

# SUK61PX8

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

Pyrolytic

8017709147761



# **Aesthetics**





Standard Design

Command panel finish Stainless steel Classic

**Aesthetics** Logo

**Embossed** Colour Stainless steel

Logo position Facia below the oven

**Finishing** Brushed Upstand Yes

Series Concert Hob colour Stainless steel

Type of pan stands Cast Iron

Type of control setting Control knobs Control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls 5 Serigraphy colour Black

Display electronic 5 buttons Door With 2 horizontal strips

Glass type Stopsol

Handle **Smeq Classic** 

**Handle Colour** Brushed stainless steel

Storage compartment Door Feet Silver Plinth Black

# **Programs / Functions**

No. of cooking functions

9



# Traditional cooking functions

Static

Fan assisted

Circulaire



Turbo (circulaire + bottom + upper +

**ECO** 

Small grill

fan)

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

Automatic electronic Yes

ignition

Gas safety valves

Yes Burner caps

Matte black enamelled

# Main Oven Technical Features















No. of lights 2 Fan number 1

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

Cavity material Easy clean enamel

Shelf positions 5

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

Cooking time setting Start and Stop Total no. of door glasses 4

No.of thermo-reflective door glasses

Safety Thermostat Yes Heating suspended Yes

when door is opened Cooling system **Tangential** 

**Door Lock During Pyrolisis** 

Usable cavity space dimensions (HxWxD) 360X460X425 mm

Yes

Electro-mechanical Temperature control



Light when oven door is Yes Lower heating element 1200 W power

open

Removable door Upper heating element - 1000 W Yes

Power Full glass inner door Yes

Grill elememt 1700 W Removable inner door Yes Large grill - Power 2700 W

Circular heating element 2000 W

- Power

Grill type Electric

**Options Main Oven** 

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

alarm

Accessories included for Main Oven & Hob

Moka stand 40mm deep tray Grill mesh

Chrome shelf with back

and side stop 20mm deep tray

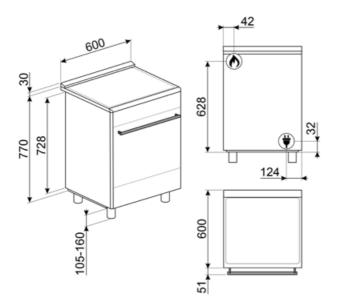
**Electrical Connection** 

Max Power Draw 3000 W Power supply cable 115 cm

length Current 13 A

50/60 Hz Frequency Voltage 220-240 V Terminal block 3 poles Type of electric cable Yes, Single phase







# **Compatible 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.

## **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.

## 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



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.



#### BG6090-1

Cast iron grill plate suitable for Concert cookers



## **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

# **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.





# Symbols glossary

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(R)

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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.



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



Knobs control



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.



Pyrolitic: Pyrolitic 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.