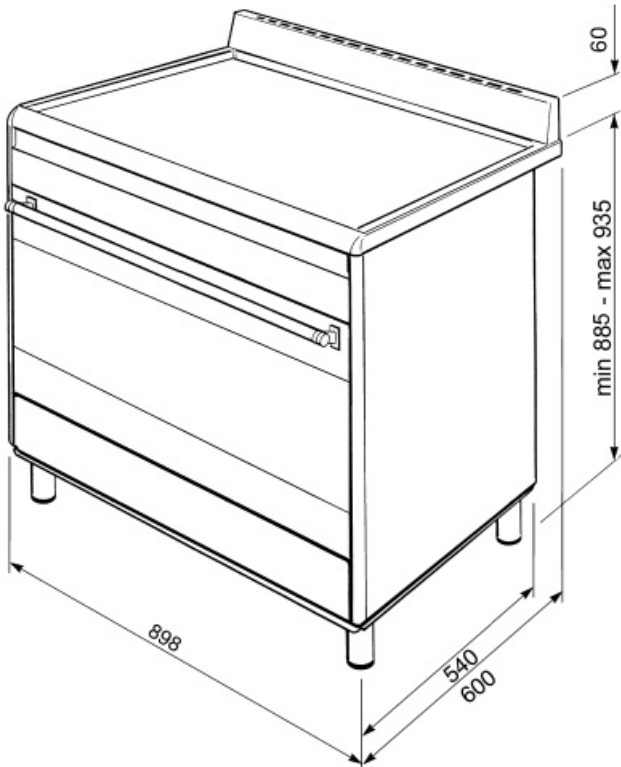
Catalytic panels 3

Rack with back and side stop 1
20mm deep tray 1

Electrical Connection

Nominal power 3200 W
Current 14 A
Voltage 220-240 V

Voltage 2 (V) 380-415 V
Frequency 50/60 Hz
Terminal block 3 poles



Not included accessories

AL90X9
Upstand suitable for 90 cm Concert cookers SX91



GT1T-2
Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



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



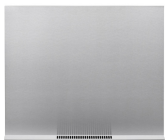
BNP608T
Teflon-coated tray, 8mm depth, to be placed on the grid



KIT600SNL-9
Cover strip for hob back side, suitable for 90 cm Concert cookers



KIT90X9-1
Splash back, 90x60 cm, stainless steel, for Concert cookers



BN620-1
Enamelled tray, 20mm deep



KITPDQ
Height reduction feet (850 mm), stainless steel, for cookers



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



KITH900BG91
Plinth, 90cm, three sides, black, suitable for BG91 cookers



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.



PPR9
Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



BG6090-1
Cast iron grill plate suitable for Concert cookers



KITH95
Height extension kit (950 mm), stainless steel



PPX6090-1
Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers

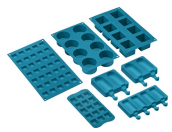


PALPZ
Pizza shovel with fold away handle width: 315mm length : 325mm



BN640
Enamelled tray, 40mm deep

























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

 <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>Triple glazed doors: Number of glazed doors.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>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>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>
 <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>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 5 different cooking levels.</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>