Manuals+
Q & A | Deep Search | Upload

Smeg SX91SV9

SMEG SX91SV9-1 Freestanding Cooker Instruction Manual

Model: SX91SV9

1. Introduction

This manual provides essential information for the safe and efficient use of your new SMEG SX91SV9-1 freestanding cooker. Please read these instructions carefully before installation, operation, or maintenance. Keep this manual for future reference.

2. Safety Information

General Safety:

- Ensure the appliance is installed by a qualified technician in accordance with local regulations.
- Do not store flammable materials near the cooker.
- Supervise children when the appliance is in use.
- Do not use the cooker as a space heater.
- Always use oven gloves when handling hot items.
- Disconnect the appliance from the power supply before cleaning or maintenance.

Gas Safety:

- In case of a gas leak, immediately close the main gas valve, open windows, and do not operate electrical switches or light matches. Contact emergency services.
- Ensure adequate ventilation when using gas burners.

Electrical Safety:

- Ensure the voltage and frequency of your electrical supply match the ratings on the appliance's data plate.
- Do not use extension cords or multiple adapters.

3. Product Overview

The SMEG SX91SV9-1 is a freestanding cooker featuring a gas hob with multiple burners and an electric oven. It is

designed for domestic cooking applications.

Figure 1: Front view of the SMEG SX91SV9-1 freestanding cooker. This image displays the gas hob with five burners, control knobs on the front panel, and the electric oven door below.

Figure 2: Front view of the SMEG SX91SV9-1 freestanding cooker with the hob cover closed. This image shows the cooker with its protective lid covering the gas burners, providing a sleek appearance when not in use.

Key Components:

- **Gas Hob:** Equipped with multiple burners for various cooking needs.
- **Control Knobs:** Located on the front panel for controlling hob burners and oven functions.
- **Electric Oven:** Features different cooking modes and temperature settings.
- **Oven Door:** Glass door for viewing contents during cooking.

4. Installation and Setup

Important: Installation of this appliance must be carried out by a qualified and authorized technician in compliance with all local and national regulations regarding gas and electrical installations.
Dimensions: The cooker measures approximately 90 cm (width) x 60 cm (depth) x 85 cm (height).
Steps for Installation:

1. **Unpacking:** Carefully remove all packaging materials. Inspect the appliance for any damage.
2. **Positioning:** Place the cooker on a stable, level surface, ensuring adequate clearance from adjacent cabinets and walls as specified in the installation guide (provided separately with the appliance).
3. **Gas Connection:** A qualified gas fitter must connect the appliance to the gas supply, ensuring all connections are leak-free.
4. **Electrical Connection:** A qualified electrician must connect the appliance to the electrical supply, ensuring proper grounding and adherence to electrical safety standards.
5. **Leveling:** Adjust the appliance's feet to ensure it is perfectly level.
6. **Initial Cleaning:** Before first use, clean the interior of the oven and the hob surfaces with a damp cloth and mild detergent. Run the oven empty for approximately 30 minutes at maximum temperature to burn off any manufacturing residues. Ensure good ventilation during this process.

5. Operating Instructions

5.1. Gas Hob Operation

The hob features multiple gas burners of varying sizes for different cooking needs.

1. **Ignition:** Push and turn the corresponding control knob counter-clockwise to the maximum flame setting. The integrated igniter will spark. Hold the knob in for a few seconds after the flame ignites to allow the thermocouple to heat up and activate the flame failure device.
2. **Flame Adjustment:** Once ignited, release the knob and adjust the flame size by turning the knob between the maximum and minimum settings.
3. **Turning Off:** Turn the control knob clockwise to the 'off' position.

Important: Always use appropriate cookware for the burner size. Do not leave cooking unattended.

5.2. Electric Oven Operation

The electric oven offers various cooking functions and precise temperature control.

1. **Function Selection:** Use the oven function selector knob to choose the desired cooking mode (e.g., static, fan-assisted).
2. **Temperature Setting:** Use the oven temperature knob to set the desired temperature. The oven indicator light will illuminate until the set temperature is reached.
3. **Timer (if applicable):** If your model includes a timer, refer to the specific instructions for setting cooking duration or an alarm.
4. **Preheating:** For best results, preheat the oven to the desired temperature before placing food inside.
5. **Turning Off:** Turn both the function and temperature knobs to the 'off' position after cooking.

