

FS61XNG8-1

Cooker size	60x60 cm
N. of cavities with energy label	1
Hob type	Gas
Type of main oven	Static
EAN code	8017709310776









Aesthetics




Aesthetic	Classic	Control knobs	Smeg Classic
Serie	Concerto	Controls colour	Stainless steel
Design	Standard	No. of controls	6
Colour	Stainless steel	Serigraphy colour	Black
Finishing	Satin	Display	Touch
Command panel finish	Stainless steel	Door	With 2 horizontal strips
Logo	Embossed	Glass type	Stopsol
Logo position	Facia below the oven	Handle	Smeg Classic
Upstand	Yes	Handle Colour	Brushed stainless steel
Hob colour	Stainless steel	Storage compartment	Door
Type of pan stands	Cast Iron	Feet	Silver
Type of control setting	Control knobs		

Programs / Functions

No. of cooking functions	6
Traditional cooking functions	

 Static	 Circulaire	 Large grill
 Fan grill (large)	 Base	 Fan assisted bottom

Cleaning functions

 Vapour Clean

Hob technical features



Total no. of cook zones 4

Front left - Gas - UR - 4.00 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

Type of gas burners Standard

Automatic electronic ignition Yes

Gas safety valves Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 1

Fan number 1

Net volume of the cavity 72 l

Gross volume, 1st cavity 79 l

Cavity material Ever Clean enamel

No. of shelves 5

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 360x444x425 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Grill element 1700 W

Circular heating element - Power 2000 W

Grill type Electric

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 50 °C

Maximum temperature 260 °C

Accessories included for Main Oven & Hob



Cast iron wok support 1

Rack with back and side stop 2

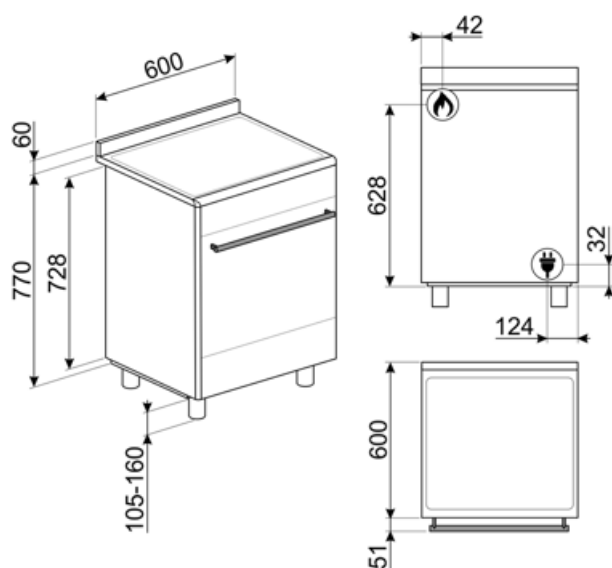
40mm deep tray 1

Grill mesh 1

Telescopic Guide rails, partial Extraction 1

Electrical Connection

Plug	(I) Australia	Type of electric cable installed	Yes, Single phase
Electrical connection rating	2200 W	Power supply cable length	120 cm
Current	15 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles



Compatible Accessories



AL60

Upstand suitable for 60 cm Concert cookers with gas hob



BN620-1

Enamelled tray, 20mm deep



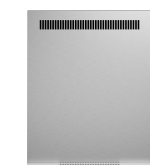
BNP608T

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



GTT

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



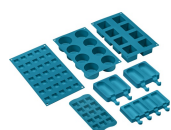
KITP60X9

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



PALPZ

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



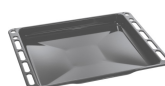
SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



BG6090-1

Cast iron grill plate suitable for Concerto cookers



BN640

Enamelled tray, 40mm deep



GTP

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



KITH95

Height extension kit (950 mm), stainless steel



KITPDQ

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



SFLK1






















Child lock



STONE

Rectangular refractory stone PPR2. 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

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	Knobs control		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.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
	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.		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.
	The oven cavity has 5 different cooking levels.		Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.		Vapour 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.		

Benefit (TT)

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

Touch control

Easy and intuitive timer setting with a single touch

Storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat