

# SUK92MX9-1

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Vapor Clean
EAN code	8017709282639
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Serie</b>	Concerto	<b>Display</b>	electronic 5 buttons
<b>Aesthetic</b>	Classica	<b>Colour of buttons</b>	Silver
<b>Colour</b>	Stainless steel	<b>No. of controls</b>	8
<b>Finishing</b>	Satin	<b>Serigraphy colour</b>	Black
<b>Design</b>	Standard	<b>Handle</b>	Smeg Classic
<b>Door</b>	With 2 horizontal strips	<b>Handle Colour</b>	Brushed stainless steel
<b>Upstand</b>	Yes	<b>Glass type</b>	Stopsol
<b>Type of pan stands</b>	Cast Iron	<b>Feet</b>	Silver
<b>Hob colour</b>	Stainless steel	<b>Plinth</b>	Black
<b>Command panel finish</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Control knobs</b>	Smeg Classic	<b>Logo</b>	Embossed
<b>Controls colour</b>	Stainless steel	<b>Logo position</b>	Facia below the oven

## Programme / Functions

No. of cooking functions **6**  
Traditional cooking functions



Static



Fan assisted



Circulaire



Eco



Large grill



Fan assisted bottom

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

UR

**Total no. of cook zones** 5

Front left - Gas - Rapid - 3.00 kW

Rear left - Gas - Semi Rapid - 1.80 kW

Central - Gas - UR - 3.50 kW

Rear right - Gas - Semi Rapid - 1.80 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** 1

**Fan number** 1

**Net volume of the cavity** 70 l

**Gross volume, 1st cavity** 79 l

**Cavity material** Ever Clean enamel

**No. of shelves** 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

**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 l	No. total door glasses	3
Gross volume, 2nd cavity	36 l	No. thermo-reflective door glasses	1
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	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
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## Accessories included for Main Oven & Hob



Moka stand	1	Grill mesh	1
Rack with back and side stop	2	Telescopic Guide rails, partial Extraction	1
40mm deep tray	1		

## Accessories included for Secondary Oven

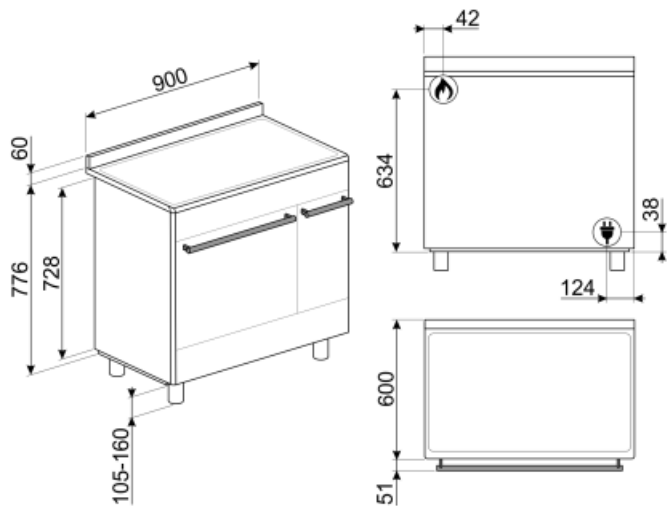
Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

## Electrical Connection

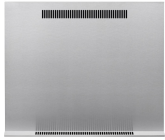
Electrical connection rating	4800 W	Frequency	50/60 Hz
Current	21 A	Power supply cable length	120 cm
Voltage	220-240 V	Terminal block	5 poles

Voltage 2 (V)

380-415 V



## Not included accessories



### KITPC92X9

Splashback, 90cm, stainless steel, for Concerto cookers with double pyrolytic ovens



### AL90X9

Upstand suitable for 90cm Concerto cookers with gas hob and MF oven



### GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### BG6090-1

Cast iron grill plate suitable for Concerto cookers and BM93-BU93



### BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



### KITPDQ

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)



### 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.



### 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.



### KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



### PPX6090-1

Stainless steel teppanyaki plate, suitable for Concerto 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 folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



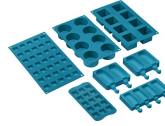
### BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes



### GTT

















Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.












### 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 (TT)

 <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>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking</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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p>	 <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p>
 <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.</p>	 <p>Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>
 <p>ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment</p>	 <p>Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.</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>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>

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|  The oven cavity has 4 different cooking levels.   |  The oven cavity has 5 different cooking levels.  |
|  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.                           |  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. |  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.  |
|  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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