SCD60EMX9

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Fan assisted
EAN code	8017709181758
Energy efficiency class	A



Aesthetics

Design	Standard
Command panel finish	Stainless steel
Aesthetic	Mista
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	Matt black enamelled flat

Type of control setting hob	Control knobs
Type of control knobs	Smeg Classic
Controls colour	Stainless steel
No. of controls	6
Serigraphy colour	Black
Door	Full glass
Glass type	Stopsol
Handle	Smeg round handle
Handle Colour	Brushed stainless steel
Feet color	Black

Programs / Functions main oven

No. of cooking functions 6

Traditional cooking functions

- Static
- Fan assisted
- Eco
- Large grill
- Fan grill (large)
- Fan assisted base

Cleaning functions

- Vapor clean

Hob technical features

Total no. of cook zones 4

Front left - Gas - Rapid - 3.00 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**	Matt 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	70 l	**No.of thermo-reflective door glasses**	1
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)**	360X460X425 mm
Type of shelves	Metal racks	**Temperature control**	Electro-mechanical
Light type	Incandescent	**Lower heating element power**	1200 W
Light Power	25 W	**Upper heating element - Power**	1000 W
Removable door	Yes	**Large grill - Power**	2700 W
Full glass inner door	Yes	**Grill type**	Electric

Options Main Oven

Minimum Temperature	50 °C	**Maximum temperature**	260 °C

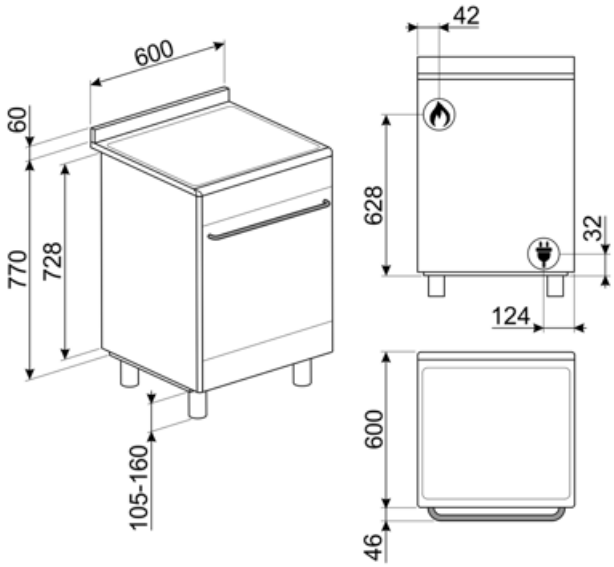
Accessories included for Main Oven & Hob

Moka stand	1	**40mm deep tray**	1
Rack with back and side stop	1		

Electrical Connection

Electrical connection rating	2800 W	**Power supply cable length**	115 cm
Current	13 A	**Frequency**	50/60 Hz
		Terminal block	3 poles

Voltage	220-240 V	**Plug**	(F;E) Schuko
Electric cable	Installed, Single phase		



Compatible Accessories



AL60

Upstand suitable for 60cm Concert cookers with gas hob 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



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)



KITPDQ

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)



SFLK1

Child lock



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.



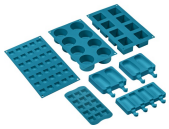
KITP60X9

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



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.



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



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.



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.



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.



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.



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



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



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.



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.



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 oven cavity has 5 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.