

# FS9010CER-1

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Ceramic
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709310585



## Aesthetics

<b>Serie</b>	Concerto	<b>Controls colour</b>	Stainless steel
<b>Aesthetic</b>	Classic	<b>No. of controls</b>	8
<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>	With 2 horizontal strips	<b>Glass type</b>	eclipse
<b>Upstand</b>	Yes	<b>Feet</b>	Silver
<b>Hob colour</b>	Stainless steel	<b>Plinth</b>	Black
<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

## Programs / Functions

**No. of cooking functions** 6

**Traditional cooking functions**



Static



Fan assisted



Circulaire



Large grill



Fan grill (large)



Fan assisted bottom

**Cleaning functions**



Vapour Clean

## Hob technical features



**Total no. of cook zones** 5

Front left - Ceramic - single - 1.20 kW - Ø 14.7 cm

Rear left - Ceramic - single - 2.00 kW - Ø 21.2 cm

Central - Ceramic - single - 1.40 kW - Booster 2.20 kW - 17.0x26.5 cm

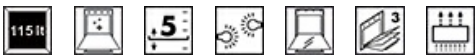
Rear right - Ceramic - single - 1.30 kW - Booster 2.00 kW - Ø 19.7 cm

Front right - Ceramic - single - 1.20 kW - Ø 14.7 cm

Selected zone indicator Yes

Residual heat indicator Yes

## Main Oven Technical Features



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

## Options Main Oven

End of cooking acoustic alarm Yes

Maximum temperature 260 °C

Minimum Temperature 50 °C

## Accessories included for Main Oven & Hob

Rack with back and side stop 1

Grill mesh 1

40mm deep tray 1

## Electrical Connection

Electrical connection rating 11600 W

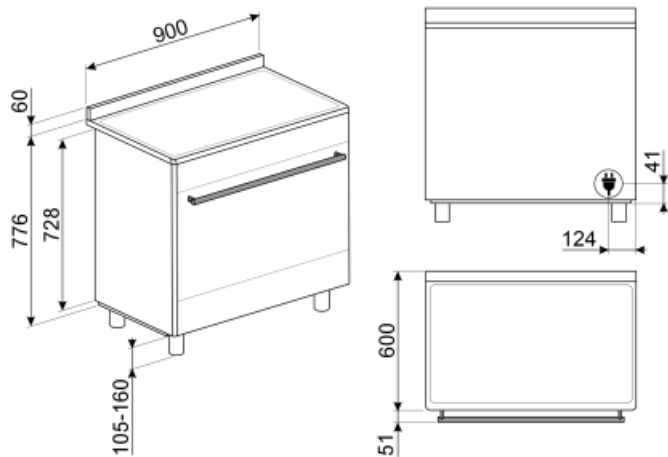
Frequency 50/60 Hz

Cable testing Yes

Terminal block 5 poles

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<b>Current</b>	31 A
<b>Voltage</b>	220-240 V
<b>Voltage 2 (V)</b>	380-415 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, suitable for 90 cm Concerto cookers



**KITH95**  
Height extension kit (950 mm), stainless steel



**SCRP**  
Induction and ceramic hobs and teppanyaki scraper



**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



**PPR9**  
Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



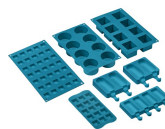
**KIT90X9-1**  
Splash back, 90x60 cm, stainless steel, for Concerto cookers



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



















**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 (TT)

 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</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>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>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>Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</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>Vapour 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>