Common Oven Functions:

- **Static:** Heat from top and bottom elements, ideal for baking cakes and bread.
- **Fan-Assisted:** Heat distributed by a fan, suitable for cooking multiple dishes simultaneously.
- **Grill:** For grilling and browning.

6. Cleaning and Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooker.
Before Cleaning: Always ensure the appliance is cool and disconnected from the electrical and gas supply.
6.1. Hob Cleaning:

- **Pan Supports and Burner Caps:** Remove these components and wash them in warm soapy water. Dry thoroughly before replacing.
- **Hob Surface:** Wipe the stainless steel surface with a soft cloth and a mild, non-abrasive cleaner. Avoid harsh chemicals or abrasive pads that can scratch the surface.
- **Ignition Plugs:** Keep the ignition plugs clean and free from food debris to ensure reliable ignition.

6.2. Oven Cleaning:

- **Interior:** Wipe the oven interior with a damp cloth and a mild oven cleaner (ensure it's safe for your oven type). For stubborn stains, follow the cleaner's instructions.
- **Oven Door:** Clean the glass door with a glass cleaner. Avoid spraying cleaner directly onto the door seals.
- **Oven Racks:** Remove racks and wash them in warm soapy water.

6.3. General Maintenance:

- Periodically check the gas hose for any signs of wear or damage.
- Ensure ventilation openings are not obstructed.

7. Troubleshooting

Before contacting customer service, please consult the following troubleshooting guide for common issues.

Problem	Possible Cause	Solution
Gas burner does not ignite.	No gas supply, igniter blocked, burner cap not correctly placed.	Check gas supply. Clean igniter and burner cap. Ensure burner cap is seated correctly.
Oven does not heat up.	No power supply, oven function/temperature not set, faulty element.	Check power connection and circuit breaker. Ensure function and temperature knobs are correctly set. If problem persists, contact service.
Uneven cooking in oven.	Incorrect rack position, oven not preheated, door opened too frequently.	Use recommended rack positions. Preheat oven fully. Avoid opening the door unnecessarily.
Gas smell.	Gas leak.	Immediately close main gas valve, open windows, do not operate electrical switches. Contact emergency services and a qualified gas fitter.

8. Specifications

Detailed technical specifications for the SMEG SX91SV9-1 cooker.

Feature	Detail

Feature	Detail
Brand	Smeg
Model	SX91SV9
Dimensions (W x D x H)	90 x 60 x 85 cm
Weight	65.3 kg
Oven Capacity	129 Liters
Energy Efficiency Class	A+
Voltage	220 Volts
Control Type	Knob
Burner Type	Open
Number of Heating Elements	5 (Gas Hob Burners)
Installation Type	Freestanding
Timer	Yes

Figure 3: Energy efficiency label, indicating an A+ rating for the appliance.

9. Warranty and Support

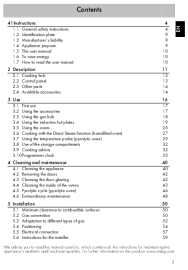
Your SMEG SX91SV9-1 cooker comes with a manufacturer's warranty. Please refer to the warranty card or documentation provided with your purchase for specific terms and conditions, including warranty duration and coverage. For technical assistance, spare parts, or to schedule a service appointment, please contact Smeg customer support. Contact details can typically be found on the Smeg official website or in the documentation supplied with your appliance. When contacting support, please have your model number (SX91SV9) and serial number ready.

© 2023 Smeg. All rights reserved. Information in this manual is subject to change without notice.

Related Documents - SX91SV9

Smeg A3AU-81 Freestanding Cooker: Technical Specifications and Features

Detailed technical specifications, features, aesthetics, functions, and accessories for the Smeg A3AU-81 freestanding cooker. Includes information on main and auxiliary ovens, hob, electrical connection, dimensions, and a comprehensive symbols glossary.



