

C6GMX9

Komfurstørrelse	60x60 cm
Antal rummed energimærke	1
Varmekilde første rum	Elektrisk
Komfur type	Gas
Hovedovn, type	Termoventileret
Rengøringsystem hovedovn	Damprens
EAN-kode	8017709272531
Energieffektivitetsklasse	A



ÆSTETIK











ÆSTETIK	Classic	Display	Touch
Serie	Sinfonia	Ant. knapper	6
Farve	Rustfrit stål	Farve silketryk	Sort
Design	Firkantet design	Håndtag	Smeg Classic
Låge	Med 2 vandrette paneler	Håndtag farve	Børstet rustfrit stål
Liste	Ja	Glastype	Eclipse
Pandeholder type	Støbejern	Fødder	Sølv
Farve på kogeplade	Rustfrit stål	Opbevaringsrum	Låge
Kommandopanel finish	Fingervenligt rustfrit stål	Logo	Samlet st / stål
Betjeningsknapper	Smeg Classic	Logoposition	Panel under ovnen
Betjening farve	Rustfrit stål		

Programmer/Funktioner

Ant. madlavningsfunktioner	8
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Traditionelle madlavningsfunktioner

 Statisk	 Varmluft	 Turbo (varmluft + bund + øvre + ventilator)
 Eco	 Lille grill	 Stor grill
 Ventilator grill (stor)	 Ventilator-assisteret bund	








Rengøringsfunktioner

 Damprens

Komfur tekniske egenskaber

			
Zoner i alt 4			
Forrest til venstre - Gas - UR - 4.20 kW			
Bagest til venstre - Gas - Semi-hurtig - 1.80 kW			
Bagest højre - Gas - Semi-hurtig - 1.80 kW			
Forrest til højre - Gas - AUX - 1.00 kW			
Blus	Standard	Gas sikkerhedsventiler	Ja
Automatisk elektronisk tænding	Ja	Kogepladeskjulere	Matsort emaljeret

Primær ovn tekniske egenskaber

								
Antal lamper	1	Aftagelige indvendig låge	Ja					
Ventilatorantal	1	Samlet antal lågeglas	3					
Nettovolumen, 1. rum	70 l	Antal termoreflekterende lågeglas	1					
Bruttovolumen, 1. hulrum	79 l	Sikkerhedstermostat	Ja					
Ovnrum materiale	Ever Clean-emalje	Kølesystem	Tangentiel					
Antal hylder	5	Nettodimensioner for indvendigt rum (HxBxD)	360x444x425 mm					
Hyldetype	Metalhylder	Temperaturstyring	Elektro-mekanisk					
Type af lamper	Halogen	Bund-varmelegeme effekt	1200 W					
Lys effekt	40 W	Øvre varmelegeme - effekt	1000 W					
Tidsindstilling	Start og stop	Grillelement	1700 W					
Lys når ovnlågen åbnes	Ja	Stor grill – effekt	2700 W					
Lågeåbning	Flap ned							
Aftagelig låge	Ja							
Inderlåge i fuldt glas	Ja							

Varmluftselement - effekt	2000 W
Grill-type	Elektrisk

Valg hovedovn

Timer	Ja	Maksimal temperatur	260 °C
Min. temperatur	50 °C		

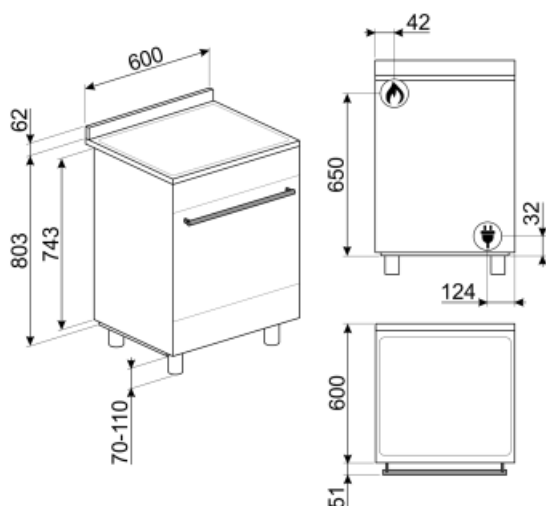
Medfølgende tilbehør hovedovn



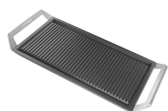
Espressoholder	1	20 mm dyb plade	1
Ovngitter med bag- og sidestop	1	40mm dyb plade	1
Gitterindsats	1	Teleskopskinne, delvist udtræk	1

Elektrisk tilslutning

Stik	(F;E) Schuko	Spænding	220-240 V
Elektrisk klassificering	3000 W	Frekvens	50/60 Hz
Nuværende	13 A	Morsettiera	3 ben



Not included accessories



GRIDDLE

Universalgitter til induktion, gas, strålekogepåder og bbq. Non-stick overflade.



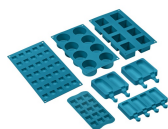
GTP

Delvist udtrækelige teleskop-skiner (1 niveau) Udtrækning: 300 mm
Materiale: Rustfrit stål AISI 430 poleret



KITP60X9

Splashback, 90 cm, rustfrit stål, passer til pyrolytiske Concerto fritstående komfurer



SMOLD

Sæt med 7 silikoneforme til is, ispinde, praliner, isterninger eller til portionsanretning af mad. Brugbar fra -60°C til +230°C



SFLK1

Børnesikring



KITPAX

















Højdeudvidelsesfødder (950 mm), rustfrit stål, velegnet til Master, Sinfonia og Concerto fritstående komfurer



GTT

Udtrækelige teleskop-skiner (1 niveau) Udtrækning: 433 mm
Materiale: Rustfrit stål AISI 430 poleret

Symbols glossary (TT)

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.</p>	 <p>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.</p>
 <p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>	 <p>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</p>
 <p>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.</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 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.</p>	 <p>Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.</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>



Side lights: Two opposing side lights increase visibility inside the oven.



The oven cavity has 5 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.