

B60GMXI9

classica Aesthetic

EAN13: 8017709246525

Product Family: Cooker

Cooker size: 60x60 cm

Aesthetics: Classic

Colour: Stainless steel

Hob type: Gas

Type of main oven: Fan assisted

Energy efficiency class: A



TYPE



- Energy type: Gas
- Hob type: Gas
- Cleaning system: Vapor Clean

- Product Family: Cooker
- Cooker size: 60x60 cm
- Heat source: ELECTRICITY
- Type of main oven: Fan assisted

AESTHETICS



- Colour: Stainless steel
- Door: Full glass
- Handle Colour: Brushed stainless steel
- Type of pan stands: Cast Iron
- Control knobs: Smeg Master Glass
- Controls colour: Black
- Feet: Black

- Design: Square design Design
- Aesthetics: Classic
- Material: Stainless steel
- Handle: Smeg Classic
- Upstand: yes
- Command panel finish: Finger friendly stainless steel
- No. of controls: 7
- Glass type: Black
- Storage compartment: Door

PROGRAMS / FUNCTIONS

Traditional cooking functions



- No. of functions: 6

OPTIONS MAIN OVEN

- End of cooking acoustic alarm: Yes
- Maximum temperature: 260 °C

- Minimum Temperature: 50 °C

HOB TECHNICAL FEATURES



- 2nd zone position: Rear left
- 4th zone position: Front right
- 2nd zone type: Gas - Semi Rapid
- 4th zone type: Gas - AUX
- 2nd zone power: 1800 W
- 4th zone power: 1050 W
- Automatic electronic ignition: Yes
- Gas safety valves: Yes

- Total no. of cook zones: 4
- 1st zone position: Front left
- 3rd zone position: Rear right
- 1st zone type: Gas - UR
- 3rd zone type: Gas - Semi Rapid
- 1st zone power: 3900 W
- 3rd zone power: 1800 W
- Type of gas burners: Standard
- Burner caps: Matt black enamelled

MAIN OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks

- Net volume of the cavity: 70 litres
- Gross volume, 1st cavity: 79 litres
- No. of shelves: 5
- No. of lights: 1

- Light type: Halogen
- Fan number: 1
- Door opening: Flap down
- Full glass inner door: Yes
- Total no. of door glasses: 2
- Safety Thermostat: Yes
- Grill type: Electric
- Large grill - Power: 2700 W
- Lower heating element power: 1200 W

- Light Power: 40 W
- Cooking time setting: Minute minder
- Removable door: Yes
- Removable inner door: Yes
- No. of thermo-reflective door glasses: 1
- Cooling system: Tangential
- Grill element: 1700 W
- Temperature control: Electro-mechanical
- Upper heating element - Power: 1000 W

PERFORMANCE / ENERGY LABEL



- Energy consumption per cycle in fan-forced convection: 0.80 KWh
- Energy consumption per cycle in conventional mode: 1.15 KWh

- Energy efficiency class: A
- Energy consumption in forced air convection: 2.88 MJ
- Energy consumption in conventional mode: 4.14 MJ

ELECTRICAL CONNECTION

- Electrical connection rating: 3000 W
- Voltage: 220-240 V
- Frequency: 50/60 Hz

- Current: 13 Amp
- Voltage 2 (V): 380-415 V

GAS CONNECTION

- Gas Type: G20 Natural gas

- Gas connection rating (W): 8550 W

LOGISTIC INFORMATION

- Dimensions of the product HxWxD (mm): 900x600x600

ACCESSORIES INCLUDED

- Other gas nozzles included: G30 LPG liquid gas

ACCESSORIES INCLUDED FOR MAIN OVEN & HOB

- Oven grid with back stop: 2

- 40mm deep tray: 1

OPTIONAL

- Enamelled tray, 20mm deep: **BN620-1**
- Glass tray and stainless steel grid, 40mm deep: **BVG**
- Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished. : **GT1T-2**
- Cast-Iron WOK Support: **WOKGHU**
- 60x60 cm stainless steel and glass lid suitable for Master and Sinfonia cookers: **KITCPB6X**
- Height reduction feet (850 mm): **KITPBX**
- Teppanyaki grill plate suitable for Sinfonia cookers: **TBX6090**

- Enamelled tray, 40mm deep: **BN640**
- Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.: **GT1P-2**
- Pizza shovel with fold away handle width: 315mm length : 325mm: **PALPZ**
- 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. : **PPR2**
- **SFLK1**
- Splashback, 60x75 cm, stainless steel, suitable for Master and Sinfonia cookers: **KITC6X**
- Height extension black feet (950 mm) for cookers: **KITPD**

For availability in specific countries please contact your [local agent](#) .



	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Heavy duty cast iron pan stands: for maximum stability and strength.
	Air cooling system: to ensure a safe surface temperatures.
	Double glazed doors: Number of glazed doors.
	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.
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
	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.
	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.
	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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
	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.
	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.
	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.
	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.

