

FS9608AS

90cm Classic Freestanding Cooker

EAN13: 8017709276959

anthracite finish with eclipse high visibility black glass

900mmW x 600mmD x 885-915mmH

MAIN OVEN

126 litre capacity

8 cooking functions

5 shelf heights

Thermoseal technology

Vapour Clean

Ever Clean enamel

Standard Inclusions

1 x 20mm baking tray

1 x 40mm baking tray

1 x chrome wire shelf

1 x chrome grill insert

1 x stainless steel kickplate

Optional Accessories

GTIP-2 - partial telescopic guides

GTIT-2 - total telescopic guides

GAS COOKTOP

6 gas burners

front left (wok): 13.0 mj/hr

rear left: 7.0 mj/hr

front centre: 12.0 mj/hr

rear centre: 4.0 mj/hr

front right: 4.0 mj/hr

rear right: 7.0 mj/hr

Standard Inclusions

1 x wok stand

flame failure device fitted to each burner

set for natural gas, adaptable for ULPG

Warranty

two years parts and labour



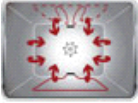
Functions





Vapour Clean (concealed floor element only):

Regularly add a little water to the oven cavity floor and spray some water and detergent over the oven cavity walls. Select Vapour Clean and allow the vapour to soften any residue for easy wipe-over.



ECO (fan + perimeter roof element):

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.



Static Grill (perimeter roof element + inner roof element) :

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.



Half Static Grill (inner roof element):

All the benefits of static Grill but for small quantities of food. Place food front to back, down the centre of the tray. Oven door must be closed while grilling.



Convection (perimeter roof element+ floor element):

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.



Fan Grill (fan+perimeter roof element+inner roof element):

High power full width grilling producing succulent grilled meat, chicken or fish, while at the same time baking vegetables & dessert below. Also great for chips. With this function both top elements are being used. The oven door must be closed while grilling.



Half Fan Grill (fan + inner roof element):

Only the top centre element is used providing good coverage front to back to the centre of the grill tray. Use to cook smaller quantities of food. Oven door must be closed while grilling.



Fan Assisted (fan+perimeter roof element+floor element):

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.



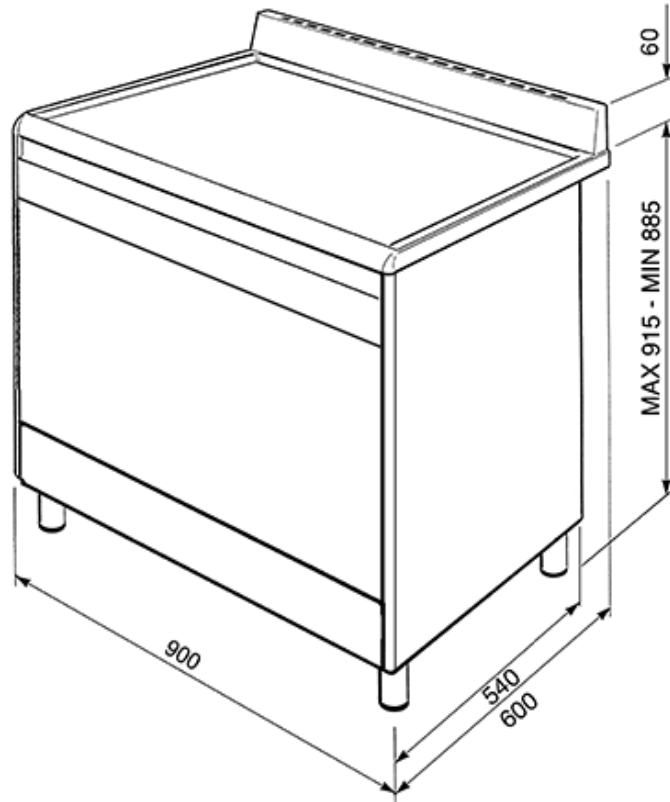
Fan Forced (fan + circular rear element):

This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.



FS9608AS

freestanding
90 cm
black



NB: Height with plinth installed is fixed at 900mm

Smeg Australia
2 Baker ST, Banksmeadow
NSW 2019
Tel. 8667 4888
Fax 8667 4800