

SUK61MX9

Cooker size

N. of cavities with energy label

Cavity heat source Hob type

Type of main oven

Cleaning system main oven

EAN code

Energy efficiency class

60x60 cm

1

Electric Gas

Thermo-ventilated

Vapor Clean

8017709268336

Α



Aesthetics





Design
Command panel finish

Command panel finish Stainless steel
Aesthetics Classic

Logo Embossed
Colour Stainless s

ColourStainless steelLogo positionFacia below the oven

Standard

Finishing Brushed
Upstand Yes
Series Concert

Series Concert
Hob colour Stainless stee

Hob colourStainless steelType of pan standsCast IronType of control settingControl knobs

Control knobs Smeg Classic
Controls colour Stainless steel

No. of controls 6
Serigraphy colour Black

Displayelectronic 5 buttonsDoorWith 2 horizontal strips

Glass type Stopsol
Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartmentDoorFeetSilverPlinthBlack

Programs / Functions

No. of cooking functions Traditional cooking functions

R

Fan assisted

₩

Circulaire

ECO

Static

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Large grill

%)

Fan assisted base

Cleaning functions



Vapor Clean

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6



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 Matte black enamelled Yes Burner caps

ignition

Main Oven Technical Features



Fan number 1 Net volume of the cavity 70 litres Gross volume, 1st cavity 791

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks Light type Halogen Light power 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes Full glass inner door Yes

Gas safety valves

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

360X460X425 mm

1200 W

Lower heating element

power

Upper heating element - 1000 W

Power

1700 W Grill elememt Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

Minimum Temperature 50 °C Yes End of cooking acoustic Maximum temperature 260 °C

alarm

Accessories included for Main Oven & Hob

Moka stand 40mm deep tray 1 1 Chrome shelf with back Grill mesh 1

and side stop

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Electrical Connection

Max Power Draw 2800 W Current 13 A Voltage 220-240 V Type of electric cable

Yes, Single phase

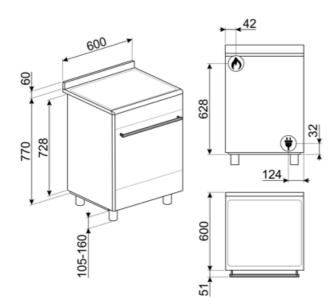
Power supply cable

length

50/60 Hz Frequency Terminal block 3 poles

Plug (G) UK e Singapore

120 cm



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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.



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



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Symbols glossary

\Box	ш
1,1	1.1
	т
F.34	ни

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.



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.



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.



Knobs control

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