

# SCB60MX9

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	8017709166465
Energy efficiency class	A



## Aesthetics

<b>Aesthetics</b>	Mista	<b>Display</b>	electronic 5 buttons
<b>Series</b>	Concert	<b>Colour of buttons</b>	Black
<b>Colour</b>	Stainless steel	<b>No. of controls</b>	6
<b>Finishing</b>	Brushed	<b>Serigraphy colour</b>	Black
<b>Design</b>	Standard	<b>Handle</b>	Smeg round handle
<b>Door</b>	Full glass	<b>Handle Colour</b>	Brushed stainless steel
<b>Lid</b>	Grey glass with two strips	<b>Glass type</b>	Stopsol
<b>Type of pan stands</b>	Matt black enamelled flat	<b>Feet</b>	Silver
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Command panel finish</b>	Stainless steel	<b>Logo</b>	Embossed
<b>Control knobs</b>	Smeg Classic	<b>Logo position</b>	Facia below the oven
<b>Controls colour</b>	Stainless steel		

## Programs / Functions

No. of cooking functions 6

Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Large grill




Fan assisted base

Cleaning functions



Vapor Clean

## 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>Net volume of the cavity</b>	70 litres	<b>Total no. of door glasses</b>	3
<b>Gross volume, 1st cavity</b>	79 l	<b>No. of thermo-reflective door glasses</b>	1
<b>Cavity material</b>	Easy clean enamel	<b>Safety Thermostat</b>	Yes
<b>Shelf positions</b>	5	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	360X460X425 mm
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electro-mechanical
<b>Light power</b>	40 W	<b>Lower heating element power</b>	1200 W
<b>Cooking time setting</b>	Start and Stop	<b>Upper heating element - Power</b>	1000 W
<b>Light when oven door is open</b>	Yes	<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>Circular heating element - Power</b>	2000 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric

## Options Main Oven

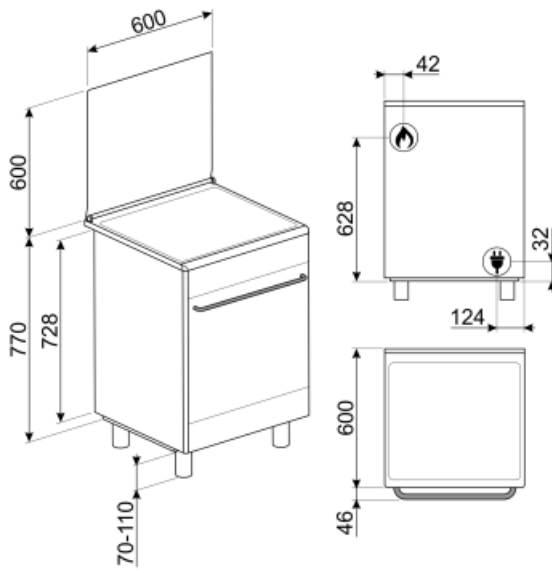
<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Accessories included for Main Oven & Hob

<b>Moka stand</b>	1	<b>40mm deep tray</b>	1
<b>Rack with back and side stop</b>	1		

## Electrical Connection

<b>Plug</b>	(F;E) Schuko	<b>Frequency</b>	50/60 Hz
<b>Nominal power</b>	2800 W	<b>Power supply cable length</b>	110 cm
<b>Current</b>	13 A	<b>Terminal block</b>	3 poles
<b>Voltage</b>	220-240 V		



## Not included accessories



### PPX6090

Stainless steel grill plate suitable for 90 cm Concert cookers



### 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.



### SFLK1

Child lock



### GTP

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



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BNP608T

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



### PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



### BG6090-1

Cast iron grill plate suitable for Concert cookers



### BN620-1

Enamelled tray, 20mm deep

### PPX6090-1

Stainless steel teppanyaki grill plate suitable for 90cm Concert cookers



### AL60

Upstand suitable for 60 cm Concert cookers with gas hob

### KITPD

High extension black feet (950 mm) for cookers



### 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.



### PALPZ

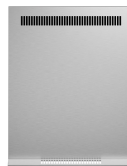
Pizza shovel with fold away handle width: 315mm length : 325mm





#### KITPAX

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



#### KITP60X9

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



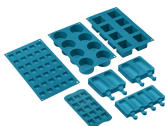
#### GTT

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



#### BN640


















Enamelled tray, 40mm deep



#### 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

 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.</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>Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.</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>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>The oven cavity has 5 different cooking levels.</p>
 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>	 <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	