

CX68MF8-2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

Energy efficiency class

60x60 cm

1

ELECTRICITY

Gas

Thermo-ventilated

Vapor Clean

8017709190194



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Upstand

Series

Hob colour Type of pan stands Standard

Stainless steel

Classica

Embossed

Stainless steel

Facia below the oven Satin

Yes

Concerto

Stainless steel

Cast Iron

Type of control setting

hob

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Door

Glass type

Handle

Handle Colour

Feet color

Control knobs

Smeg Classic

Stainless steel

Black

Full glass

Stopsol

Smeg Classic

Brushed stainless steel

Silver

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Small grill

Base



Turbo



Large grill



Pizza

8



Eco



Fan grill (large)

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Cleaning functions



Vapor clean

Hob technical features



Total no. of cook zones 4

Front left - Gas - UR - 3.50 kW

Rear left - Gas - Semi Rapid - 1.75 kW Rear right - Gas - Semi Rapid - 1.75 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners

Standard

Automatic electronic

Yes

Gas safety valves

Burner caps

Matt black enamelled

360X460X425 mm

1200 W

Main Oven Technical Features



ignition

















No. of lights Fan number 1

Net volume of the cavity 70 l Gross volume, 1st cavity 791

Ever Clean enamel Cavity material

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power**

Cooking time setting Stop Removable door Yes Yes

Full glass inner door Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1000 W

Power

1700 W Grill elememt Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic Yes

1

Minimum Temperature Maximum temperature 50 °C 260 °C

Accessories included for Main Oven & Hob

Moka stand

alarm

40mm deep tray

1



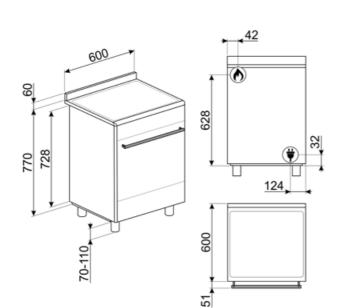
Rack with back and side 1 stop

Electrical Connection

Electrical connection 3000 W Power supply cable 115 cm

rating length

Current13 AFrequency50/60 HzVoltage220-240 VTerminal block3 polesElectric cableInstalled, Single phasePlugNot present





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.



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.



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.

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



Upstand suitable for 60cm Concert cookers with gas hob MF oven



BG6090-1

Cast iron grill plate suitable for Concerto cookers and BM93-BU93



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



BNP608T

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

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.



GTT

Totally 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



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)





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)



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



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



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

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	Heavy duty cast iron pan stands: for maximum stability and strength.	A F	Energy efficiency class A
	Installation in column: Installation in column.	Φ	Knobs control
	Air cooling system: to ensure a safe surface temperatures.	2^3	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.		Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.
V	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.	ECO	ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.
	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.
R	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.
	Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

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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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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.