

SX61GM

Categorie fornuis	60x60 cm
N. of cavities with energy label	1
Cavity heat source	Elektriciteit
Type kookplaat	Gas
Type primaire oven	Thermogeventileerd
Reingingssysteem primaire oven	Vapor Clean reiniging
EAN-code	8017709345945
Energie-efficiëntieklas	A



Design

	Design	Classici	Bediening	Bedieningsknoppen
	Series	Concerto	Bedieningsknoppen	Smeg Classici
	Design	Standaard	Kleur bedieningsknoppen	Inox
	Kleur	Inox	Aantal bedieningsknoppen	7
	Afwerking bedieningspaneel	Inox	Kleur serigrafie	Zwart
	Logo	In reliëf	Deur	Geheel glas
	Positie logo	Strook onder de oven	Type glas	Stopsol
	Upstand	Ja	Handgreep	Smeg Classici
	Kleur kookplaat	Inox	Kleur handgreep	Geborsteld inox
	Type pottendragers	Mat zwart geëmailleerd	Pootjes	Zilver

Programma's / Functies

Aantal kookfuncties 8

Traditionele bereidingsfuncties

 Statisch

 Turbo

 ECO

 Kleine grill

 Grote grill

 Ventilator + grote grill

 Onderwarmte

 Pizza

Reinigingsfuncties



Technische specificaties kookplaat



Totaal aantal kookzones 4

Linksvoor - Gas - URP - 3.50 kW

Linksachter - Gas - SRD - 1.75 kW

Rechtsachter - Gas - SRD - 1.75 kW

Rechtsvoor - Gas - AUX - 1.00 kW

Type gasbranders Standaard

Automatische vonkontstekking Ja

Thermobeveiliging

Ja

Branderdeksels

Mat zwart geëmailleerd

Technische specificaties primaire oven



Aantal lampen	1	Uitneembaar glas binnendeur	Ja
Aantal ventilatoren	1	Aantal ruiten ovendeur	3
Netto volume 1e oven	70 l	Aantal thermo-reflecterende ruiten	1
Bruto volume, oven 1	79 l	Veiligheidsthermostaat	Ja
Materiaal ovenruimte	Ever Clean emaille	Koelsysteem	Mantelkoeling
Aantal kookniveaus	5	Afmetingen bruikbare interne ovenruimte (hxwdx)	360X460X425 mm
Type ovenrekken	Metalen zijsteunen	Temperatuurregeling	Elektro-mechanisch
Type licht	Halogeen	Onderwarmte - vermogen	1200 W
Vermogen lamp	40 W	Bovenwarmte - vermogen	1000 W
Opties bereidingstijdprogrammering	Contaminuti + fine cottura	Grill - vermogen	1700 W
Opening deur	Neerwaarts	Grote vlakgrill - vermogen	2700 W
Uitneembare ovendeur	Ja	Circulatie - vermogen	2000 W
Volledig glazen binnendeur	Ja	Grill type	Elektrisch

Opties primaire oven

Geluidssignaal einde kooktijd	Ja	Maximum temperatuur	260 °C
Minimum temperatuur	50 °C		

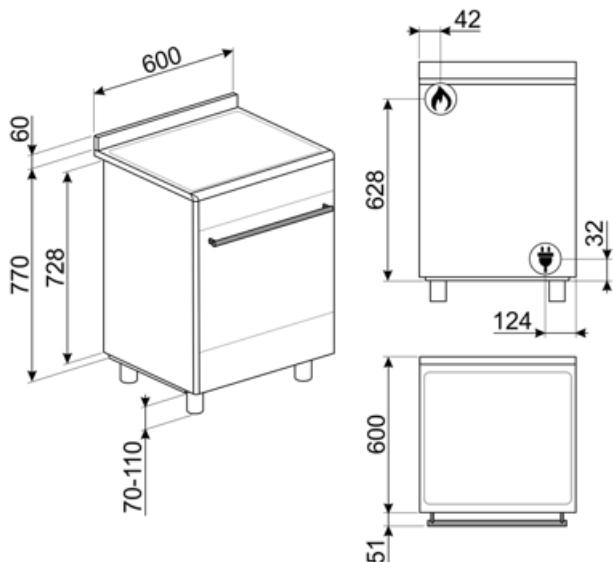
Megeleverde accessoires primaire oven en kookplaat

Ovenrooster met stop 1

Bakplaat (40 mm) 1

Elektrische aansluiting

Nominale aansluitwaarde	3000 W	Lengte voedingskabel	115 cm
Stroom	13 A	Frequentie	50/60 Hz
Spanning	220-240 V	Connection box	3 polig
Electric cable	Installed, Single phase		



Compatible Accessories

BN620-1



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

BNP608T



Teflon bakplaat, 8mm diep

GTT



Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).

SFLK1



Child lock

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.

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.



KITP60X9

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



SMOLD

Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

Symbols glossary

	Knobs control		Installation in column: Installation in column
	Triple glazed doors: Number of glazed doors.		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
	Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. De bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.		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.
	De combinatie van de grill, de ventilator en onderwarmte is interessant voor het bereiden van kleine hoeveelheden.		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.
	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.		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.
	Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.		Circulaire met bovenste en onderste elementen: door het gebruik van de ventilator met beide elementen kan voedsel snel en effectief worden gekookt, ideaal voor grote stukken vlees die grondig moeten worden gekookt. Het biedt een vergelijkbaar resultaat als rotisserie, waarbij de warmte rond het voedsel wordt verplaatst in plaats van het voedsel zelf te verplaatsen, waardoor elke maat of vorm kan worden gekookt.
	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.



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.

Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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Knobs control

Easy and intuitive timer setting with elegant knobs

True-convection

The best cooking performances guaranteed by ventilated circular flow

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)



Isothermic Cavity

The best cooking performance at the highest energy efficiency

BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat