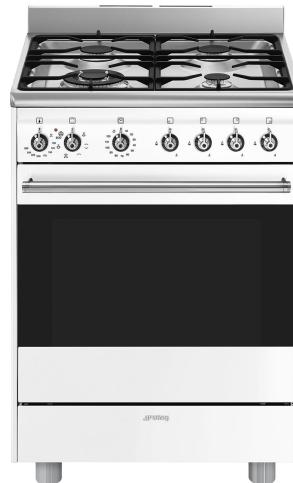


SSA60MWH2

| | |
|----------------------------------|-------------------|
| 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 | 8017709333683 |
| Energy efficiency class | A |



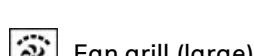
Aesthetics



| | | | |
|----------------------|----------------------|-------------------------|--------------------------|
| Design | Standard | Type of control setting | Control knobs |
| Command panel finish | Enamelled metal | hob | |
| Aesthetic | Classica | Control knobs | Smeg Classic |
| Logo | Assembled | Controls colour | Stainless steel |
| Colour | White | No. of controls | 7 |
| Logo position | Facia below the oven | Serigraphy colour | Black |
| Finishing | Glossy White | Door | With 2 horizontal strips |
| Upstand | Yes | Glass type | Eclipse |
| Series | Concerto | Handle | Smeg Classic |
| Hob colour | Stainless steel | Handle Colour | Brushed stainless steel |
| Type of pan stands | Cast Iron | Storage compartment | Door |
| | | Feet | Silver |

Programs / Functions

| | |
|-------------------------------|---|
| No. of cooking functions | 6 |
| Traditional cooking functions | |



Cleaning functions





| | | | |
|-------------------------------------|-------------------|----------------------------------|-------------|
| Electrical connection rating | 2200 W | Power supply cable length | 120 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

AIRFRY



Air fryer rack AIRFRY . 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.

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.

AL60



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

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.

BN620-1



Enamelled tray suitable for 45cm and 60cm 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, 8mm depth, to be placed on the grid



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.

Symbols glossary

| | | |
|--|---|--|
|  | Heavy duty cast iron pan stands: for maximum stability and strength. |  |
|  | Installation in column: Installation in column |  |
|  | 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. |  |
|  | 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. | The inner door glass: can be removed with a few quick movements for cleaning. |
|  | Side lights: Two opposing side lights increase visibility inside the oven. | 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. |

| | | | |
|--|--|---|---|
|  5 | The oven cavity has 5 different cooking levels. |  UR | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power. |
|  V | Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity. |  70L | The capacity indicates the amount of usable space in the oven cavity in litres. |
|  Knobs | control | | |