

CX61GMBL

Categorie fornuis	60x60 cm
N. of cavities with energy label	1
Cavity heat source	Elektriciteit
Type kookplaat	Gas
Type primaire oven	Thermogeventileerd
Reinigingssysteem primaire oven	Vapor Clean reiniging
EAN-code	8017709336646
Energie-efficiëntieklasse	A











Design

			
Design	Standaard	Bediening	Bedieningsknoppen
Afwerking bedieningspaneel	Inox	Bedieningsknoppen	Smeg Classici
Design	Classici	Kleur bedieningsknoppen	Inox
Logo	In reliëf	Aantal bedieningsknoppen	7
Kleur	Zwart	Kleur serigrafie	Zwart
Positie logo	Strook onder de oven	Deur	Geheel glas
Afwerking	Glanzend zwart	Type glas	Zwart
Series	Concerto	Handgreep	Smeg Classici
Kleur kookplaat	Black enamel	Kleur handgreep	Geborsteld inox
Type pottendragers	Mat zwart geëmailleerd	Pootjes	Zwart

Programma's / Functies

Aantal kookfuncties 8

Traditionele bereidingsfuncties

 Statisch	 Turbo	 ECO
 Kleine grill	 Grote grill	 Ventilator + grote grill
 Onderwarmte	 Pizza	

Reinigingsfuncties

 Vapor Clean reiniging

Technische specificaties kookplaat

UR

Totaal aantal kookzones 4

Linksvoor - Gas - URP - 3.50 kW

Linksachter - Gas - SRD - 1.75 kW

Rechtsachter - Gas - SRD - 1.75 kW

Rechtsvoor - Gas - AUX - 1.00 kW

Type gasbranders Standaard

Thermobeveiliging

Ja

Automatische
vonkontsteking

Ja

Branderdeksels

Mat zwart geëmailleerd

Technische specificaties primaire oven



Aantal lampen 1

Aantal ventilatoren 1

Netto volume 1e oven 70 l

Bruto volume, oven 1 79 l

Materiaal ovenruimte Ever Clean emaille

Aantal kookniveaus 5

Type ovenrekken Metalen zijsteunen

Type licht Halogeen

Vermogen lamp 40 W

Opties bereidingstijdprogrammering Contaminuti + fine
cottura

Opening deur Neerwaarts

Uitneembare ovendeur Ja

Volledig glazen binnendeur Ja

Uitneembaar glas
binnendeur Ja

Aantal ruiten ovendeur 3

Aantal thermo-
reflecterende ruiten 1

Veiligheidsthermostaat Ja

Koelsysteem Mantelkoeling

Afmetingen bruikbare
interne ovenruimte
(hxbxd) 360X460X425 mm

Temperatuurregeling Elektro-mechanisch

Onderwarmte -
vermogen 1200 W

Bovenwarmte -
vermogen 1000 W

Grill - vermogen 1700 W

Grote vlakgrill -
vermogen 2700 W

Circulatie - vermogen 2000 W

Grill type Elektrisch

Opties primaire oven

Geluidssignaal einde
kooktijd Ja

Minimum temperatuur 50 °C

Maximum temperatuur 260 °C

Meegeleverde accessoires primaire oven en kookplaat

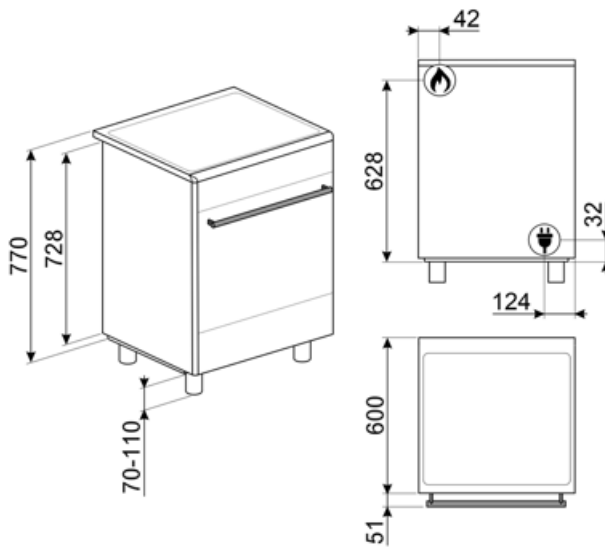
Ovenrooster met stop 1

Bakplaat (40 mm) 1

Elektrische aansluiting

Nominale aansluitwaarde 3000 W
Stroom 13 A
Spanning 220-240 V
Electric cable Installed, Single phase

Lengte voedingskabel 115 cm
Frequentie 50/60 Hz
Connection box 3 polig
Stekker Nee



Compatible Accessories

AIRFRY



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



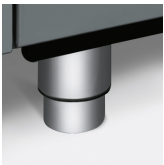
Teflon bakplaat, 8mm diep

GTT



Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).

KITPAX



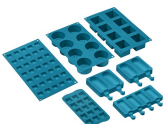
High extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino 90cm cookers (914-968mm); High extension feet (900mm), st/steel, suitable for Concerto cookers with 850mm height (880-935mm)

PALPZ



Pizzapallet inox met ploibaar handvat, 315x325 mm

SMOLD



Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

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.

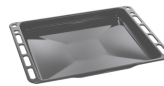


BBQ

Dubbelzijdig



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)

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.



Symbols glossary

 Energy efficiency class A	 Installation in column: Installation in column.
 Air cooling system: to ensure a safe surface temperatures.	 Triple 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.	 Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. de bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.
 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.	 De combinatie van de grill, de ventilator en onderwarmte is interessant voor het bereiden van kleine hoeveelheden.
 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.	 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.
 Circulaire met bovenste en onderste elementen: door het gebruik van de ventilator met beide elementen kan voedsel snel en effectief worden gekookt, ideaal voor grote stukken vlees die grondig moeten worden gekookt. Het biedt een vergelijkbaar resultaat als rotisserie, waarbij de warmte rond het voedsel wordt verplaatst in plaats van het voedsel zelf te verplaatsen, waardoor elke maat of vorm kan worden gekookt.	 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.

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-  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