

## CX68CM8

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Ceramic
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709150006
Energy efficiency class	A



## Aesthetics

Design	Standard	Control knobs	Smeg Classic
Command panel finish	Stainless steel	Controls colour	Stainless steel
Aesthetics	Classic	No. of controls	6
Logo	Embossed	Serigraphy colour	Black
Colour	Stainless steel	Display	electronic 5 buttons
Logo position	Facia below the oven	Door	Full glass
Finishing	Brushed	Glass type	Stopsol
Upstand	Yes	Handle	Smeg Classic
Series	Concert	Handle Colour	Brushed stainless steel
Hob colour	Stainless steel	Feet	Silver

## Programs / Functions

No. of cooking functions	8
Traditional cooking functions	

 Static	 Circulaire	 Turbo (circulaire + bottom + upper + fan)
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Fan assisted base	

## Cleaning functions



## Hob technical features



### Total no. of cook zones 4

Front left - Ceramic - double - 0.75 - 2.20 kW - Ø 12.0 - Ø 21.0 cm

Rear left - Ceramic - single - 1.20 kW - Ø 14.0 cm

Rear right - Ceramic - extendable - 2.20 kW - 26.5x17.0 cm

Front right - Ceramic - single - 1.80 kW - Ø 18.0 cm

Selected zone indicator Yes

Residual heat indicator Yes

## Main Oven Technical Features



No. of lights	1	Total no. of door glasses	3
Net volume of the cavity	70 litres	No. of thermo-reflective door glasses	1
Gross volume, 1st cavity	79 l	Safety Thermostat	Yes
Cavity material	Easy clean enamel	Cooling system	Tangential
Shelf positions	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	Start and Stop	Grill element	1700 W
Light when oven door is open	Yes	Large grill - Power	2700 W
Removable door	Yes	Circular heating element - Power	2000 W
Full glass inner door	Yes	Grill type	Electric
Removable inner door	Yes		

## Options Main Oven

Timer	Yes	Minimum Temperature	40 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

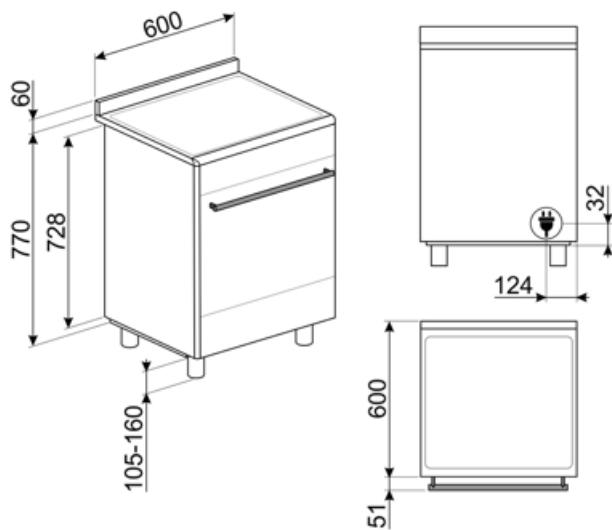
## Accessories included for Main Oven & Hob

Chrome shelf with back and side stop	1	40mm deep tray	1
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## Electrical Connection

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<b>Max Power Draw</b>	10400 W	<b>Additional connection modalities</b>	Yes, Double and Three Phase
<b>Current</b>	29 A	<b>Frequency</b>	50/60 Hz
<b>Voltage</b>	220-240 V	<b>Terminal block</b>	5 poles
<b>Voltage 2 (V)</b>	380-415 V	<b>Plug</b>	No
<b>Type of electric cable</b>	Yes, Single phase		



## Compatible Accessories

### AIRFRY



Air fryer rack AIRFRY. 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, 40mm deep



### 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.

### BN620-1



Enamelled tray, 20mm deep



### BNP608T

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



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



### GTT

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished



### KITH95

Height extension kit (950 mm), stainless steel



### KITP60X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert cookers



### KITPDQ

Height reduction feet (850 mm), stainless steel, for cookers



### PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### SFLK1

Child lock

**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

**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

 A: Product drying performance, measured from A+++ to D / G depending on the product family	 Installation in column: Installation in column
 Air cooling system: to ensure a safe surface temperatures.	 Triple glazed doors: Number of glazed doors.
 Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.	 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.
 Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.	 Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.
 ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.	 Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.
 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 with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
 Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.	 Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.
 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.	 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.