

# 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	Type of control setting	Control knobs
	Command panel finish	Stainless steel	hob	
	Aesthetic	Mista	Type of control knobs	Smeg Classic
	Logo	Embossed	Controls colour	Stainless steel
	Colour	Stainless steel	No. of controls	6
	Logo position	Facia below the oven	Serigraphy colour	Black
	Finishing	Satin	Door	Full glass
	Upstand	Yes	Glass type	Stopsol
	Series	Concerto	Handle	Smeg round handle
	Hob colour	Stainless steel	Handle Colour	Brushed stainless steel
	Type of pan stands	Matt black enamelled flat	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

Automatic electronic ignition Yes

Gas safety valves

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  
 Rack with back and side 1 stop

40mm deep tray 1

## Electrical Connection

Electrical connection rating 2800 W  
 Current 13 A

Power supply cable length 115 cm  
 Frequency 50/60 Hz  
 Terminal block 3 poles

**Voltage**

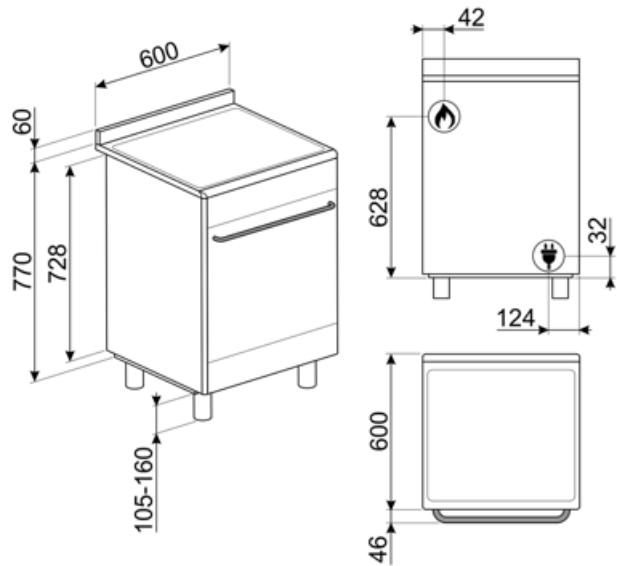
220-240 V

**Plug**

(F;E) Schuko

**Electric cable**

Installed, Single phase



## Compatible Accessories

### AL60



Upstand suitable for 60cm Concerto 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)

### 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

### KITPDQ



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

### SFLK1



Child lock

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**STONE**

Rectangular refractory stone 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

 Energy efficiency class A	 Installation in column: Installation in column.
 Air cooling system: to ensure a safe surface temperatures.	 Triple glazed doors: Number of glazed doors.
 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.
 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.
 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.	 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.	 The oven cavity has 5 different cooking levels.
 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.
 Knobs control	