

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

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

Programs / Functions

No. of cooking functions	8
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Traditional cooking functions

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

Cleaning functions

 Vapor Clean
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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

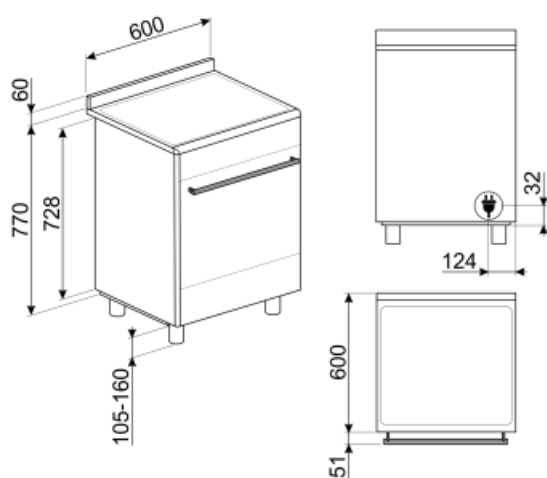
Timer	Yes	Minimum Temperature	40 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

Accessories included for Main Oven & Hob

Rack with back and side stop	1	40mm deep tray	1
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Electrical Connection

Max Power Draw	10400 W	Type of electric cable installed	Yes, Single phase
Current	29 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



Not included accessories



PPX6090

Stainless steel grill plate suitable for 90 cm Concert cookers



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.



SFLK1

Child lock



GTP

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



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



BNP608T

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



KITH95

Height extension kit (950 mm), stainless steel



BN620-1

Enamelled tray, 20mm deep



KITPDQ

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



SCRIP

Induction and ceramic hobs and teppanyaki scraper



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.



PALPZ

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



KITP60X9

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

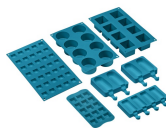


GTT

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

**BN640**

Enamelled tray, 40mm deep

**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



Air cooling system: to ensure a safe surface temperatures.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



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.



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.



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.



Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.



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



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.



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



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.



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.