

SCD90IMX9-1

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
EAN code	8017709279240
Energy efficiency class	A



Aesthetics

Aesthetics	Mista	Colour of buttons	Black
Series	Concert	No. of controls	7
Colour	Stainless steel	Serigraphy colour	Black
Finishing	Brushed	Handle	Smeg round handle
Design	Standard	Handle Colour	Brushed stainless steel
Door	Full glass	Glass type	Stopsol
Hob colour	Stainless steel	Feet	Silver
Command panel finish	Stainless steel	Storage compartment	Door
Control knobs	Smeg Classic	Logo	Embossed
Controls colour	Stainless steel	Logo position	Facia below the oven
Display	electronic 5 buttons		

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	Yes	Consumption Mode in W	
Consumption Mode			

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		

Main Oven Technical Features

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

Options Main Oven

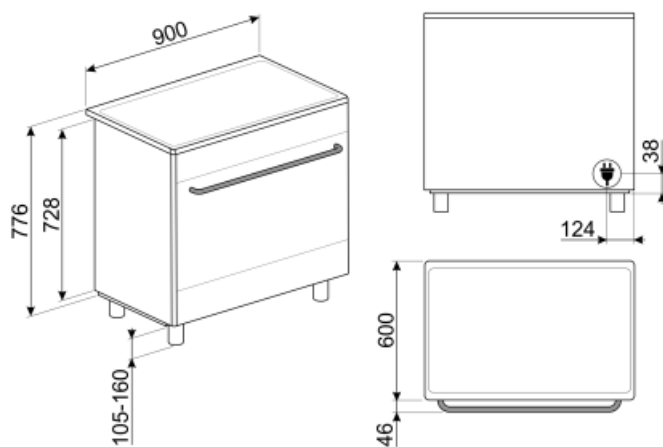
Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

Accessories included for Main Oven & Hob

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

Electrical Connection

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



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.



PPR9

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



KIT90X9-1

Splash back, 90x60 cm, stainless steel, for Concert cookers



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



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



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



KITH95

Height extension kit (950 mm), stainless steel



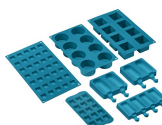
SCRP

Induction and ceramic hobs and teppanyaki scraper



PALPZ



















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



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

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



The inner door glass: can be removed with a few quick movements for cleaning.



Side lights: Two opposing side lights increase visibility inside the oven.



The oven cavity has 5 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.