

# SSA60MWH2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

60x60 cm

1

**ELECTRICITY** 

Gas

Thermo-ventilated

Vapor Clean

8017709333683



## **Aesthetics**





Design

Command panel finish

**Aesthetic** 

Logo Colour

Logo position

**Finishing** 

Upstand

Series

Hob colour

Type of pan stands

Standard

**Enamelled** metal

Classica Assembled

White

Facia below the oven

Glossy White

Yes

Concerto Stainless steel

Cast Iron

Type of control setting

hob

Control knobs

Controls colour

No. of controls

Serigraphy colour

Door

Glass type

Handle

**Handle Colour** 

Storage compartment

Feet

Control knobs

**Smeg Classic** 

Stainless steel

Black

With 2 horizontal strips

**Eclipse** 

**Smeq Classic** 

Brushed stainless steel

Door

Silver

# **Programs / Functions**

Traditional cooking functions

No. of cooking functions

Static

Eco

6

Large grill

Fan grill (large)

Base

Fan assisted base

**Cleaning functions** 

Vapor clean



## Hob technical features



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

Automatic electronic Matt black enamelled Yes Burner caps

ignition

## Main Oven Technical Features





















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 Metal racks Light type Halogen 40 W **Light Power** 

Cooking time setting Contaminuti + fine cottura

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes Full glass inner door Yes Gas safety valves

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

**Tangential** Cooling system

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

360X460X425 mm

1200 W

Lower heating element

power

Upper heating element - 1000 W

Power

1700 W Grill elememt Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

# **Options Main Oven**

End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C

260 °C Maximum temperature

## Accessories included for Main Oven & Hob

Rack with back and side 1 stop

40mm deep tray

1

## **Electrical Connection**



**Electrical connection** 

2200 W

rating

Current 10 A Voltage 220-240 V Installed electric cable Yes, Single phase Power supply cable

length

Frequency Terminal block Plug 120 cm

50/60 Hz 3 poles Not present



## **Compatible Accessories**

#### **AIRFRY**

AL60

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.

Upstand suitable for 60cm Concert

cookers with gas hob MF oven



#### 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.

#### BN620-1

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



## BG6090-1

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



# 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



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.



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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

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.

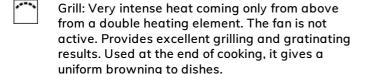


Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.

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.

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

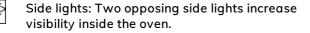
cooking compartment



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.

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

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.

6 Knobs control

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