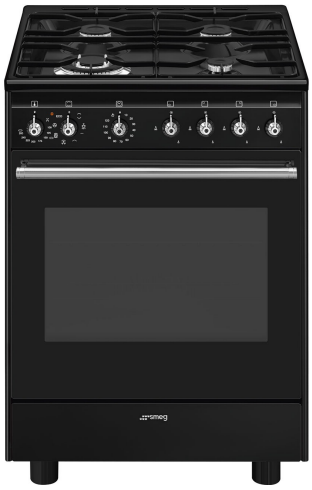
# CX61GMBL

| | |
|---|---|
| **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** | 8017709336646 |
| **Energy efficiency class** | A |



## Aesthetics

| | | | |
|---|---|---|---|
| **Design** | Standard | **Type of control setting hob** | Control knobs |
| **Command panel finish** | Stainless steel | **Type of control knobs** | Smeg Classic |
| **Aesthetic** | Classica | **Controls colour** | Stainless steel |
| **Logo** | Embossed | **No. of controls** | 7 |
| **Colour** | Black | **Serigraphy colour** | Black |
| **Logo position** | Facia below the oven | **Door** | Full glass |
| **Finishing** | Glossy black | **Glass type** | Black |
| **Series** | Concerto | **Handle** | Smeg Classic |
| **Hob colour** | Black enamel | **Handle Colour** | Brushed stainless steel |
| **Type of pan stands** | Matt black enamelled flat | **Feet color** | Black |

## Programs / Functions main oven

**No. of cooking functions** 8

**Traditional cooking functions**

Static

Turbo

Eco

Small grill

Large grill

Fan grill (large)

Base

Pizza

**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 | **Gas safety valves** | Yes |
| **Automatic electronic ignition** | Yes | **Burner caps** | Matt black enamelled |

## Main Oven Technical Features



| | | | |
|---|---|---|---|
| **No. of lights** | 1 | **Removable inner door** | Yes |
| **Fan number** | 1 | **Total no. of door glasses** | 3 |
| **Net volume of the cavity** | 70 l | **No.of thermo-reflective door glasses** | 1 |
| **Gross volume, 1st cavity** | 79 l | **Safety Thermostat** | Yes |
| **Cavity material** | Ever Clean enamel | **Cooling system** | Tangential |
| **No. of shelves** | 5 | **Usable cavity space dimensions (HxWxD)** | 360X460X425 mm |
| **Type of shelves** | Metal racks | **Temperature control** | Electro-mechanical |
| **Light type** | Halogen | **Lower heating element power** | 1200 W |
| **Light Power** | 40 W | **Upper heating element - Power** | 1000 W |
| **Cooking time setting** | Contaminuti + fine cottura | **Grill element** | 1700 W |
| **Door opening** | Flap down | **Large grill - Power** | 2700 W |
| **Removable door** | Yes | **Circular heating element - Power** | 2000 W |
| **Full glass inner door** | Yes | **Grill type** | Electric |

## Options Main Oven

| | | | |
|---|---|---|---|
| **End of cooking acoustic alarm** | Yes | **Maximum temperature** | 260 °C |
| **Minimum Temperature** | 50 °C | | |

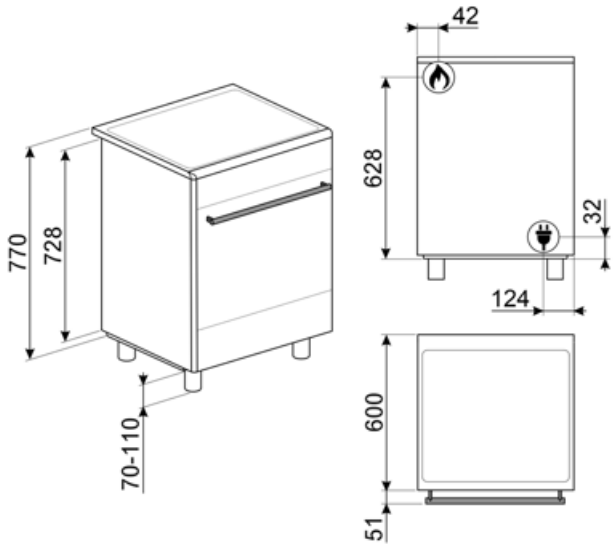
## Accessories included for Main Oven & Hob

| | |
|---|---|
| **40mm deep tray** | 1 |

| | |
|---|---|
| **Rack with back and side stop** | 1 |

## Electrical Connection

| | | | |
|---|---|---|---|
| **Electrical connection rating** | 3000 W | **Power supply cable length** | 115 cm |
| **Current** | 13 A | **Frequency** | 50/60 Hz |
| **Voltage** | 220-240 V | **Terminal block** | 3 poles |
| **Electric cable** | Installed, Single phase | **Plug** | Not present |



## Compatible Accessories



### 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.



### KITP60X9

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



### KITPD

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



### SFLK1

Child lock



### 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.



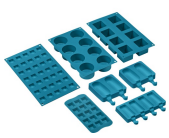
### KITPAX

Heigh extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino 90cm cookers (914-968mm); Heigh 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.



### 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



Energy efficiency class A



Knobs control



Triple glazed doors: Number of glazed doors.



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.



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.



Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



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



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



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.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.



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.



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.



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.

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.