

# SSA92MAX9

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Mixed
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709220907
Energy efficiency class	A



## Aesthetics



<b>Serie</b>	Concerto	<b>Controls colour</b>	Stainless steel
<b>Aesthetic</b>	Classica	<b>No. of controls</b>	7
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Finishing</b>	Satin	<b>Handle</b>	Smeg Classic
<b>Design</b>	Standard	<b>Handle Colour</b>	Brushed stainless steel
<b>Door</b>	Full glass	<b>Glass type</b>	Stopsol
<b>Upstand</b>	Yes	<b>Feet</b>	Stainless steel
<b>Type of pan stands</b>	Cast Iron	<b>Storage compartment</b>	Door
<b>Hob colour</b>	Stainless steel	<b>Logo</b>	Embossed
<b>Command panel finish</b>	Stainless steel	<b>Logo position</b>	Facia below the oven
<b>Control knobs</b>	Smeg Classic		

## Programs / Functions

No. of cooking functions 8

Traditional cooking functions



Static



Fan assisted



Circulaire



Eco



Small grill



Large grill



Fan grill (large)



Fan assisted bottom

## Cleaning functions

 Vapor clean

## Hob technical features



**Total no. of cook zones** 6

Front left - Gas - UR - 3.50 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Front centre - Piastra metalliche - 1.00 kW - Ø 14.5 cm

Rear centre - Piastra metalliche - 1.50 kW - Ø 18.0 cm

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



**Net volume of the cavity** 115 l

**Gross volume, 1st cavity** 129 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** Contaminuti + fine cottura

**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

**Cast iron wok support** 1

**40mm deep tray** 1

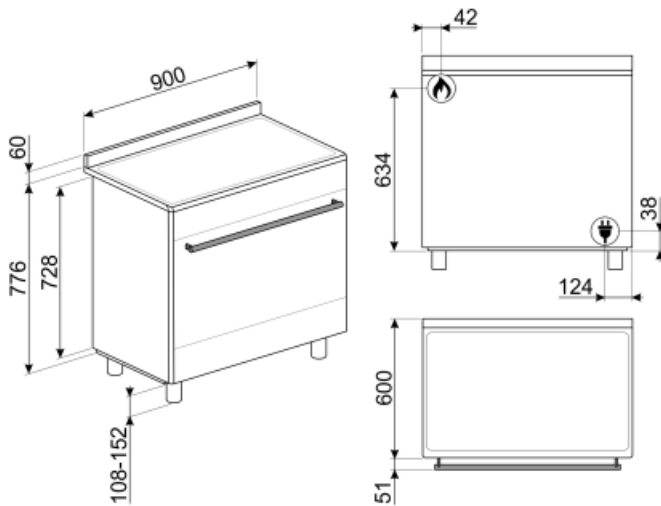
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Moka stand	1	Grill mesh	1
Rack with back and side stop	1		

## Electrical Connection

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Electrical connection rating	5700 W	Frequency	50/60 Hz
Current	25 A	Terminal block	3 poles
Voltage	220-240 V		



## Not included accessories



**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.



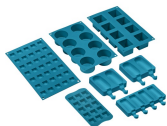
**KIT600SNL-9**  
Cover strip for hob back side, depth 60mm, suitable for 90cm single oven Concerto cookers



**KITH95**  
Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



**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.



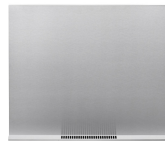
**SMOLD**  
Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



**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.



**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**  
Splashback, stainless steel, 90cm, for Concerto cookers with single MF or gas oven





















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



**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.

## 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>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>Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</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>
 <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>
 <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>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>



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.