Contents

1 Instructions 4
1.1 General safety instructions 4
1.2 Identification plate 9
1.3 Manufacturer's liability 9
1.4 Appliance purpose 9
1.5 This user manual 10
1.6 To save energy 10
1.7 How to read the user manual 10
2 Description 11
2.1 Cooking hob 12
2.2 Oven cavity 13
2.3 Other parts 14
2.4 Available accessories 14
3 Use 16
3.1 First use 17
3.2 Using the accessories 17
3.3 Using the gas hob 18
3.4 Using the electric hotplates 22
3.5 Using the oven 25
3.6 Cooking with the Direct Steam function (where fitted) oven 27
3.7 Using the temperature probe (specific oven) 29
3.8 Use of the storage compartments 32
3.9 Using the accessories 32
3.10 Programmer clock 33
4 Cleaning and maintenance 40
4.1 Cleaning the appliance 40
4.2 Removing the doors 42
4.3 Cleaning the door glazing 43
4.4 Cleaning the inside of the oven 43
4.5 Pyrolytic cycle (specific oven) 46
4.6 Extraordinary maintenance 48
5 Installation 50
5.1 Minimum clearance to combustible surfaces 50
5.2 Gas connection 50
5.3 Adjustment to different types of gas 51
5.4 Positioning 54
5.5 Electrical connection 57
5.6 Instructions for the installer 59

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and technical qualities. For further information on the product www.smeg.com

3

[Smeg Portofino Multifunction Cooker User Manual: Instructions, Use, and Maintenance](#)

Comprehensive user manual for the Smeg Portofino Multifunction Cooker. Covers essential safety instructions, detailed product description, guidance on usage, cleaning and maintenance procedures, and installation requirements. Includes information on gas and induction hobs, oven functions, and accessories.

PRECAUTIONS 32
General safety instructions 32
Installation 33
Appliance purpose 34
This user manual 34
Manufacturer's liability 34
Identification plate 34
Disposal 34
Information for the European Control Bodies 34
Energy efficiency technical data 34
To save energy 35
Eco mode 35
How to read the user manual 35
DESCRIPTION 39
General description 39
Cooking hob 40
Control panel 40
Other parts 41
Accessories 41
USE 42
Preliminary operations 42
Using the accessories 42
Using the hob 42
Using the storage compartment (where present) 42
Using the oven 43
Digital programmer 46
Cooking hob 46
Cooking with the Direct Steam function (where present) oven 49
Cooking with the temperature probe (where present) 50
CLEANING AND MAINTENANCE 50
Cleaning the appliance 50
Cleaning the glass ceramic hob 51
Scales 51
Cleaning the door 51
Cleaning the inside of the oven 52
Cleaning the steam chamber (only for some models) 54
Aqua Clean (for some models only) 54
Extraordinary maintenance 56
INSTALLATION 56
Positioning 56
Electrical connection 57
Instructions for the installer 58

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and technical qualities. For further information on the product www.smeg.com

PRECAUTIONS

General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- The appliance becomes very hot during use. Make sure that you never touch the heating elements inside the oven.
- Use dry oven gloves (oven mitts/oven gloves) when moving food inside the oven.
- Never try to put out a fire or flames with water. Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may only be used by children aged 8 years and over, and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or have been given instructions on the safe use of the appliance and of the hazards associated with it.
- Children must not play with the

32 PRECAUTIONS 9167799 RS/C

[Smeg Appliance User Manual: Safety, Operation, and Installation Guide](#)

Comprehensive user manual for Smeg appliances, covering safety precautions, detailed descriptions, usage instructions, cleaning and maintenance, and installation guides. Visit smeg.com for more information.

smeg

SSA91GGX9

Cooker size 90x60 cm
Energy efficiency with energy label A
Cavity front opening Fall
Hob type Gas
Oven type Gas
Oven cavity 65 litres
Energy efficiency class A

Aesthetics

Aesthetic	Classica	Controls colour	Stainless steel
Colour	Stainless steel	Handle colour	Black
Colour	Stainless steel	Backplate colour	Black
Energy	Standard	Handle	Metal/plastic
Finish	Matte	Handle finish	Stainless steel
Upmarket	Yes	Glass type	Tempered
Type of pan stands	Cast iron	Feet	Stainless steel
Control panel	Stainless steel	Storage compartment	Yes
Control panel finish	Stainless steel	Legs	Chrome
Control panel	Metal/plastic	Legs position	Front/rear the oven

