

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


Aesthetic	Mista	Control knobs	Smeg Classic
Series	Concerto	Controls colour	Stainless steel
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
Upstand	Yes	Glass type	Stopsol
Type of pan stands	Matt black enamelled flat	Feet	Black
Hob colour	Stainless steel	Logo	Embossed
Command panel finish	Stainless steel	Logo position	Facia below the oven

Programme / Functions

No. of cooking functions	6
Traditional cooking functions	

 Static	 Fan assisted	 Eco
 Large grill	 Fan grill (large)	 Fan assisted bottom

Cleaning functions

 Vapor clean
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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

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 Incandescent

Light Power 25 W

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

Large grill - Power 2700 W

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 stop 1

40mm deep tray 1

Electrical Connection

Plug (F;E) Schuko

Electrical connection rating 2800 W

Current 13 A

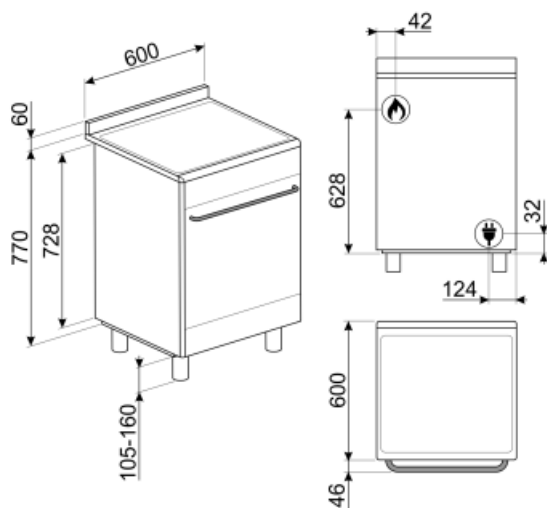
Voltage 220-240 V

Type of electric cable installed Yes, Single phase

Power supply cable length 115 cm

Frequency 50/60 Hz

Terminal block 3 poles



Not included accessories



PPX6090

Stainless steel grill plate suitable for 90 cm Concerto cookers



SFLK1

Child lock



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.



PRTX

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



BNP608T

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



BG6090-1

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



KITH95

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



BN620-1

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



PPX6090-1

Stainless steel Teppanyaki plate, suitable for Concerto cookers



KITPDQ

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



AL60

Upstand suitable for 60cm Concert cookers with gas hob 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.



KITP60X9

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



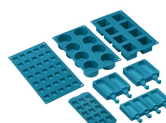
GTT

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.



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



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.



A: Product drying performance, measured from A+++ to D / G depending on the product family



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.



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: 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.