

# CX60ISV9

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Fan assisted
Cleaning system main oven	Vapor Clean
EAN code	8017709250638
Energy efficiency class	A









## Aesthetics



<b>Aesthetic</b>	Mista	<b>Type of control knobs</b>	Smeg Classic
<b>Series</b>	Concerto	<b>Controls colour</b>	Stainless steel
<b>Design</b>	Standard	<b>No. of controls</b>	7
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Finishing</b>	Satin	<b>Door</b>	Full glass
<b>Command panel finish</b>	Finger friendly stainless steel	<b>Glass type</b>	Stopsol
<b>Logo</b>	Embossed	<b>Handle</b>	Smeg round handle
<b>Logo position</b>	Facia below the oven	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Stainless steel	<b>Feet color</b>	Black

## Programs / Functions main oven

No. of cooking functions	6
Traditional cooking functions	

 Static	 Fan assisted	 Eco
 Large grill	 Fan grill (large)	 Fan assisted base

## Hob options



Limited Power Consumption Mode	Yes	Limited Power Consumption Mode in W	3100, 4500, 7000 W
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## Hob technical features



**Total no. of cook zones** 4

Front left - Induction - single - 1.85 kW - Booster 2.10 kW - Ø 20.0 cm

Rear left - Induction - single - 1.40 kW - Booster 1.40 kW - Ø 16.0 cm

Rear right - Induction - single - 1.85 kW - Booster 2.10 kW - Ø 20.0 cm

Front right - Induction - single - 1.40 kW - Booster 1.40 kW - Ø 16.0 cm

**Automatic switch off when overheat** Yes

**Selected zone indicator** Yes

**Automatic pan detection** Yes

**Residual heat indicator** Yes

**Minimum pan diameter indication** Yes

## Main Oven Technical Features



<b>No. of lights</b>	1
<b>Fan number</b>	1
<b>Net volume of the cavity</b>	70 l
<b>Gross volume, 1st cavity</b>	79 l
<b>Cavity material</b>	Ever Clean enamel
<b>No. of shelves</b>	5
<b>Type of shelves</b>	Metal racks
<b>Light type</b>	Halogen
<b>Light Power</b>	40 W
<b>Cooking time setting</b>	Stop
<b>Door opening</b>	Flap down
<b>Removable door</b>	Yes
<b>Full glass inner door</b>	Yes

<b>Removable inner door</b>	Yes
<b>Total no. of door glasses</b>	3
<b>No. of thermo-reflective door glasses</b>	2
<b>Safety Thermostat</b>	Yes
<b>Cooling system</b>	Tangential
<b>Usable cavity space dimensions (HxWxD)</b>	360X460X425 mm
<b>Temperature control</b>	Electro-mechanical
<b>Lower heating element power</b>	1200 W
<b>Upper heating element - Power</b>	1000 W
<b>Grill element</b>	1700 W
<b>Large grill - Power</b>	2700 W
<b>Grill type</b>	Electric

## Options Main Oven

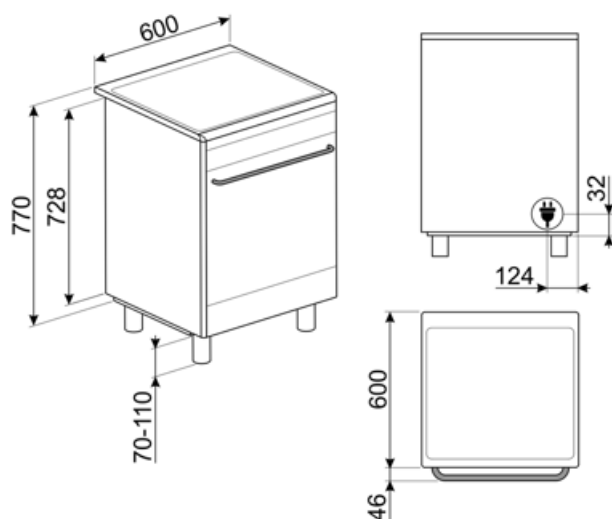
<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Accessories included for Main Oven & Hob

<b>Rack with back and side stop</b>	1	<b>40mm deep tray</b>	1
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## Electrical Connection

<b>Plug</b>	Not present	<b>Electric cable</b>	Installed, Single phase
<b>Electrical connection rating</b>	9800 W	<b>Power supply cable length</b>	150 cm
<b>Current</b>	43 A	<b>Additional connection modalities</b>	Double and Three Phase
<b>Voltage</b>	220-240 V	<b>Frequency</b>	50/60 Hz
<b>Voltage 2 (V)</b>	380-415 V	<b>Terminal block</b>	5 poles



## Compatible Accessories

### BN620-1



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

### BNP608T



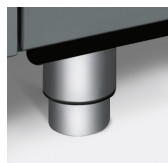
Teflon-coated tray, 8mm depth, to be placed on the grid

### 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.

### KITPAX



High extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino 90cm cookers (914-968mm); High extension feet (900mm), st/steel, suitable for Concerto cookers with 850mm height (880-935mm)

### 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

### 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.

### 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.

### KITP60X9



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

### KITPD



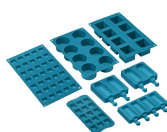
High extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); High extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)

### SCRP

















Non-scratch hob scraper - suitable for induction and ceramic hobs

### 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

## Symbols glossary

			Installation in column: Installation in column
	Air cooling system: to ensure a safe surface temperatures.		Triple glazed doors: Number of glazed doors.
	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		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
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.		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.
	Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.		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.
	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.
	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.		Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



**Induction:** The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.



**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.



**Indication of residual heat:** After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



**The oven cavity has 5 different cooking levels.**



**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**

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## Benefit (TT)

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### **Induction hob**

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive.

### **Vapor Clean**

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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### **Knobs control**

Easy and intuitive timer setting with a elegant knobs

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Tangential cooling**

New cooling system with tangential fan and airflow from the door to the splashback

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

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**AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket (optional accessory)

**Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat