

# 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

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

Maximum temperatuur                      260 °C

Minimum temperatuur                      50 °C

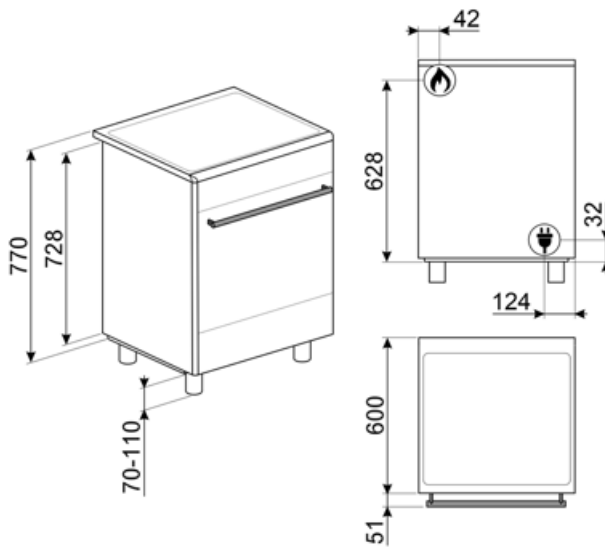
## Meegeleverde accessoires primaire oven en kookplaat

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

### 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)



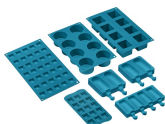
### PALPZ

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.



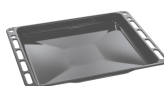
### BBQ

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

 <p>Energy efficiency class A</p>	 <p>Installation in column: Installation in column.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>De combinatie van de grill, de ventilator en onderwarmte is interessant voor het bereiden van kleine hoeveelheden.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>	 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>

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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