

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

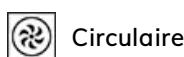
No. of cooking functions

6

Traditional cooking functions



Static



Circulaire



Large grill



Fan grill (large)



Base



Fan assisted bottom

Cleaning functions



Vapour Clean

Hob technical features

UR

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

Gas safety valves

Yes

Burner caps

Matte 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

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

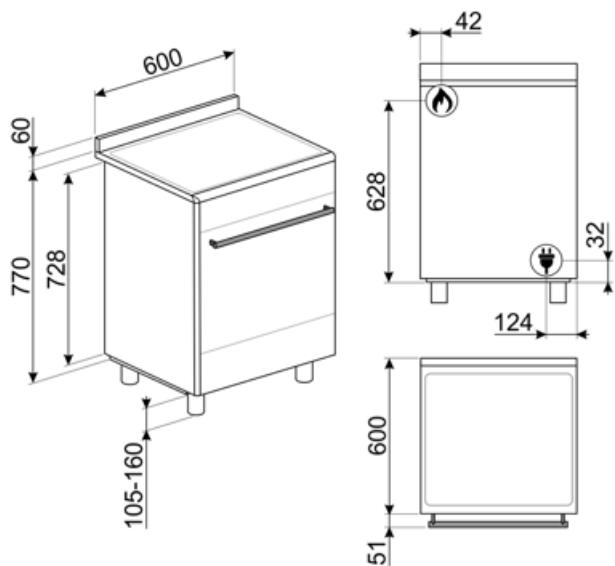
Rack with back and side stop 2

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



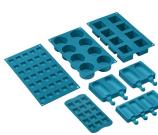
PALPZ

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

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

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.		