

# FS9608AS-1

|                                  |               |
|----------------------------------|---------------|
| Cooker size                      | 90x60 cm      |
| N. of cavities with energy label | 1             |
| Cavity heat source               | ELECTRICITY   |
| Hob type                         | Gas           |
| Type of main oven                | Thermoseal    |
| Cleaning system main oven        | Vapour Clean  |
| EAN code                         | 8017709310622 |



## Aesthetics











|                             |                          |                            |                         |
|-----------------------------|--------------------------|----------------------------|-------------------------|
| <b>Aesthetics</b>           | Classic                  | <b>Display</b>             | Touch                   |
| <b>Serie</b>                | Concerto                 | <b>No. of controls</b>     | 8                       |
| <b>Colour</b>               | Anthracite               | <b>Serigraphy colour</b>   | Silver                  |
| <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>          | eclipse                 |
| <b>Type of pan stands</b>   | Cast Iron                | <b>Feet</b>                | Silver                  |
| <b>Hob colour</b>           | Stainless steel          | <b>Plinth</b>              | Black                   |
| <b>Command panel finish</b> | Enamelled metal          | <b>Storage compartment</b> | Door                    |
| <b>Control knobs</b>        | Smeg Classic             | <b>Logo</b>                | Assembled               |
| <b>Controls colour</b>      | Stainless steel          | <b>Logo position</b>       | Facia below the oven    |

## 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



## Hob technical features



**Total no. of cook zones** 6

Front left - Gas - UR - 4 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

**Automatic electronic ignition** Yes

**Gas safety valves** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 2

**Fan number** 2

**Net volume of the cavity** 115 l

**Gross volume, 1st cavity** 126 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** Stop

**Light when oven door is open** Yes

**Door opening** Flap down

**Removable door** Yes

**Full glass 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

**End of cooking acoustic alarm** Yes

**Minimum Temperature** 50 °C

**Maximum temperature** 260 °C

## Accessories included for Main Oven & Hob



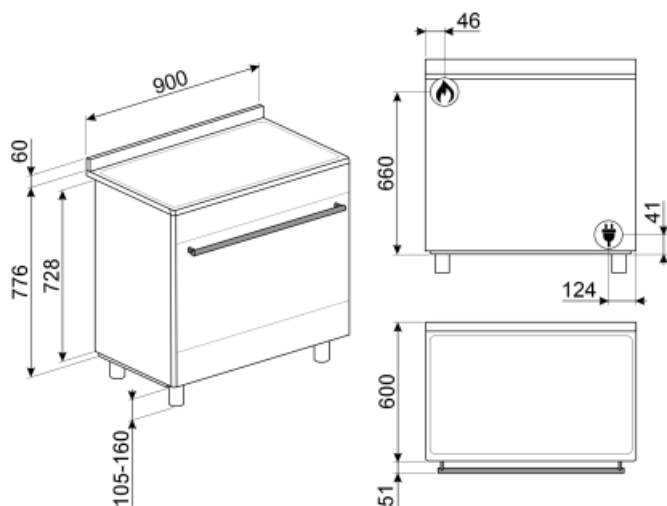
Rack with back and side stop 1  
 20mm deep tray 1  
 40mm deep tray 1

Grill mesh 1  
 Telescopic Guide rails, partial Extraction 1

## Electrical Connection

Plug (I) Australia  
 Electrical connection rating 3200 W  
 Current 14 A  
 Voltage 220-240 V

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



## Not included accessories

### AL90X9

Upstand suitable for 90 cm Concert cookers SX91



### 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.



### BG6090-1

Cast iron grill plate suitable for Concerto cookers



### KIT90X9-1

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



### PPX6090-1

Stainless steel grill plate suitable for 90 cm Concerto cookers



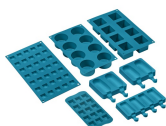
### PALPZ

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



### 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.



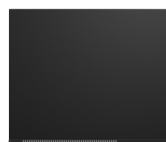
### KIT600SNL-9

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



### KIT90N9

Splashback 90 cm, black, for BU & BM cookers



### KITH95

Height extension kit (950 mm), stainless steel



### KITPDQ

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






















### GTT

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



## Symbols glossary (TT)

|  |  |   |  |
|--|--|---|--|
|    | Heavy duty cast iron pan stands: for maximum stability and strength.   |    | Air cooling system: to ensure a safe surface temperatures.   |
|    | Triple glazed doors: Number of glazed doors.   |    | 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. |
|  | All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.   |  | Side lights: Two opposing side lights increase visibility inside the oven.   |
|  | The oven cavity has 5 different cooking levels.  |  | Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.  |
|  | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.  |  | Vapour 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.  |   |  |