

# SUK61MX9

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	8017709268336
Energy efficiency class	A



## Aesthetics



<b>Design</b>	Standard	<b>Control knobs</b>	Smeg Classic
<b>Command panel finish</b>	Stainless steel	<b>Controls colour</b>	Stainless steel
<b>Aesthetics</b>	Classic	<b>No. of controls</b>	6
<b>Logo</b>	Embossed	<b>Serigraphy colour</b>	Black
<b>Colour</b>	Stainless steel	<b>Display</b>	electronic 5 buttons
<b>Logo position</b>	Facia below the oven	<b>Door</b>	With 2 horizontal strips
<b>Finishing</b>	Brushed	<b>Glass type</b>	Stopsol
<b>Upstand</b>	Yes	<b>Handle</b>	Smeg Classic
<b>Series</b>	Concert	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Type of pan stands</b>	Cast Iron	<b>Feet</b>	Silver
<b>Type of control setting</b>	Control knobs	<b>Plinth</b>	Black

## Programs / Functions

<b>No. of cooking functions</b>	6
<b>Traditional cooking functions</b>	



Static



Fan assisted



Circulaire



ECO



Large grill



Fan assisted base

### Cleaning functions



Vapor Clean

## Hob technical features



**Total no. of cook zones** 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

**Type of gas burners** Standard

**Automatic electronic ignition** Yes

**Gas safety valves** Yes

**Burner caps** Matte black enamelled

## Main Oven Technical Features



**No. of lights** 1

**Fan number** 1

**Net volume of the cavity** 70 litres

**Gross volume, 1st cavity** 79 l

**Cavity material** Easy clean enamel

**Shelf positions** 5

**Type of shelves** Metal racks

**Light type** Halogen

**Light power** 40 W

**Cooking time setting** Start and Stop

**Light when oven door is open** Yes

**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

**Circular heating element - Power** 2000 W

**Grill type** Electric

## Options Main Oven

**Timer** Yes

**End of cooking acoustic alarm** Yes

**Minimum Temperature** 50 °C

**Maximum temperature** 260 °C

## Accessories included for Main Oven & Hob

**Moka stand** 1

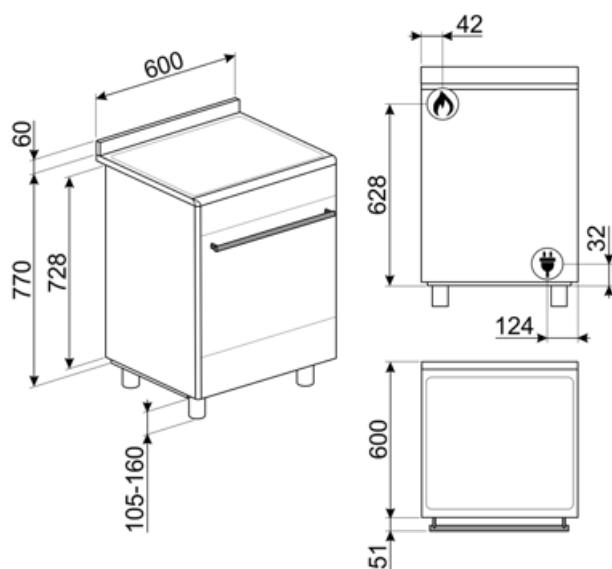
**Chrome shelf with back and side stop** 1

**40mm deep tray** 1

**Grill mesh** 1

## Electrical Connection

<b>Max Power Draw</b>	2800 W	<b>Power supply cable length</b>	120 cm
<b>Current</b>	13 A	<b>Frequency</b>	50/60 Hz
<b>Voltage</b>	220-240 V	<b>Terminal block</b>	3 poles
<b>Type of electric cable</b>	Yes, Single phase	<b>Plug</b>	(G) UK e Singapore



## Compatible Accessories



### 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



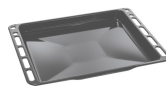
### SFLK1

Child lock



### 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.



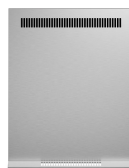
### BN640

Enamelled tray, 40mm deep



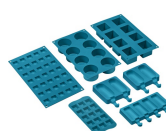
### GTP

\*\*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



### 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

	Heavy duty cast iron pan stands: for maximum stability and strength.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	Installation in column: Installation in column		Knobs control
	Air cooling system: to ensure a safe surface temperatures.		Triple 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.		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.
	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.		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.
	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.		ECO: The combination of the grill, fan and lower element is particularly suitable for cooking 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.
	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.
	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.		