

SUK92CMX9

| | |
|--|-------------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 2 |
| Cavity heat source | Electric |
| Hob type | Ceramic |
| Type of main oven | Thermo-ventilated |
| Type of second oven | Static |
| Cleaning system main oven | Vapor Clean |
| EAN code | 8017709172329 |
| Energy efficiency class | A |
| Energy efficiency class, second cavity | A |



Aesthetics



| | | | |
|--------------------------------|----------------------|--------------------------|--------------------------|
| Design | Standard | Control knobs | Smeg Classic |
| Command panel finish | Stainless steel | Controls colour | Stainless steel |
| Aesthetics | Classic | No. of controls | 8 |
| 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 | 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

Programs / Functions Auxiliary Oven

Cooking functions cavity 2 4

Traditional cooking functions, cavity 2



Static



Small grill



Large grill



Bottom

Hob technical features



Total no. of cook zones 5

Front left - Ceramic - single - 1.20 kW - Ø 15.0 cm

Rear left - Ceramic - single - 2.00 kW - Ø 20.0 cm

Central - Ceramic - extendable - 1.40 - 2.20 kW - 26.5x17.0 cm

Rear right - Ceramic - double - 0.70 - 2.00 kW - Ø 12.0 - Ø 21.0 cm

Front right - Ceramic - single - 1.20 kW - Ø 15.0 cm

Selected zone indicator Yes

Residual heat indicator Yes

Main Oven Technical Features



No. of lights 1

Fan number 1

Net volume of the cavity 70 litres

Gross volume, 1st cavity 79 l

Cavity material Easy clean enamel

Shelf positions 5

Type of shelves Metal racks

Light type Halogen

Light power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 1

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 360X460X425 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Grill element 1700 W

Large grill - Power 2700 W

Circular heating element - Power 2000 W

Grill type Electric

Tilting grill Yes

Options Main Oven

Timer Yes

Minimum Temperature 50 °C

End of cooking acoustic alarm Yes

Maximum temperature 260 °C

Second Oven Technical Features



| | | | |
|---------------------------------|-------------------|--|--------------------|
| Net volume of the second cavity | 35 litres | No. total door glasses | 3 |
| Gross volume, 2nd cavity | 36 l | No. thermo-reflective door glasses | 1 |
| Cavity material | Easy clean enamel | Safety Thermostat | Yes |
| Shelf positions | 4 | Cooling system | Tangential |
| Type of shelves | Metal racks | Usable cavity space dimensions (HxWxD) | 311x206x418 mm |
| No. of lights | 1 | Temperature control | Electro-mechanical |
| Light type | Incandescent | Lower heating element - power | 700 W |
| Light power | 25 W | Upper heating element - Power | 600 W |
| Removable door | Yes | Grill element - power | 1300 W |
| Full glass inner door | Yes | Large grill - Power | 1900 W |
| Removable inner door | Yes | Grill type | Electric |

Options Auxiliary Oven

Minimum Temperature 50 °C

Maximum temperature 245 °C

Accessories included for Main Oven & Hob

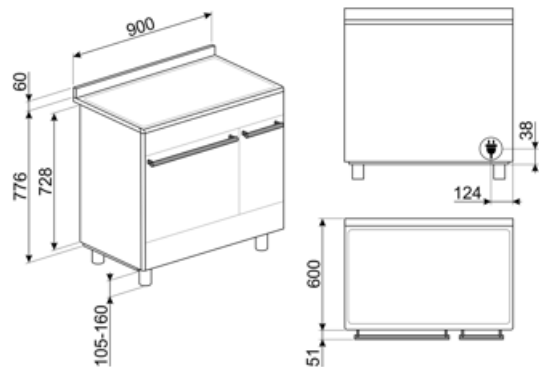
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|--------------------------------------|---|----------------|---|
| Chrome shelf with back and side stop | 1 | 40mm deep tray | 1 |
| 20mm deep tray | 1 | Grill mesh | 1 |

Accessories included for Secondary Oven

| | | | |
|--------------------------------------|---|------------|---|
| Chrome shelf with back and side stop | 1 | Grill mesh | 1 |
| Wide baking tray | 1 | | |

Electrical Connection

| | | | |
|------------------------|-----------------------------|---------------------------|----------|
| Max Power Draw | 14000 W | Power supply cable length | 150 cm |
| Current | 37 A | Frequency | 50/60 Hz |
| Voltage | 220-240 V | Terminal block | 5 poles |
| Voltage 2 (V) | 380-415 V | Plug | No |
| Type of electric cable | Yes, Double and Three 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.



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



SCRP

Induction and ceramic hobs and teppanyaki scraper



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



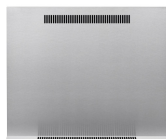
GTT

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



KITPC92X9

Splash back, 90x60 cm, stainless steel, for Concert cookers, double pyrolytic cavity



PALPZ

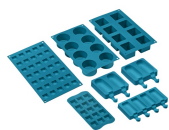
Pizza shovel with fold away handle width: 315mm length : 325mm



SFLK1

Child lock





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



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

| | |
|---|--|
|  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p> |  <p>Installation in column: Installation in column</p> |
|  <p>Knobs control</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>Triple glazed doors: 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>Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.</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>Light</p> |  <p>Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.</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> |
|  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |  <p>Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.</p> |
|  <p>The oven cavity has 4 different cooking levels.</p> |  <p>The oven cavity has 5 different cooking levels.</p> |



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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.



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Benefit

Hob type ceramic

Ceramic hobs offers fast cooking and precise temperature control

Vapor Clean

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

Buttons control

Easy and intuitive timer setting with a simple buttons

Circulaire

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.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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

Pizza stone (optional accessory)

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

BBQ (optional accessory)

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Single turbine

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