

# 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



<b>Aesthetics</b>	Classic	<b>Control knobs</b>	Smeg Classic
<b>Series</b>	Concert	<b>Controls colour</b>	Stainless steel
<b>Design</b>	Standard	<b>No. of controls</b>	8
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Finishing</b>	Brushed	<b>Display</b>	electronic 5 buttons
<b>Command panel finish</b>	Stainless steel	<b>Door</b>	With 2 horizontal strips
<b>Logo</b>	Embossed	<b>Glass type</b>	Stopsol
<b>Logo position</b>	Facia below the oven	<b>Handle</b>	Smeg Classic
<b>Upstand</b>	Yes	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Stainless steel	<b>Feet</b>	Silver
<b>Type of control setting</b>	Control knobs	<b>Plinth</b>	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  
Gross volume, 2nd cavity 36 l  
Cavity material Easy clean enamel  
Shelf positions 4  
Type of shelves Metal racks  
No. of lights 1  
Light type Incandescent  
Light power 25 W  
Removable door Yes  
Full glass inner door Yes  
Removable inner door Yes

No. total door glasses 3  
No. thermo-reflective door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 311x206x418 mm  
Temperature control Electro-mechanical  
Lower heating element - power 700 W  
Upper heating element - Power 600 W  
Grill element - power 1300 W  
Large grill - Power 1900 W  
Grill type Electric

## Options Auxiliary Oven

Minimum Temperature 50 °C

Maximum temperature 245 °C

## Accessories included for Main Oven & Hob

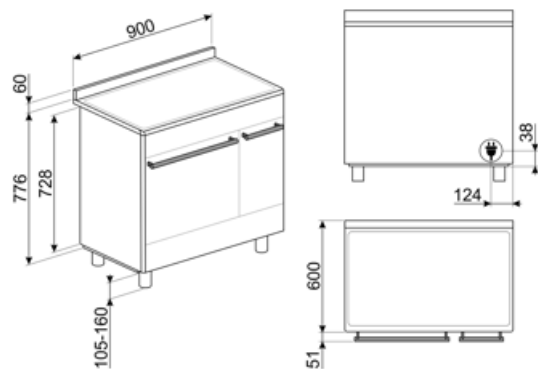
Chrome shelf with back and side stop	1	40mm deep tray	1
20mm deep tray	1	Grill mesh	1

## 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	Type of electric cable	Yes, Double and Three Phase
Current	37 A	Power supply cable length	150 cm
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



## 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.



### BN620-1

Enamelled tray, 20mm deep



### BNP608T

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



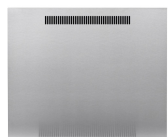
### GTT

\*\*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



### 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.



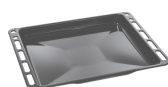
### BBQ

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



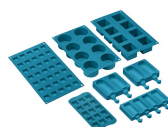
### SCRP

Induction and ceramic hobs and teppanyaki scraper






























### 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

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Installation in column: Installation in column
	Air cooling system: to ensure a safe surface temperatures.		Triple glazed doors: Number of glazed doors.
	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 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.
	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.		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.
	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.		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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.
	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.		Light
	Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
	The inner door glass: can be removed with a few quick movements for cleaning.		Side lights: Two opposing side lights increase visibility inside the oven.
	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.		The oven cavity has 4 different cooking levels.

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- |  |   |   |  |
|--|---|---|--|
|  | The oven cavity has 5 different cooking levels.   |  | 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.   |  | The capacity indicates the amount of usable space in the oven cavity in litres.  |
|  | Knobs control   |   |  |

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## Benefit

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### **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

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### **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

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency



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#### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

#### **Cold door**

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

#### **Single turbine**

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