

# SCD60EMX9

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

EAN code

**Energy efficiency class** 

60x60 cm

1

**ELECTRICITY** 

Gas

Fan assisted

8017709181758

Α



## **Aesthetics**



Design

Command panel finish

Aesthetic

Aestheti

Logo

Colour

Logo position

Finishing

Upstand Series

Hob colour

Type of pan stands

Standard

Stainless steel

Mista

Embossed

Stainless steel

Facia below the oven

Satin Yes

163

Concerto

Stainless steel

Matt black enamelled flat

Type of control setting

hob

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Door

Glass type

Handle

**Handle Colour** 

Feet color

Control knobs

**Smeg Classic** 

Stainless steel

6

Black

Full glass

Stopsol

Smeg round handle

Brushed stainless steel

Black

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

\_\_\_\_\_s

Static

**R** 

Fan assisted

ECO

Eco

·--·

Large grill

3

Fan grill (large)

₹

Fan assisted base

**Cleaning functions** 



Vapor clean

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6



### 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

Yes

Gas safety valves

Burner caps

Yes

Matt black enamelled

## **Main Oven Technical Features**



ignition















Metal racks

25 W

Yes

Yes

Incandescent

No. of lights Fan number Net volume of the cavity 70 l

Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves

Type of shelves

Light type

**Light Power** 

Removable door

Full glass inner door

Removable inner door Yes Total no. of door glasses 3

> No.of thermo-reflective door glasses

Safety Thermostat

Cooling system **Tangential** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Yes

1200 W

360X460X425 mm

Lower heating element

power

Upper heating element - 1000 W

**Power** 

Large grill - Power 2700 W Grill type Electric

# **Options Main Oven**

50 °C Maximum temperature 260 °C Minimum Temperature

## Accessories included for Main Oven & Hob

Moka stand

Rack with back and side 1

stop

40mm deep tray 1

## **Electrical Connection**

**Electrical connection** 

2800 W

Power supply cable

115 cm

rating

Current 13 A length Frequency

50/60 Hz

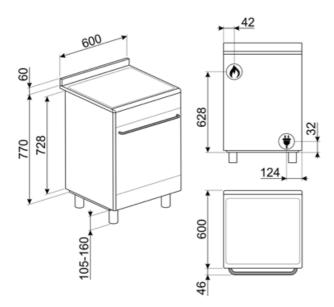
Terminal block 3 poles

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Voltage 220-240 V Plug (F;E) Schuko

Electric cable Installed, Single phase



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## **Compatible Accessories**



#### AL60

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



#### BG6090-1

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



#### 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.



#### **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



#### **BNP608T**

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



#### $\mathsf{GTP}$

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.



#### **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.



#### KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



#### KITP60X9

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



#### **KITPDQ**

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



## **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.



#### 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 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.

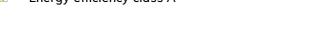
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## Symbols glossary

A †

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.



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.



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

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