CX68MF8-2

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709190194
Energy efficiency class	A



Aesthetics

Design	Standard
Command panel finish	Stainless steel
Aesthetic	Classica
Logo	Embossed
Colour	Stainless Steel
Logo position	Facia below the oven
Finishing	Satin
Upstand	Yes
Series	Concerto
Hob colour	Stainless steel
Type of pan stands	Cast Iron

Type of control setting hob	Control knobs
Type of control knobs	Smeg Classic
Controls colour	Stainless steel
No. of controls	7
Serigraphy colour	Black
Door	Full glass
Glass type	Stopsol
Handle	Smeg Classic
Handle Colour	Brushed stainless steel
Feet color	Silver

Programs / Functions main oven

No. of cooking functions 8

Traditional cooking functions

- Static
- Turbo
- Eco
- Small grill
- Large grill
- Fan grill (large)
- Base
- Pizza

Cleaning functions

Vapor clean

Hob technical features

UR

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	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matt black enamelled

Main Oven Technical Features

No. of lights	1	**Total no. of door glasses**	3
Fan number	1	**No.of thermo-reflective door glasses**	1
Net volume of the cavity	70 l	**Safety Thermostat**	Yes
Gross volume, 1st cavity	79 l	**Cooling system**	Tangential
Cavity material	Ever Clean enamel	**Usable cavity space dimensions (HxWxD)**	360X460X425 mm
No. of shelves	5	**Temperature control**	Electro-mechanical
Type of shelves	Metal racks	**Lower heating element power**	1200 W
Light type	Halogen	**Upper heating element - Power**	1000 W
Light Power	40 W	**Grill element**	1700 W
Cooking time setting	Stop	**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**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

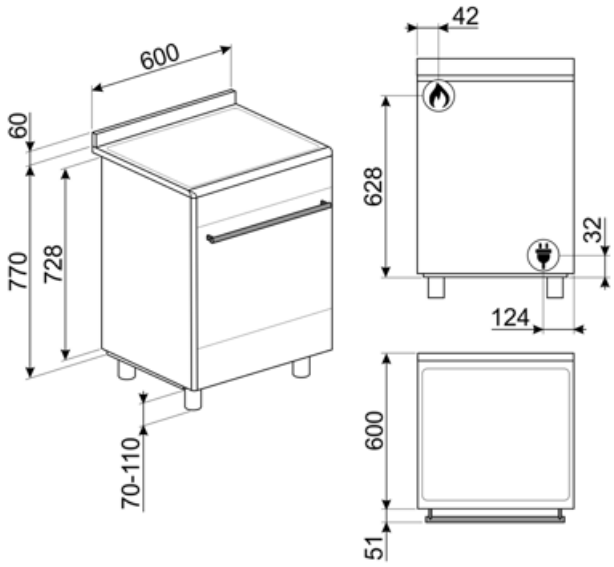
Accessories included for Main Oven & Hob

Moka stand	1	**40mm deep tray**	1

Rack with back and side stop	1

Electrical Connection

Electrical connection rating	3000 W	**Power supply cable length**	115 cm
Current	13 A	**Frequency**	50/60 Hz
Voltage	220-240 V	**Terminal block**	3 poles
Electric cable	Installed, Single phase	**Plug**	Not present



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

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 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.



KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



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

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.



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



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



KITPD

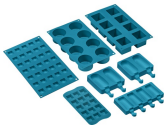
Heigh extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); Heigh extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)



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

Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



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.

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