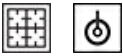


SUK61PX8

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












Aesthetics	Classic	Control knobs	Smeg Classic
Series	Concert	Controls colour	Stainless steel
Design	Standard	No. of controls	5
Colour	Stainless steel	Serigraphy colour	Black
Finishing	Brushed	Display	electronic 5 buttons
Command panel finish	Stainless steel	Door	With 2 horizontal strips
Logo	Embossed	Glass type	Stopsol
Logo position	Facia below the oven	Handle	Smeg Classic
Upstand	Yes	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
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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
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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	Matt 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 Pyrolysis	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 element	1700 W
Removable inner door	Yes	Large grill - Power	2700 W
		Circular heating element - Power	2000 W
		Grill type	Electric

Options Main Oven

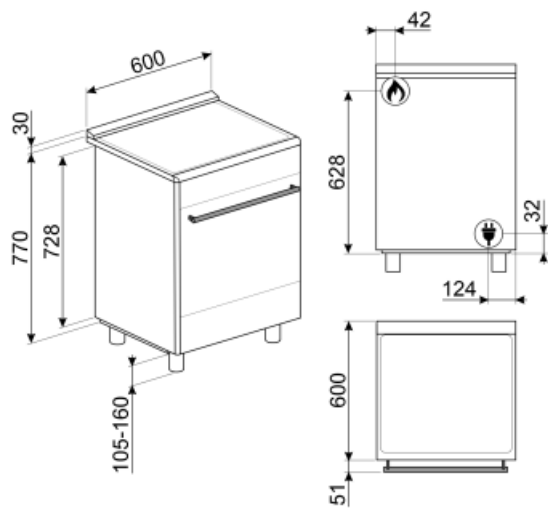
Timer	Yes	Minimum Temperature	40 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °C

Accessories included for Main Oven & Hob

Moka stand	1	40mm deep tray	1
Rack 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		



Not included accessories

AIRFRY

Air fryer rack AIRFRY . 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.



GTP

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



BNP608T

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



KITH95

Height extension kit (950 mm), stainless steel



PPX6090-1

Stainless steel Teppanyaki grill plate suitable for 90cm Concert cookers



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.



PALPZ

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



GTT

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



SFLK1

Child lock



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



BG6090-1

Cast iron grill plate suitable for Concert cookers



BN620-1

Enamelled tray, 20mm deep



KITPDQ

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



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.



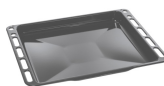
KITP60X9

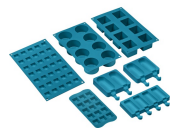
Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert cookers



BN640

Enamelled tray, 40mm deep





























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

 <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>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Quadruple glazed: Number of glazed doors.</p>	 <p>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.</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>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</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 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.</p>
 <p>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.</p>	 <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</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>

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- | | | | |
|--|---|---|---|
|  | Side lights: Two opposing side lights increase visibility inside the oven. |  | Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior. |
|  | The oven cavity has 5 different cooking levels. |  | 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. |  | Knobs control |

Benefit

True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Pyrolysis

Easy oven cleaning thanks to special pyrolytic function

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Buttons control

Easy and intuitive timer setting with a simple buttons

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils