

# CX60GMX

|                                  |               |
|----------------------------------|---------------|
| Cooker size                      | 60x60 cm      |
| N. of cavities with energy label | 1             |
| Cavity heat source               | ELECTRICITY   |
| Hob type                         | Gas           |
| Type of main oven                | Fan assisted  |
| Cleaning system main oven        | Vapor Clean   |
| EAN code                         | 8017709345938 |
| Energy efficiency class          | A             |



## Aesthetics



|                      |                           |                             |                         |
|----------------------|---------------------------|-----------------------------|-------------------------|
| Design               | Standard                  | Type of control setting hob | Control knobs           |
| Command panel finish | Stainless steel           | Type of control knobs       | Smeg Classic            |
| Aesthetic            | Classica                  | Controls colour             | Stainless steel         |
| Logo                 | Embossed                  | No. of controls             | 7                       |
| Colour               | Stainless steel           | Serigraphy colour           | Black                   |
| Logo position        | Facia below the oven      | Door                        | Full glass              |
| Finishing            | Satin                     | Glass type                  | Black                   |
| Upstand              | Yes                       | Handle                      | Smeg Classic            |
| Series               | Concerto                  | Handle Colour               | Brushed stainless steel |
| Hob colour           | Stainless steel           | Feet color                  | Black                   |
| Type of pan stands   | Matt black enamelled flat |                             |                         |

## Programs / Functions main oven

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



Static

Fan assisted base + Vapor clean



Fan assisted



Eco



Small grill



Fan grill (small)

### Cleaning functions



Vapor clean

## Hob technical features

**Total no. of cook zones** 4

Front left - Gas - Rapid - 3.00 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Semi Rapid - 1.80 kW

Front right - Gas - AUX - 1.00 kW

**Type of gas burners** Standard

**Automatic electronic ignition** Yes

**Gas safety valves** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 1  
**Fan number** 1  
**Net volume of the cavity** 70 l  
**Gross volume, 1st cavity** 79 l  
**Cavity material** Ever Clean enamel  
**No. of shelves** 5  
**Type of shelves** Metal racks  
**Light type** Halogen  
**Light Power** 40 W  
**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** 1  
**Safety Thermostat** Yes  
**Cooling system** Tangential  
**Usable cavity space dimensions (HxWxD)** 360X460X425 mm  
**Temperature control** Electro-mechanical  
**Lower heating element power** 1200 W  
**Upper heating element - Power** 1000 W  
**Grill element** 1700 W  
**Large grill - Power** 2700 W  
**Grill type** Electric

## Options Main Oven

**End of cooking acoustic alarm** Yes  
**Minimum Temperature** 50 °C

**Maximum temperature** 260 °C

## Accessories included for Main Oven & Hob

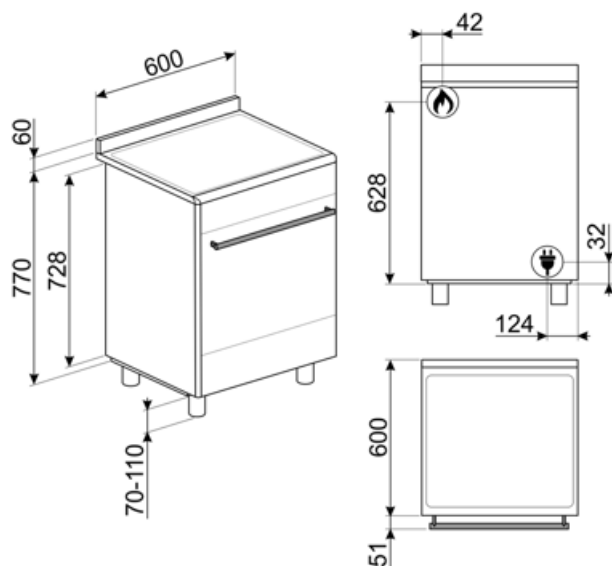
**Rack with back and side stop** 1  
**40mm deep tray** 1

## Electrical Connection

**Electrical connection rating** 3000 W

**Power supply cable length** 115 cm

|                |                         |                |             |
|----------------|-------------------------|----------------|-------------|
| Current        | 13 A                    | Frequency      | 50/60 Hz    |
| Voltage        | 220-240 V               | Terminal block | 3 poles     |
| Electric cable | Installed, Single phase | Plug           | Not present |



## Compatible Accessories

### 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.

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

### 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.

### KITPAX



High extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino 90cm cookers (914-968mm); High extension feet (900mm), st/steel, suitable for Concerto cookers with 850mm height (880-935mm)

### PALPZ



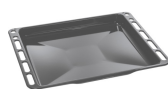
Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

### 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.

### BN640



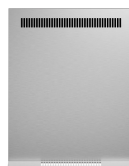
Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

### 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

### KITPD

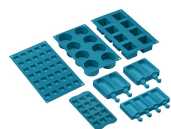


High extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); High extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)

### 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

## Symbols glossary

|                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                        |
|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    | Energy efficiency class A                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |    | Installation in column: Installation in column.                                                                                                                                                                                                                                                                                                                                                        |
|    | 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. |    | Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.                                               |
|   | 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.                                                                                                                                                                                                                                                                                                                             |   | 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 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.                                                                                                                                                                                      |  | 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.                                                                                                        |
|  | 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.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |  | 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