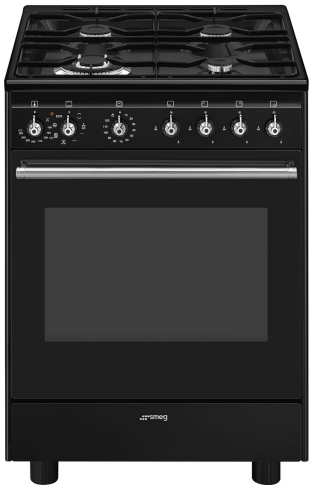
# CX61GMBL

| | |
|---|---|
| **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 | **Uitneembaar glas binnendeur** | Ja |
| **Aantal ventilatoren** | 1 | **Aantal ruiten ovendeur** | 3 |
| **Netto volume 1e oven** | 70 l | **Aantal thermo-reflecterende ruiten** | 1 |
| **Bruto volume, oven 1** | 79 l | **Veiligheidsthermostaat** | Ja |
| **Materiaal ovenruimte** | Ever Clean emaille | **Koelsysteem** | Mantelkoeling |
| **Aantal kookniveaus** | 5 | **Afmetingen bruikbare interne ovenruimte (hxbxd)** | 360X460X425 mm |
| **Type ovenrekken** | Metalen zijsteunen | **Temperatuurregeling** | Elektro-mechanisch |
| **Type licht** | Halogeen | **Onderwarmte - vermogen** | 1200 W |
| **Vermogen lamp** | 40 W | **Bovenwarmte - vermogen** | 1000 W |
| **Opties bereidingstijdprogrammering** | Contaminuti + fine cottura | **Grill - vermogen** | 1700 W |
| **Opening deur** | Neerwaarts | **Grote vlakgrill - vermogen** | 2700 W |
| **Uitneembare ovendeur** | Ja | **Circulatie - vermogen** | 2000 W |
| **Volledig glazen binnendeur** | Ja | **Grill type** | Elektrisch |

## Opties primaire oven

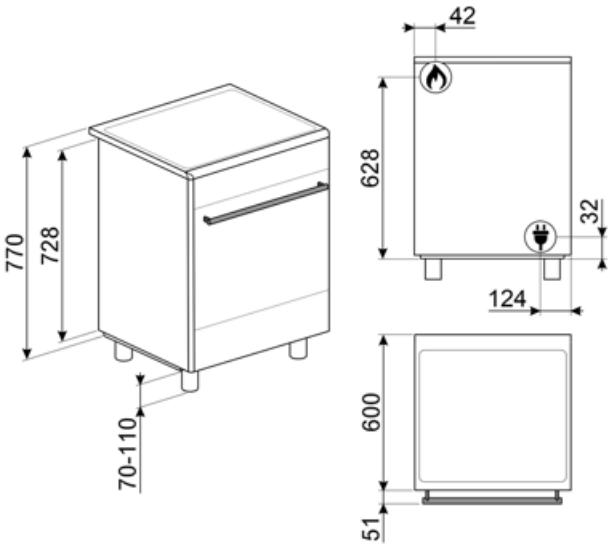
| | | | |
|---|---|---|---|
| **Geluidssignaal einde kooktijd** | Ja | **Maximum temperatuur** | 260 °C |
| **Minimum temperatuur** | 50 °C | | |

## Meegeleverde accessoires primaire oven en kookplaat

| | | | |
|---|---|---|---|
| **Ovenrooster met stop** | 1 | **Bakplaat (40 mm)** | 1 |

## Elektrische aansluiting

| | | | |
|---|---|---|---|
| **Nominale aansluitwaarde** | 3000 W | **Lengte voedingskabel** | 115 cm |
| **Stroom** | 13 A | **Frequentie** | 50/60 Hz |
| **Spanning** | 220-240 V | **Connection box** | 3 polig |
| **Electric cable** | Installed, Single phase | **Stekker** | Nee |



## Compatible Accessories



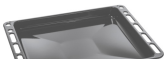
**AIRFRY2**

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**

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.



**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-).



**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)



**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)



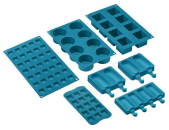
**PALPZ**

Pizzapallet inox met plooibaar handvat, 315x325 mm



**SFLK1**

Child lock



**SMOLD**

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

# Symbols glossary



Energy efficiency class A



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.



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.



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



Installation in column: Installation in column.




Triple glazed doors: Number of glazed doors.



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.




De combinatie van de grill, de ventilator en onderwarmte is interessant voor het bereiden van kleine hoeveelheden.



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.



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.




Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.




The capacity indicates the amount of usable space in the oven cavity in litres.




The oven cavity has 5 different cooking levels.




Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



Knobs control