

# CX61GMBL

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709336646
Energy efficiency class	A



## Aesthetics











<b>Aesthetics</b>	Classic	<b>Type of control setting</b>	Control knobs
<b>Series</b>	Concert	<b>Control knobs</b>	Smeg Classic
<b>Design</b>	Standard	<b>Controls colour</b>	Stainless steel
<b>Colour</b>	Black	<b>No. of controls</b>	7
<b>Finishing</b>	Gloss Black	<b>Serigraphy colour</b>	Black
<b>Command panel finish</b>	Stainless steel	<b>Door</b>	Full glass
<b>Logo</b>	Embossed	<b>Glass type</b>	Black
<b>Logo position</b>	Facia below the oven	<b>Handle</b>	Smeg Classic
<b>Hob colour</b>	Black enamel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of pan stands</b>	Matt black enamelled flat	<b>Feet</b>	Black


## Programs / Functions

No. of cooking functions	8
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## Traditional cooking functions

 Static	 Turbo (circulaire + bottom + upper + fan)	 ECO
 Small grill	 Large grill	 Fan grill (large)
 Base	 Pizza	

















## Cleaning functions

 Vapor Clean
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## Hob technical features

			
<b>Total no. of cook zones</b>	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		
<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

## Main Oven Technical Features

															
<b>No. of lights</b>	1	<b>Removable inner door</b>	Yes												
<b>Fan number</b>	1	<b>Total no. of door glasses</b>	3												
<b>Net volume of the cavity</b>	70 litres	<b>No. of thermo-reflective door glasses</b>	1												
<b>Gross volume, 1st cavity</b>	79 l	<b>Safety Thermostat</b>	Yes												
<b>Cavity material</b>	Easy clean enamel	<b>Cooling system</b>	Tangential												
<b>Shelf positions</b>	5	<b>Usable cavity space dimensions (HxWxD)</b>	360X460X425 mm												
<b>Type of shelves</b>	Metal racks	<b>Temperature control</b>	Electro-mechanical												
<b>Light type</b>	Halogen	<b>Lower heating element power</b>	1200 W												
<b>Light power</b>	40 W	<b>Upper heating element - Power</b>	1000 W												
<b>Cooking time setting</b>	Timer + end of cooking	<b>Grill element</b>	1700 W												
<b>Door opening</b>	Flap down	<b>Large grill - Power</b>	2700 W												
<b>Removable door</b>	Yes														
<b>Full glass inner door</b>	Yes														

Circular heating element 2000 W  
 - Power  
 Grill type Electric

## Options Main Oven

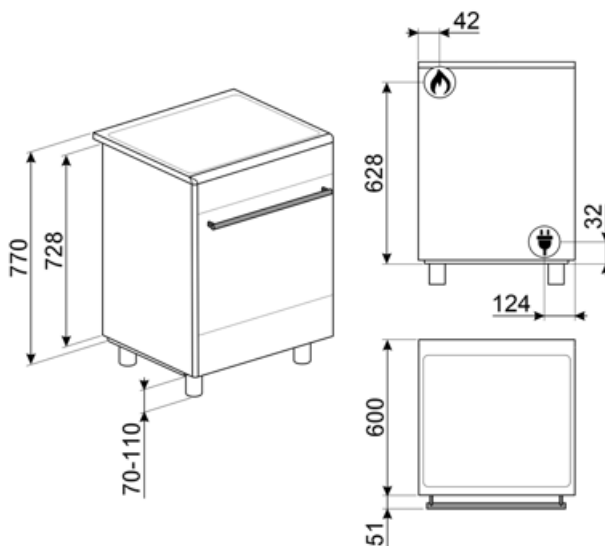
End of cooking acoustic alarm Yes  
 Maximum temperature 260 °C  
 Minimum Temperature 50 °C

## Accessories included for Main Oven & Hob

Rack with back and side stop 1  
 40mm deep tray 1

## Electrical Connection

Max Power Draw 3000 W  
 Current 13 A  
 Voltage 220-240 V  
 Type of electric cable Yes, Single phase  
 Power supply cable length 115 cm  
 Frequency 50/60 Hz  
 Terminal block 3 poles



## Not included 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.



### 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, 20mm deep



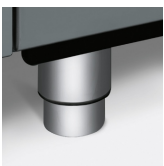
### BNP608T

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



### GTT

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished



### KITPAX

High extension feet (950 mm), stainless steel, suitable for Master, Symphony and Concertcookers

### PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



### SFLK1

Child lock



### AL60

Upstand suitable for 60 cm Concert cookers with gas hob



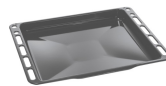
### BG6090-1

Cast iron grill plate suitable for Concert cookers



### BN640

Enamelled tray, 40mm deep



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



### KITP60X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert cookers



### KITPD

High extension black feet (950 mm) for cookers



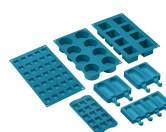
### PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



### 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

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Installation in column: Installation in column</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.</p>	 <p>Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.</p>
 <p>Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.</p>	 <p>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.</p>
 <p>Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.</p>	 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>
 <p>Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.</p>	 <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>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.</p>
 <p>The oven cavity has 5 different cooking levels.</p>	 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>



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.



Knobs control

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## Benefit

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### **Gas hob**

Induction offers fast cooking and precise temperature control

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 a 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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

### **Pizza stone (optional accessory)**

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



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### **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

### **Single turbine**

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