

# SCB92PX8

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Pyrolytic
EAN code	8017709148355
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics












<b>Aesthetics</b>	Classic	<b>Display</b>	electronic 5 buttons
<b>Series</b>	Concert	<b>Colour of buttons</b>	Black
<b>Colour</b>	Stainless steel	<b>No. of controls</b>	8
<b>Finishing</b>	Brushed	<b>Serigraphy colour</b>	Black
<b>Design</b>	Standard	<b>Handle</b>	Smeg Classic
<b>Door</b>	With 2 horizontal strips	<b>Handle Colour</b>	Brushed stainless steel
<b>Upstand</b>	Yes	<b>Glass type</b>	Stopsol
<b>Type of pan stands</b>	Cast Iron	<b>Feet</b>	Silver
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Command panel finish</b>	Stainless steel	<b>Logo</b>	Embossed
<b>Control knobs</b>	Smeg Classic	<b>Logo position</b>	Facia below the oven
<b>Controls colour</b>	Stainless steel		

## Programs / Functions

No. of cooking functions	9
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### Traditional cooking functions

- |  |   |   |
|--|---|---|
|  Static                                    |  Fan assisted      |  Circulaire        |
|  Turbo (circulaire + bottom + upper + fan) |  ECO               |  Small grill       |
|  Large grill                               |  Fan grill (large) |  Fan assisted base |






### Cleaning functions

-  Pyrolytic


## 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 - 1.00 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 - 3.00 kW
- |                                      |          |                          |                      |
|--------------------------------------|----------|--------------------------|----------------------|
| <b>Type of gas burners</b>           | Standard | <b>Gas safety valves</b> | Yes                  |
| <b>Automatic electronic ignition</b> | Yes      | <b>Burner caps</b>       | Matt black enamelled |

## Main Oven Technical Features



<b>No. of lights</b>	1
<b>Net volume of the cavity</b>	70 litres
<b>Gross volume, 1st cavity</b>	79 l
<b>Cavity material</b>	Easy clean enamel
<b>Shelf positions</b>	5
<b>Type of shelves</b>	Metal racks
<b>Light type</b>	Halogen
<b>Light power</b>	40 W
<b>Cooking time setting</b>	Start and Stop
<b>Light when oven door is open</b>	Yes
<b>Removable door</b>	Yes
<b>Full glass inner door</b>	Yes
<b>Removable inner door</b>	Yes
<b>Total no. of door glasses</b>	4

<b>No. of thermo-reflective door glasses</b>	3
<b>Safety Thermostat</b>	Yes
<b>Heating suspended when door is opened</b>	Yes
<b>Cooling system</b>	Tangential
<b>Door Lock During Pyrolysis</b>	Yes
<b>Usable cavity space dimensions (HxWxD)</b>	360X460X425 mm
<b>Temperature control</b>	Electro-mechanical
<b>Lower heating element power</b>	1200 W
<b>Upper heating element - Power</b>	1000 W
<b>Grill element</b>	1700 W
<b>Large grill - Power</b>	2700 W
<b>Circular heating element - Power</b>	2000 W
<b>Grill type</b>	Electric

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	280 °C

## Second Oven Technical Features



<b>Net volume of the second cavity</b>	35 litres
<b>Gross volume, 2nd cavity</b>	36 l
<b>Cavity material</b>	Easy clean enamel
<b>Shelf positions</b>	4
<b>Type of shelves</b>	Metal racks
<b>No. of lights</b>	1
<b>Light type</b>	Incandescent
<b>Light power</b>	25 W
<b>Removable door</b>	Yes
<b>Full glass inner door</b>	Yes
<b>Removable inner door</b>	Yes

<b>No. total door glasses</b>	3
<b>No. thermo-reflective door glasses</b>	1
<b>Safety Thermostat</b>	Yes
<b>Cooling system</b>	Tangential
<b>Usable cavity space dimensions (HxWxD)</b>	311x206x418 mm
<b>Temperature control</b>	Electro-mechanical
<b>Lower heating element - power</b>	700 W
<b>Upper heating element - Power</b>	600 W
<b>Grill element - power</b>	1300 W
<b>Large grill - Power</b>	1900 W
<b>Grill type</b>	Electric

## Options Auxiliary Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	245 °C
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## Accessories included for Main Oven & Hob

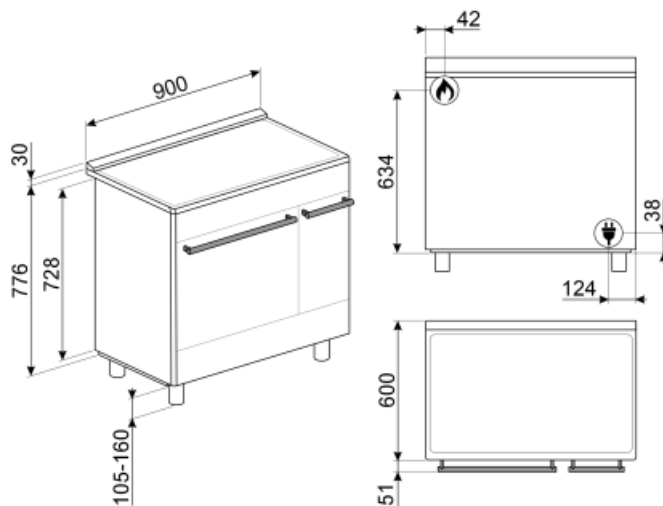
Moka stand	1	40mm deep tray	1
Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1		

## Accessories included for Secondary Oven

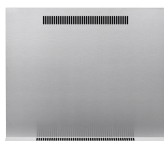
Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

## Electrical Connection

Nominal power	5200 W	Voltage 2 (V)	380-415 V
Current	23 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	5 poles



## Not included accessories



### KITPC92X9

Splash back, 90x60 cm, stainless steel, for Concert cookers, double pyrolytic cavity



### 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.



### 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



### BG6090-1

Cast iron grill plate suitable for Concert cookers



### BN620-1

Enamelled tray, 20mm deep



### KITPDQ

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



### PPX6090

Stainless steel grill plate suitable for 90 cm Concert 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.



### PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



### KITH95

Height extension kit (950 mm), stainless steel



### PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



### 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.



**PALPZ**

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



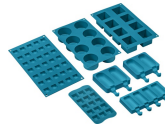
**GTT**

**\*\*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>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>Quadruple glazed: 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>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>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>

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- |  |   |
|--|---|
|  <p>Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.</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>Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.</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>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |
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