

# BG91IAN2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709316761
Energy efficiency class	A



## Aesthetics

<b>Aesthetics</b>	Classic	<b>No. of controls</b>	7
<b>Series</b>	Concert	<b>Serigraphy colour</b>	Silver
<b>Colour</b>	Anthracite	<b>Handle</b>	Smeg Classic
<b>Design</b>	Standard	<b>Handle Colour</b>	Brushed stainless steel
<b>Door</b>	With 2 horizontal strips	<b>Glass type</b>	Stopsol
<b>Hob colour</b>	Stainless steel	<b>Feet</b>	Silver
<b>Command panel finish</b>	Enamelled metal	<b>Storage compartment</b>	Door
<b>Control knobs</b>	Smeg Soft Touch	<b>Logo</b>	Embossed
<b>Controls colour</b>	Soft touch black	<b>Logo position</b>	Facia below the oven
<b>Display</b>	Touch		

## 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**



Vapor Clean

## Hob options



Control lock	Yes	Limited Power	3700, 4800, 7400 W
Limited Power Consumption Mode	Yes	Consumption Mode in W	

## Hob technical features



Total no. of cook zones 5

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

Rear left - Induction - single - 1.30 kW - Booster 1.40 kW - Ø 18.0 cm

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

Rear right - Induction - single - 1.30 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	Minimum pan diameter indication	Yes
Automatic switch off when overheat	Yes	Selected zone indicator	Yes
Automatic pan detection	Yes	Residual heat indicator	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
Shelf positions	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	2 x 1550 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes		

## Options Main Oven

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

## Accessories included for Main Oven & Hob

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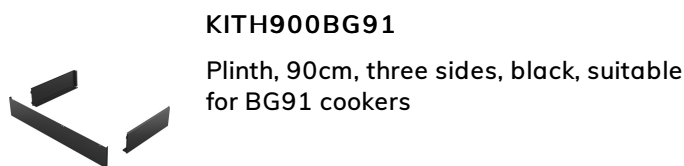
Scraper	1	20mm deep tray	1
Rack with back and side stop	1		

## Electrical Connection

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Nominal power	10600 W	Voltage 2 (V)	380-415 V
Current	46 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles

## Not included accessories



### 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.



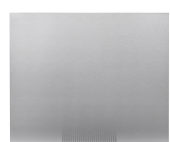
### GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



### 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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### PALPZ

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



### 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



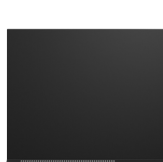
### BNP608T

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



### PPR9

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



### KIT90N9

Splashback 90 cm, black, for BU & BM cookers



### KITH95

Height extension kit (950 mm), stainless steel



### KITPDQ

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



### TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



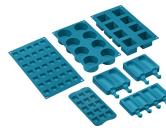
### GTT

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



**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><b>Power booster:</b> option allows the zone to work at full power when very intense cooking is necessary.</p>	 <p><b>Child lock:</b> some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p><b>Air cooling system:</b> to ensure a safe surface temperatures.</p>	 <p><b>Triple glazed doors:</b> Number of glazed doors.</p>
 <p><b>ECO-logic:</b> option allows you to restrict the power limit of the appliance real energy saving.</p>	 <p><b>A:</b> Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p><b>Enamel interior:</b> 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><b>Circogas:</b> 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><b>Fan with upper and lower elements:</b> 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><b>Upper and lower element only:</b> 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><b>Circulaire:</b> 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><b>ECO:</b> The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p><b>Grill element:</b> 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><b>Half grill:</b> 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><b>Fan with grill element:</b> 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><b>Overheat protection:</b> The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p><b>Induction:</b> 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><b>All glass inner door:</b> All glass inner door, a single flat surface which is simple to keep clean.</p>

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|---|--|
|  <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> |