

CO60GMAN2

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

8017709354619



Aesthetics





Design Standard Aesthetic Coloniale Logo Anthracite Colour

Logo position Upstand

Hob colour

Type of pan stands Type of control setting

hob

Type of control knobs

Silk screen

Oven door

Matt black painted

Cast Iron

Control knobs

Smeg Colonial

Controls colour

No. of controls Serigraphy colour

Display name

Door

Glass type Handle

Handle Colour

Feet color

Antique brass

Gold

Digital-analogic

With oval Black

Smeg Colonial

Antique brass

Black

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static



Circulaire



Turbo

ECO

Eco

Small grill



Large grill

Fan grill (large)



Fan assisted base

SMEG SPA 6/12/2025

8



Cleaning functions



Vapor clean

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 stop

40mm deep tray

1



Electrical Connection

Electrical connection

3000 W

Installed, Single phase

rating

 Current
 13 A

 Voltage
 220-240 V

Electric cable

Power supply cable

length

Frequency Terminal block

inal block 3 poles

1150 cm

50/60 Hz

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.



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.



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.



BG6090-1

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



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.



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



GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



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.



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



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

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.



TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



| Symbols glossary | | | |
|------------------|---|-----|---|
| *** | Heavy duty cast iron pan stands: for maximum stability and strength. | A T | Energy efficiency class A |
| | Installation in column: Installation in column. | | Air cooling system: to ensure a safe surface temperatures. |
| 22 | 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 | 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. |

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.

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

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cooking.

®

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

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





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.



Knobs control