SUK61PX8

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	Pyrolytic
EAN code	8017709147761
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**	5
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	9

Traditional cooking functions

 Static

 Fan assisted

 Circulaire



Turbo (circulaire + bottom + upper + fan)

 ECO

 Small grill

 Large grill

 Fan grill (large)

 Fan assisted base

Cleaning functions

 Pyrolytic

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

Main Oven Technical Features



No. of lights	2	**Total no. of door glasses**	4
Fan number	1	**No.of thermo-reflective door glasses**	3
Net volume of the cavity	70 litres	**Safety Thermostat**	Yes
Gross volume, 1st cavity	79 l	**Heating suspended when door is opened**	Yes
Cavity material	Easy clean enamel	**Cooling system**	Tangential
Shelf positions	5	**Door Lock During Pyrolisis**	Yes
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	360X460X425 mm
Light type	Halogen	**Temperature control**	Electro-mechanical
Light power	40 W		
Cooking time setting	Start and Stop		

Light when oven door is open	Yes	**Lower heating element power**	1200 W
Removable door	Yes	**Upper heating element - Power**	1000 W
Full glass inner door	Yes	**Grill elememt**	1700 W
Removable inner door	Yes	**Large grill - Power**	2700 W
		Circular heating element - Power	2000 W
		Grill type	Electric

Options Main Oven

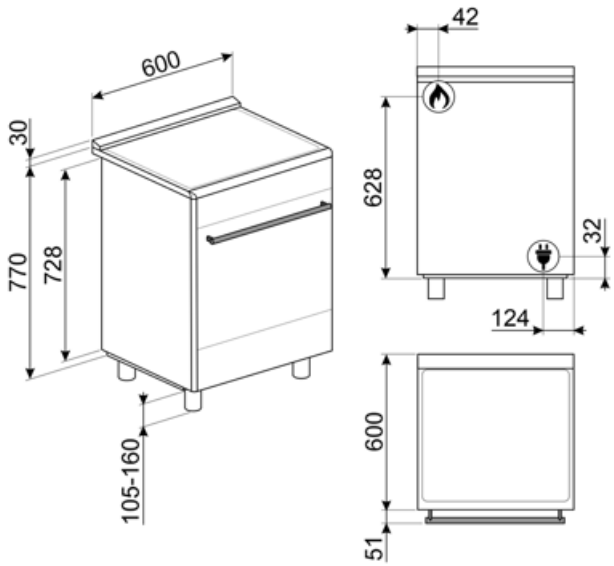
Timer	Yes	**Minimum Temperature**	40 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	280 °C

Accessories included for Main Oven & Hob

Moka stand	1	**40mm deep tray**	1
Chrome shelf with back and side stop	1	**Grill mesh**	1
20mm deep tray	1		

Electrical Connection

Max Power Draw	3000 W	**Power supply cable length**	115 cm
Current	13 A	**Frequency**	50/60 Hz
Voltage	220-240 V	**Terminal block**	3 poles
Type of electric cable	Yes, Single phase	**Plug**	No


600
30
770
728
105-160
42
628
32
124
600
51

Compatible Accessories



AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



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



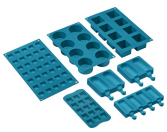
KITP60X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert cookers



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



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



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



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



KITPDQ

Height reduction feet (850 mm), stainless steel, for cookers



SFLK1

Child lock

Symbols glossary



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



Installation in column: Installation in column



Quadruple glazed: 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.



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.



Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



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



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.



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.



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.

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

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

Knobs control

The oven cavity has 5 different cooking levels.

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