

CO60GMA

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

Energy efficiency class

60x60 cm

1

ELECTRICITY

Gas

Thermo-ventilated

Vapor Clean

8017709345921

Α



Aesthetics



Design

Command panel finish

Aesthetic

Logo

Colour Logo position

Upstand

Hob colour

Type of pan stands

Type of control setting

hob

Standard

Enamelled metal

Coloniale Silk screen

Anthracite Oven door

Yes

Matt black painted

Matt black enamelled flat

Control knobs

Type of control knobs

Controls colour No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Feet color

Smeg Colonial

Antique brass

Gold

6

Analogic

With oval

White

Smeg Colonial

Antique brass

Black

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

 \Box

Static



Circulaire



Turbo



Eco

Small grill



Large grill



Fan grill (large)



Fan assisted base

SMEG SPA 22/11/2025

8



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

Yes

ignition

Gas safety valves

Burner caps

Matt black enamelled

360X460X425 mm

1200 W

Main Oven Technical Features

























No. of lights 1 Fan number 1 Net volume of the cavity 70 l Gross volume, 1st cavity 791

Ever Clean enamel Cavity material

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** Cooking time setting Stop Light when oven door is Yes

open

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

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic Yes

alarm

40 °C Minimum Temperature Maximum temperature 260 °C

Accessories included for Main Oven & Hob

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

SMEG SPA 22/11/2025



Electrical Connection

Electrical connection

3000 W

rating

Current 13 A Voltage 220-240 V

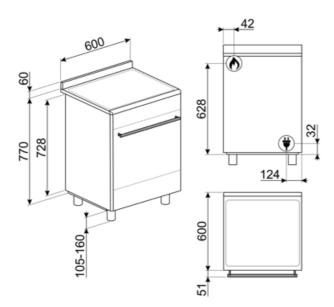
Electric cable Installed, Single phase

Power supply cable

length

Frequency 50 Hz
Terminal block 3 poles
Plug Not present

1150 cm



SMEG SPA 22/11/2025



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.



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.

BN620-1

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



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



BG6090-1

Cast iron grill plate suitable for Concerto cookers and BM93-BU93



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



BNP608T

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



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.



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)



KITP60X9

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

SMEG SPA 22/11/2025





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.



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



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.



SMEG SPA 22/11/2025



Symbols glossary

Energy efficiency class A Installation in column: Installation in column. Knobs control 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. 3 Fan assisted base: the mix of fan and lower Static: Traditional cooking suitable for the heating element alone allows to finish cooking preparation of one dish at a time. The fan is not foods already cooked on the surface but not active and the heat comes from below and from internally more quickly. This system is above at the same time. Static cooking is slower recommended to finish cooking foods that are and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for already well cooked on the surface, but not internally, which therefore require a moderate cooking all types of roasts, fatty meats, bread, higher heat. Ideal for any type of food. filled cakes. Circulaire: it is the perfect function for cooking all ECO: low energy consumption cooking: this ECO types of dishes in a more delicate way. The heat function is particularly suitable for cooking on a comes from the back of the oven and is single shelf with low energy consumption. It is distributed quickly and evenly. The fan is active. recommended for all types of food except those It is also ideal for cooking on multiple levels that can generate a lot of moisture (for example without mixing smells and flavors. 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 Half grill: For rapid cooking and browning of from a double heating element. The fan is not foods. Best results can be obtained by using the active. Provides excellent grilling and gratinating top shelf for small items, the lower shelves for results. Used at the end of cooking, it gives a larger ones, such as chops or sausages. For half uniform browning to dishes. grill heat is generated only at the centre of the element, so is ideal for smaller quantities. Turbo: the heat comes from 3 directions: above, Fan grill: very intense heat coming only from **₩ ®** above from a double heating element. The fan is below and from the back of the oven. The fan is active. It allows the optimal grilling of thickest active. It allows quick cooking, even on several

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

meats. Ideal for large cuts of meat.



cooking.

The inner door glass: can be removed with a few quick movements for cleaning.

shelves without mixing the aromas. Ideal for

large volumes or foods that require intense

SMEG SPA 22/11/2025





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.



The oven cavity has 5 different cooking levels.



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.

SMEG SPA 22/11/2025