

SX61GM

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

8017709345945



Aesthetics



Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Upstand

Series

Hob colour

Type of pan stands

Standard

Stainless steel

Classica

Embossed

Stainless steel

Facia below the oven

Yes

Concerto

Stainless steel

Matt black enamelled flat

Type of control setting

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

Black

Full glass

Stopsol

Smeg Classic

Brushed stainless steel

Silver

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Small grill

Base

Turbo



Large grill



Pizza

8



Eco



Fan grill (large)



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

Yes

Gas safety valves

Burner caps

Matt black enamelled

360X460X425 mm

1200 W

Main Oven Technical Features



ignition



















No. of lights Fan number 1 Net volume of the cavity 70 l Gross volume, 1st cavity 791

Ever Clean enamel Cavity material

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power**

Cooking time setting Contaminuti + fine cottura

Door opening Flap down

Removable door Yes Full glass inner door Yes

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

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W 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 Maximum temperature 260°C

Accessories included for Main Oven & Hob

Rack with back and side 1

stop

40mm deep tray

1



Electrical Connection

Electrical connection

3000 W

rating

Current 13 A Voltage 220-240 V

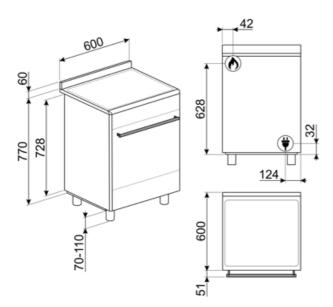
Electric cable Installed, Single phase

Power supply cable

length

Frequency 50/60 Hz
Terminal block 3 poles
Plug Not present

115 cm





Compatible Accessories

BN620-1

BNP608T



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

GTP



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



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.



KITP60X9

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



SFLK1



STONE



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 Energy efficiency class A Installation in column: Installation in column. Knobs control Air cooling system: to ensure a safe surface temperatures. 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. Static: Traditional cooking suitable for the Base: the heat comes only from the bottom of the preparation of one dish at a time. The fan is not cavity. The fan is not active. Ideal for sweet and active and the heat comes from below and from savory pies, cobblers and pizzas. Designed to above at the same time. Static cooking is slower complete cooking and make food more crunchy. and more delicate, ideal in order to get well This symbol in gas ovens indicates the gas cooked and dry dishes even inside. Ideal for burner. cooking all types of roasts, fatty meats, bread, filled cakes. ECO: low energy consumption cooking: this Grill: Very intense heat coming only from above ECO function is particularly suitable for cooking on a from a double heating element. The fan is not single shelf with low energy consumption. It is active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a recommended for all types of food except those that can generate a lot of moisture (for example uniform browning to dishes. vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment. Half grill: For rapid cooking and browning of Fan grill: very intense heat coming only from foods. Best results can be obtained by using the above from a double heating element. The fan is top shelf for small items, the lower shelves for active. It allows the optimal grilling of thickest larger ones, such as chops or sausages. For half meats. Ideal for large cuts of meat. grill heat is generated only at the centre of the element, so is ideal for smaller quantities. Pizza function: Specific function for cooking pizza Turbo: the heat comes from 3 directions: above.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

perfectly cooked, not dry and not burnt.

in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping

below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.

COOKIN

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.



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.