# 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

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

## 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

UR

**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 | **Gas safety valves** | Yes |
| **Automatic electronic ignition** | Yes | **Burner caps** | Matte black enamelled |

## Main Oven Technical Features




| | | | |
|---|---|---|---|
| **No. of lights** | 1 | **Removable inner door** | Yes |
| **Fan number** | 1 | **Total no. of door glasses** | 3 |
| **Net volume of the cavity** | 70 litres | **No.of thermo-reflective door glasses** | 1 |
| **Gross volume, 1st cavity** | 79 l | **Safety Thermostat** | Yes |
| **Cavity material** | Easy clean enamel | **Cooling system** | Tangential |
| **Shelf positions** | 5 | **Usable cavity space dimensions (HxWxD)** | 360X460X425 mm |
| **Type of shelves** | Metal racks | **Temperature control** | Electro-mechanical |
| **Light type** | Halogen | **Lower heating element power** | 1200 W |
| **Light power** | 40 W | **Upper heating element - Power** | 1000 W |
| **Cooking time setting** | Start and Stop | **Grill elememt** | 1700 W |
| **Light when oven door is open** | Yes | **Large grill - Power** | 2700 W |
| **Door opening** | Flap down | **Circular heating element - Power** | 2000 W |
| **Removable door** | Yes | **Grill type** | Electric |
| **Full glass inner door** | Yes | | |

## Options Main Oven

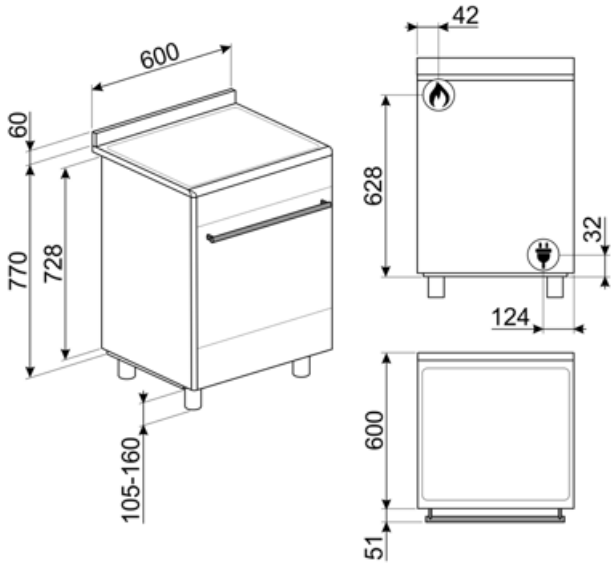
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|---|---|---|---|
| **Timer** | Yes | **Minimum Temperature** | 50 °C |
| **End of cooking acoustic alarm** | Yes | **Maximum temperature** | 260 °C |

## Accessories included for Main Oven & Hob

| | | | |
|---|---|---|---|
| **Moka stand** | 1 | **40mm deep tray** | 1 |
| **Chrome shelf with back and side stop** | 1 | **Grill mesh** | 1 |

## Electrical Connection

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



## Compatible Accessories



**BN620-1**

Enamelled tray, 20mm deep



**BNP608T**

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



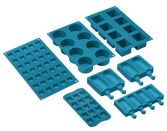
**GTT**

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



**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



**BN640**

Enamelled tray, 40mm deep



**GTP**

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



**KITH95**

Height extension kit (950 mm), stainless steel



**SFLK1**

Child lock

## Symbols glossary



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column



Triple glazed doors: Number of glazed doors.



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.



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.




ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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




The oven cavity has 5 different cooking levels.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



Knobs control



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



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 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.



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.



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.



The inner door glass: can be removed with a few quick movements for cleaning.



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.




Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.




The capacity indicates the amount of usable space in the oven cavity in litres.