

SCB60MX9

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	8017709166465
Energy efficiency class	A









Aesthetics


Aesthetic	Mista	Display	electronic 5 buttons
Series	Concerto	Colour of buttons	Black
Colour	Stainless steel	No. of controls	6
Finishing	Satin	Serigraphy colour	Black
Design	Standard	Handle	Smeg round handle
Door	Full glass	Handle Colour	Brushed stainless steel
Lid	Grey glass with two strips	Glass type	Stopsol
Type of pan stands	Matt black enamelled flat	Feet	Silver
Hob colour	Stainless steel	Storage compartment	Door
Command panel finish	Stainless steel	Logo	Embossed
Control knobs	Smeg Classic	Logo position	Facia below the oven
Controls colour	Stainless steel		

Programme / Functions

No. of cooking functions	6
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 Eco	 Large grill	 Fan assisted bottom

Cleaning functions

 Vapor clean
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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 ignition Yes

Gas safety valves Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights 1

Net volume of the cavity 70 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

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 360X460X425 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Grill element 1700 W

Large grill - Power 2700 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

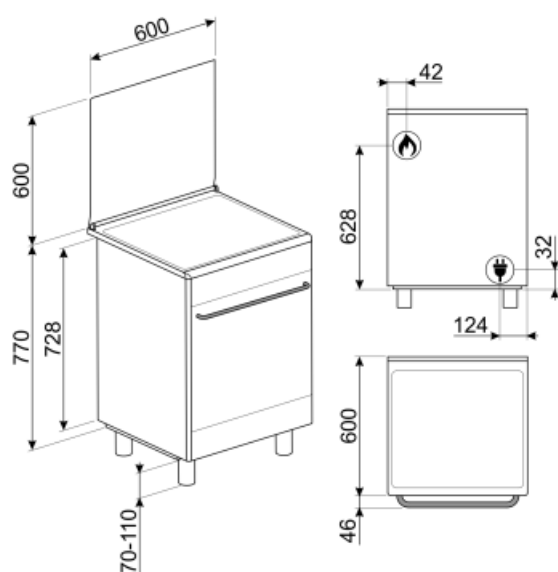
Moka stand 1

Rack with back and side stop 1

40mm deep tray 1

Electrical Connection

Plug	(F;E) Schuko	Type of electric cable installed	Yes, Single phase
Electrical connection rating	2800 W	Power supply cable length	110 cm
Current	13 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles



Not included accessories



PPX6090

Stainless steel grill plate suitable for 90 cm Concerto cookers



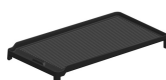
SFLK1

Child lock



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



BG6090-1

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



PPX6090-1

Stainless steel Teppanyaki plate, suitable for Concerto cookers



KITPD

High extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); High 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.



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.



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.



BNP608T

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



BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



AL60

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



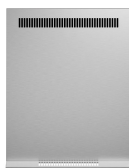
BBQ

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.



KITPAX

High extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino 90cm cookers (914-968mm); High extension feet (900mm), st/steel, suitable for Concerto cookers with 850mm height (880-935mm)



KITP60X9

Splashback, stainless steel, suitable for 60X60cm Concerto cookers with pyro and MF oven



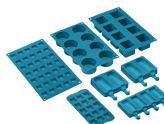
BN640

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



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.



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 (TT)

	Air cooling system: to ensure a safe surface temperatures.		Triple glazed doors: Number of glazed doors.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		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
	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.		Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.
	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.		Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.
	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.
	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.
	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.