# SSA60MBL2

| | |
|---|---|
| **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** | 8017709333676 |
| **Energy efficiency class** | A |



## Aesthetics

| | |
|---|---|
| **Design** | Standard |
| **Command panel finish** | Enamelled metal |
| **Aesthetic** | Classica |
| **Logo** | Assembled |
| **Colour** | Black |
| **Logo position** | Facia below the oven |
| **Finishing** | Glossy black |
| **Upstand** | Yes |
| **Series** | Concerto |
| **Hob colour** | Stainless steel |
| **Type of pan stands** | Cast Iron |

| | |
|---|---|
| **Type of control setting hob** | Control knobs |
| **Control knobs** | Smeg Classic |
| **Controls colour** | Stainless steel |
| **No. of controls** | 7 |
| **Serigraphy colour** | Silver |
| **Door** | With 2 horizontal strips |
| **Glass type** | Eclipse |
| **Handle** | Smeg Classic |
| **Handle Colour** | Brushed stainless steel |
| **Storage compartment** | Door |
| **Feet** | Silver |

## Programs / Functions

**No. of cooking functions** 6

**Traditional cooking functions**

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

**Cleaning functions**

- Vapor clean

## Hob technical features

UR

**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 | **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** | 2 |
| **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** | Halogen | **Lower heating element power** | 1200 W |
| **Light Power** | 40 W | **Upper heating element - Power** | 1000 W |
| **Cooking time setting** | Contaminuti + fine cottura | **Grill elememt** | 1700 W |
| **Light when oven door is open** | Yes | **Large grill - Power** | 2700 W |
| **Door opening** | Flap down | **Circular heating element - Power** | 2000 W |
| **Removable door** | Yes | **Grill type** | Electric |
| **Full glass inner door** | Yes | | |

## Options Main Oven

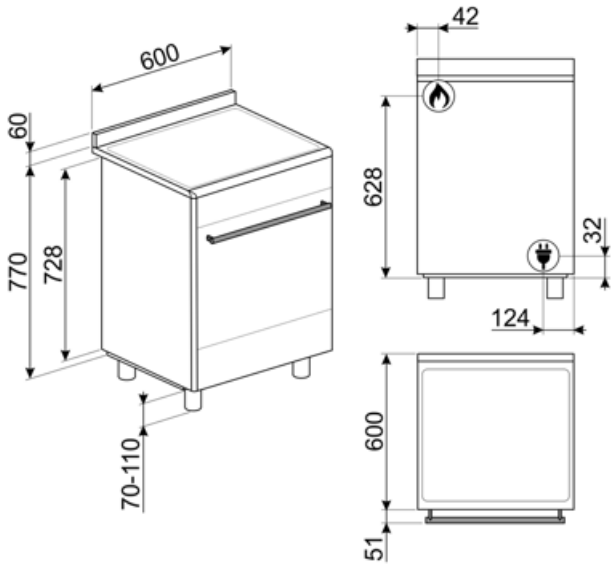
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|---|---|---|---|
| **End of cooking acoustic alarm** | Yes | **Maximum temperature** | 260 °C |
| **Minimum Temperature** | 50 °C | | |

## Accessories included for Main Oven & Hob

| | | | |
|---|---|---|---|
| **Rack with back and side stop** | 1 | **40mm deep tray** | 1 |

## Electrical Connection

| | | | |
|---|---|---|---|
| **Electrical connection rating** | 2200 W | **Power supply cable length** | 115 cm |
| **Current** | 10 A | **Frequency** | 50/60 Hz |
| **Voltage** | 220-240 V | **Terminal block** | 3 poles |
| **Installed electric cable** | Yes, Single phase | **Plug** | Not present |



## Compatible Accessories



**AIRFRY2**

Air fryer tray. 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.



**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.



**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)



**AL60**

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



**BN620-1**

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



**BNP608T**

Teflon-coated tray, 8mm 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



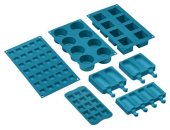
**PALPZ**

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.



**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

# Symbols glossary





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.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



Heavy duty cast iron pan stands: for maximum stability and strength.



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



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



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.



Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.




The oven cavity has 5 different cooking levels.




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



Knobs control




Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.




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