

SCB92MN8

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Vapor Clean
EAN code	8017709149987
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics



Design	Standard	Type of control knobs	Smeg Classic
Command panel finish	Enamelled metal	Controls colour	Stainless steel
Aesthetic	Classica	No. of controls	8
Logo	Assembled	Serigraphy colour	Silver
Colour	Black	Display name	Electronic 5 buttons
Logo position	Facia below the oven	Door	With 2 horizontal strips
Upstand	Yes	Glass type	Stopsol
Series	Concerto	Handle	Smeg Classic
Hob colour	Stainless steel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Storage compartment	Door
Type of control setting hob	Control knobs	Feet color	Silver

Programs / Functions main oven

No. of cooking functions	8
Traditional cooking functions	



Static



Circulaire



Turbo



Eco



Small grill



Large grill



Fan grill (large)



Fan assisted base

Other functions

 Defrost by time

Cleaning functions

 Vapor clean

Programs / Functions auxiliary oven

Bottom element + Upper element



Traditional cooking functions, cavity 2

 Static

 Small grill

 Large grill

 Bottom

 Fan-assisted bottom

Hob technical features

UR

Total no. of cook zones 5

Front left - Gas - Rapid - 3.00 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 3.50 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	1
Net volume of the cavity	70 l
Gross volume, 1st cavity	79 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	Start and Stop
Light when oven door is open	Yes
Removable door	Yes
Full glass inner door	Yes

Total no. of door glasses	3
No. of thermo-reflective door glasses	1
Safety Thermostat	Yes
Cooling system	Tangential
Usable cavity space dimensions (HxWxD)	360X460X425 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

Removable inner door Yes

Circular heating element 2000 W
- Power

Grill type Electric

Options Main Oven

Timer Yes

Minimum Temperature 50 °C

End of cooking acoustic alarm Yes

Maximum temperature 260 °C

Second Oven Technical Features



Net volume of the second cavity 35 l

Gross volume, 2nd cavity 36 l

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

No. of lights 1

Light type Incandescent

Light Power 25 W

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

No. total door glasses 3

No. thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 311x206x418 mm

Temperature control Electro-mechanical

Lower heating element - power 700 W

Upper heating element - Power 600 W

Grill element - power 1300 W

Large grill - Power 1900 W

Grill type Electric

Options Auxiliary Oven

Minimum Temperature 50 °C

Maximum temperature 245 °C

Accessories included for Main Oven & Hob

Moka stand 1

Rack with back and side stop 1

20mm deep tray 1

40mm deep tray 1

Grill mesh 1

Catalytic panels 3

Accessories included for Secondary Oven

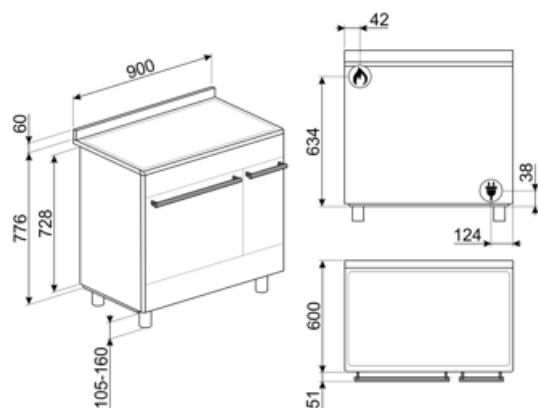
Rack with back and side stop 1

Wide baking tray 1

Grill mesh 1

Electrical Connection

Electrical connection rating	5200 W	Power supply cable length	120 cm
Current	23 A	Additional connection modalities	Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles
Electric cable	Installed, Single phase	Plug	Not present



Compatible Accessories

AIRFRY2



Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

BN620-1



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

BNP608T



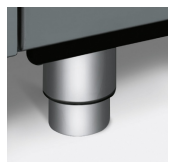
Teflon-coated tray, 8 mm depth, to be placed on the grid

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.

KITH95



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

KITPDQ



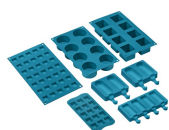
Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)

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



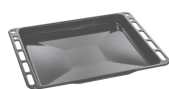
Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

BBQ



Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

BN640



Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

GTP



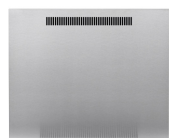
Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

KIT90N9



Splashback black, 90 cm, suitable for BU & BM cookers

KITPC92X9



Splashback, 90cm, stainless steel, for Concerto cookers with double pyrolytic ovens

KITSB9MB



SFLK1



Child lock

Symbols glossary

	Energy efficiency class A		Heavy duty cast iron pan stands: for maximum stability and strength.
	Installation in column: Installation in column.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: Manual defrost function. At the end of the set duration, the function stops.		Triple glazed doors: Number of glazed doors.
	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.		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.
	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.		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.
	Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.
	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.		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.
	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.		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 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.		Light
	Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.		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 4 different cooking levels.		The oven cavity has 5 different cooking levels.
	Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.		Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
	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.
	The capacity indicates the amount of usable space in the oven cavity in litres.		Knobs control

Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal.

Buttons control

Easy and intuitive timer setting with a simple buttons

Storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

True-convection

The best cooking performances guaranteed by ventilated circular flow

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Isothermic Cavity

The best cooking performance at the highest energy efficiency

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)