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

Design	Standard	**Control knobs**	Smeg Classic
Command panel finish	Stainless steel	**Controls colour**	Stainless steel
Aesthetic	Classic	**No. of controls**	6
Logo	Embossed	**Serigraphy colour**	Black
Colour	Stainless steel	**Display**	Touch
Logo position	Facia below the oven	**Door**	With 2 horizontal strips
Finishing	Satin	**Glass type**	Stopsol
Upstand	Yes	**Handle**	Smeg Classic
Serie	Concerto	**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	**Gas safety valves**	Yes
Automatic electronic ignition	Yes	**Burner caps**	Matte black enamelled

Main Oven Technical Features



No. of lights	1	**Removable inner door**	Yes
Fan number	1	**Total no. of door glasses**	3
Net volume of the cavity	72 l	**No.of thermo-reflective door glasses**	2
Gross volume, 1st cavity	79 l	**Safety Thermostat**	Yes
Cavity material	Ever Clean enamel	**Cooling system**	Tangential
No. of shelves	5	**Usable cavity space dimensions (HxWxD)**	360x444x425 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 elememt**	1700 W
Light when oven door is open	Yes	**Circular heating element - Power**	2000 W
Removable door	Yes	**Grill type**	Electric
Full glass inner door	Yes		

Options Main Oven

Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

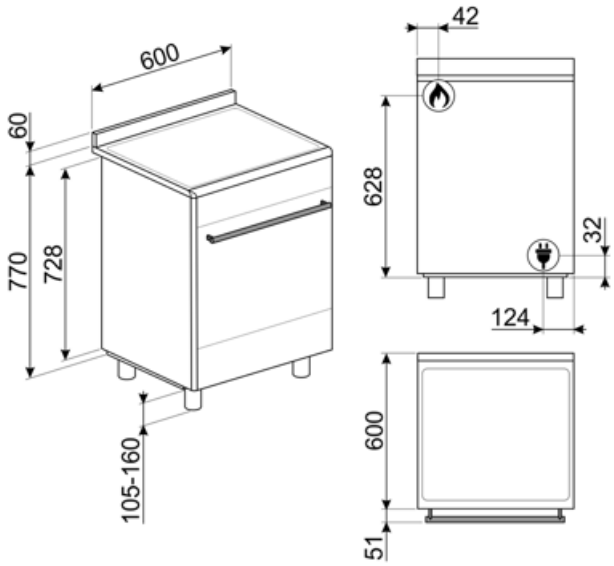
Accessories included for Main Oven & Hob



Cast iron wok support	1	**Grill mesh**	1
Rack with back and side stop	2	**Telescopic Guide rails, partial Extraction**	1
40mm deep tray	1		

Electrical Connection

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
Type of electric cable installed	Yes, Single phase	**Plug**	(I) Australia



Compatible Accessories



AL60

Upstand suitable for 60 cm Concert cookers with gas hob



BN620-1

Enamelled tray, 20mm deep



BN640

Enamelled tray, 40mm 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 Concerto cookers



KITPDQ

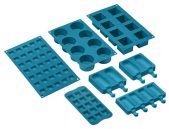
Height reduction feet (850 mm), stainless steel, for cookers

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



SFLK1

Child lock

Symbols glossary



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



Air cooling system: to ensure a safe surface temperatures.



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.



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.



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.



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



The oven cavity has 5 different cooking levels.



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.



Knobs control



Installation in column: Installation in column



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



4.3 inch display with LED technology, usability with knobs + 3 touch keys