


CO60GMA

| | |
|----------------------------------|-------------------|
| Cooker size | 60x60 cm |
| N. of cavities with energy label | 1 |
| Cavity heat source | ELECTRICITY |
| Hob type | Gas |
| Type of main oven | Thermo-ventilated |
| Cleaning system main oven | Vapor Clean |
| EAN code | 8017709345921 |
| Energy efficiency class | A |











Aesthetics

| | | | |
|--|---------------------------|-----------------------|---------------|
|  | | | |
| Design | Standard | Type of control knobs | Smeg Colonial |
| Command panel finish | Enamelled metal | Controls colour | Antique brass |
| Aesthetic | Coloniale | No. of controls | 6 |
| Logo | Silk screen | Serigraphy colour | Gold |
| Colour | Anthracite | Display name | Analogic |
| Logo position | Oven door | Door | With oval |
| Upstand | Yes | Glass type | White |
| Hob colour | Matt black painted | Handle | Smeg Colonial |
| Type of pan stands | Matt black enamelled flat | Handle Colour | Antique brass |
| Type of control setting hob | Control knobs | Feet color | Black |

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 | |

Cleaning functions



Hob technical features



Total no. of cook zones 4

Front left - Gas - UR - 3.50 kW

Rear left - Gas - Semi Rapid - 1.75 kW

Rear right - Gas - Semi Rapid - 1.75 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 1

Fan number 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 Stop

Light when oven door is open Yes

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 2

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

Circular heating element - Power 2000 W

Grill type Electric

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 40 °C

Maximum temperature 260 °C

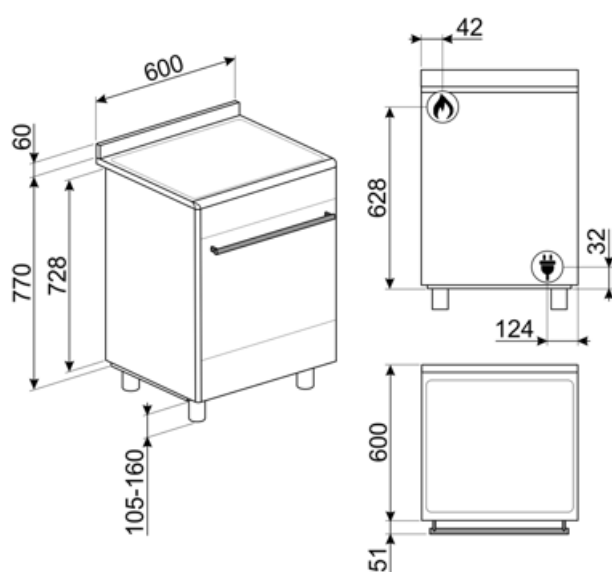
Accessories included for Main Oven & Hob

Rack with back and side stop 1

40mm deep tray 1

Electrical Connection

| | | | |
|------------------------------|-------------------------|---------------------------|-------------|
| Electrical connection rating | 3000 W | Power supply cable length | 1150 cm |
| Current | 13 A | Frequency | 50 Hz |
| Voltage | 220-240 V | Terminal block | 3 poles |
| Electric cable | Installed, Single phase | Plug | Not present |



Compatible Accessories

AIRFRY

Air fryer rack AIRFRY. 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.



AL60

Upstand suitable for 60cm Concert cookers with gas hob MF oven



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.



KITP60X9

Splashback, stainless steel, suitable for 60X60cm Concerto cookers with pyro and MF oven



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.



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.



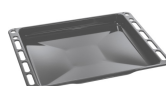
BBQ

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.



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)



SFLK1

Child lock





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



STONE

Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions: L42 x H1,8 x P37,5 cm.

Symbols glossary

| | | | |
|--|---|---|---|
|  | Energy efficiency class A |  | Installation in column: Installation in column. |
|  | Air cooling system: to ensure a safe surface temperatures. |  | Double 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. |  | 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. |
|  | 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. |



Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



The capacity indicates the amount of usable space in the oven cavity in litres.



The oven cavity has 5 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



Knobs control