

CO96GMA9

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	Vapor Clean
EAN code	8017709309084
Energy efficiency class	A



Aesthetics



Aesthetics	Coloniale	Display	Analogic
Colour	Anthracite	No. of controls	8
Design	Standard	Serigraphy colour	Gold
Door	Full glass	Handle	Smeg Colonial
Upstand	Yes	Handle Colour	Antique brass
Type of pan stands	Cast Iron	Glass type	White
Hob colour	Anthracite	Feet	Black
Command panel finish	Enamelled metal	Storage compartment	Door
Control knobs	Smeg Colonial	Logo	Silk screen
Controls colour	Antique brass	Logo position	Oven door

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 technical features

 UR

Total no. of cook zones 6

Front left - Gas - UR - 3.50 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Front centre - Gas - Rapid - 2.90 kW

Rear centre - Gas - AUX - 1.00 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 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 2

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Grill element 1700 W

Large grill - Power 2700 W

Circular heating element - Power 2 x 1550 W

Grill type Electric

Options Main Oven

Timer Yes

Minimum Temperature 40 °C

End of cooking acoustic alarm Yes

Maximum temperature 260 °C

Accessories included for Main Oven & Hob

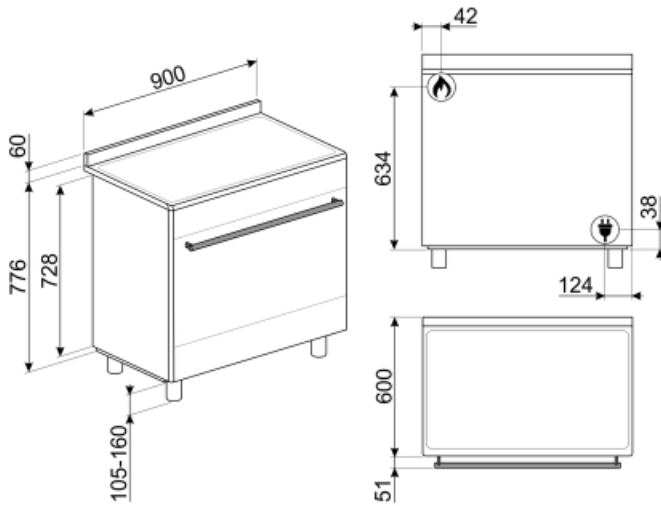
Rack with back and side stop 1
40mm deep tray 1

Grill mesh 1

Electrical Connection

Nominal power 3200 W
Current 14 A
Voltage 220-240 V
Voltage 2 (V) 380-415 V

Frequency 50/60 Hz
Power supply cable length 120 cm
Terminal block 3 poles



Not included accessories



GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



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.



PALPZ

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



AL90X9

Upstand suitable for 90 cm Concert cookers SX91



SFLK1

Child lock



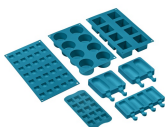
PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



KITPDQ

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



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



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.



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



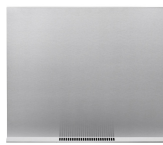
PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xD37,5 cm Suitable also for gas ovens, to be put on the griddle.



BG6090-1

Cast iron grill plate suitable for Concert cookers



KIT90X9-1

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



KIT600SNL-9

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



KITH95

Height extension kit (950 mm), stainless steel



GTT

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

GTP

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



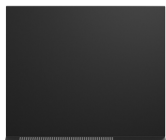
KITH900BG91

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























KIT90N9

Splashback 90 cm, black, for BU & BM
cookers



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>Double 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>