Programs / Functions

Traditional cooking functions

Rotisserie

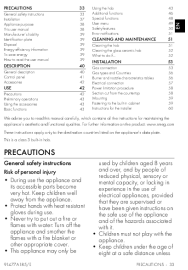
Hob technical features

Total no. of cook zones 4
Front left: size - shape - colour
Rear left: size - shape - colour

DATA SHEET 08/10/2021

[Smeg SSA91GGX9 90x60cm Gas Cooker - Technical Specifications and Features](#)

Detailed specifications and features of the Smeg SSA91GGX9 90x60cm stainless steel gas cooker, including hob technical features, main oven specifications, and included accessories.



PRECAUTIONS 33
General safety instructions 37
Installation 37
Appliance purpose 38
This user manual 38
Manufacturer's liability 38
Identification plate 39
Disposal 39
Information for the European Control Bodies 39
To save energy 39
How to read the user manual 39
DESCRIPTION 40
General description 40
Cooking hob 41
Accessories 41
USE 42
Precautions 42
Preliminary operations 42
Using the accessories 43
Basic functions 43
Using the hob 43
Additional functions 44
Special functions 44
Main menu 45
Timer functions 45
Error notifications 46
CLEANING AND MAINTENANCE 51
Cleaning the hob 51
Cleaning the glass ceramic hob 52
Cleaning the oven 52
INSTALLATION 55
Gas connection 55
Gas types and Countries 56
Burner and nozzles characteristics tables 57
Gas pressure 58
Power limitation procedure 58
Section cut from the countertop 58
Positioning 58
Fixing hob to the built-in cabinet 59
Instructions for the installer 60

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and technical qualities. For further information on the product www.smeg.com

These instructions apply only to the destination countries listed on the appliance's data plate.

This is a class 3 built-in hob.

PRECAUTIONS

General safety instructions

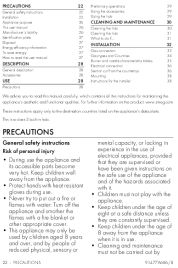
Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- Protect hands with heat resistant gloves during use.
- Never try to put out a fire or flames with water. Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may only be used by children aged 8 years and over, and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or have been given instructions on the safe use of the appliance and of the hazards associated with it.
- Children must not play with the appliance
- Keep children under the age of eight or a safe distance unless

9167799 RS/E/1 PRECAUTIONS - 33

[Smeg Hob User Manual: Safety, Operation, and Installation](#)

Comprehensive user manual for Smeg hobs, covering safety precautions, detailed operating instructions, cleaning and maintenance procedures, and installation guidelines.



PRECAUTIONS 22
General safety instructions 22
Installation 23
Appliance purpose 24
This user manual 24
Manufacturer's liability 24
Identification plate 24
Disposal 24
Information for the European Control Bodies 24
To save energy 25
How to read the user manual 25
DESCRIPTION 28
General description 28
Cooking hob 29
USE 32
Preliminary operations 32
Using the accessories 32
Basic functions 33
Using the hob 33
CLEANING AND MAINTENANCE 36
Cleaning the hob 36
Cleaning the grills 37
Where could it 37
INSTALLATION 38
Gas connection 38
Gas types and Countries 39
Burner and nozzles characteristics tables 40
Electrical connection 40
Section cut from the countertop 40
Positioning 40
Instructions for the installer 41

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and technical qualities. For further information on the product www.smeg.com

These instructions apply only to the destination countries listed on the appliance's data plate.

This is a class 3 built-in hob.

PRECAUTIONS

General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- Protect hands with heat resistant gloves during use.
- Never try to put out a fire or flames with water. Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may only be used by children aged 8 years and over, and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or have been given instructions on the safe use of the appliance and of the hazards associated with it.
- Children must not play with the appliance
- Keep children under the age of eight or a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by

22 PRECAUTIONS 9167799 RS/E/9

[SMEG Hob User Manual: Safety, Installation, and Maintenance](#)

Comprehensive user manual for SMEG gas hobs, detailing safety precautions, installation procedures, cleaning, maintenance, and troubleshooting. Includes technical specifications and gas compatibility information.