

# **SUK92MX9-1**

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Type of second oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

Energy efficiency class, second cavity

90x60 cm

2

**ELECTRICITY** 

Gas

Thermo-ventilated

Static

Vapor Clean

8017709282639

Α



## **Aesthetics**





Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

**Finishing** 

Upstand Series

Hob colour

Type of pan stands Type of control setting

hob

Standard

Stainless steel

Classica **Embossed** 

Stainless steel

Facia below the oven

Satin

Yes

Concerto

Stainless steel Cast Iron

Control knobs

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Storage compartment

Plinth

6

Feet color

Silver Black

Door

8

Black

Stopsol

**Smeq Classic** 

**Smeg Classic** 

Stainless steel

Electronic 5 buttons

With 2 horizontal strips

Brushed stainless steel

# Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Fan assisted

Circulaire

Eco

Static

Large grill

Fan assisted base

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## Cleaning functions



Vapor clean

Static

**Bottom** 

# Programs / Functions auxiliary oven

Cooking functions cavity 2

Traditional cooking functions, cavity 2

Small grill

4

Large grill

Yes

Yes

1200 W

## 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 Gas safety valves Standard

Automatic electronic Burner caps Matt black enamelled Yes

ignition

## Main Oven Technical Features















1









Fan number Net volume of the cavity 70 l Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** 

Cooking time setting Start and Stop

Light when oven door is

open

Removable door Yes Full glass inner door Yes Removable inner door

Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space 360X460X425 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1000 W

Power

1700 W Grill elememt Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes



# **Options Main Oven**

Timer Minimum Temperature 50 °C Yes End of cooking acoustic Maximum temperature 260 °C Yes

alarm

## Second Oven Technical Features

35 I Net volume of the No. total door glasses second cavity No. thermo-reflective

Gross volume, 2nd 36 I door glasses cavity

Cavity material

Ever Clean enamel **Tangential** Cooling system

Safety Thermostat

Usable cavity space

dimensions (HxWxD)

Temperature control

Yes

311x206x418 mm

Electro-mechanical

No. of shelves

Type of shelves Metal racks

No. of lights

Incandescent Light type Lower heating element - 700 W

power **Light Power** 25 W Upper heating element - 600 W

Removable door Yes

Power Full glass inner door Yes Grill element - power Removable inner door

1300 W Yes 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

Moka stand Grill mesh Rack with back and side 2 Telescopic Guide rails, partial Extraction stop

40mm deep tray

# Accessories included for Secondary Oven

Rack with back and side 1 Grill mesh 1

stop

Wide baking tray 1

## **Electrical Connection**



Electrical connection 4800 W

rating

 Current
 21 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

Electric cable Installed, Single phase

Power supply cable 120 cm

length

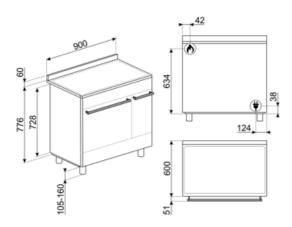
Additional connection

modalities

Frequency Terminal block Plug Double and Three Phase

50/60 Hz

5 poles Not present





# **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.



#### 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.

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



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



#### BG6090-1

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



#### **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



#### BNP608T

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



#### 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.



### **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.



#### KITH95

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



#### KITPC92X9

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





#### **KITPDQ**

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



#### **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.



### 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



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

Symbols glossary			
	Heavy duty cast iron pan stands: for maximum stability and strength.	A P	Energy efficiency class A
	Installation in column: Installation in column.	<u> </u>	Air cooling system: to ensure a safe surface temperatures.
	Triple glazed doors: Number of glazed doors.		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.
*	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.	8	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.
	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.		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.
	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.	ECO	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.
·-·	Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating		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

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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.

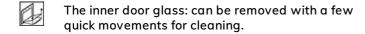
results. Used at the end of cooking, it gives a

uniform browning to dishes.





:Ö:	Light
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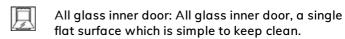
The oven cavity has 4 different cooking levels.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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.



Side lights: Two opposing side lights increase visibility inside the oven.

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.

Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

The capacity indicates the amount of usable 35 It space in the oven cavity in litres.

Knobs control

UR



# Benefit (TT)

#### Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

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

#### Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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#### **Buttons control**

Easy and intuitive timer setting with a simple buttons

#### Storage compartment

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

#### 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.

## Multilevel cooking

Several cooking levels allow maximum flexibility of use

### Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

## Removalble 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

#### Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

#### 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)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

## AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

### Cold door

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

## **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

## Single turbine

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