

SUK61MBL9 New product

60cm "Concert" Cooker with Multifunction Oven
and Gas hob, Gloss Black
Energy rating A

OVEN



- 7 functions Inc. Circulaire with fan
- Oven capacity: gross - 79 litres, net - 70 litres
- Usable cavity space dimensions (HxWxD): 360x444x425mm
- Digital electronic clock/programmer
- Air cooling system
- 5 cooking levels, Closed door grilling
- Removable inner door glass
- Vapor clean
- Storage compartment beneath the oven
- Silver feet and black plinth provided

HOB



- 4 burners
- Rear left: 1.75 kW
- Front left: Ultra Rapid 3.5 kW
- Rear right: 1.75 kW
- Front right: 1.0 kW
- Heavy duty cast iron pan stands
- Safety valves
- Automatic electronic ignition
- Adaptable for LPG

Nominal power: 2.8 kW

- 13 Amp power supply required

STANDARD ACCESSORIES:

Extra deep baking tray
Grill mesh
Chrome shelf

Functions



Main Oven

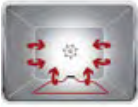
Options

- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **KIT60X** - Kit splash back
- **WOKGHU** - Wok Support





Main Oven



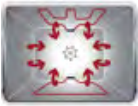
FAN WITH LOWER ELEMENT/ CIRCOGAS:

In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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.



ECO:

The combination of the grill, fan (if present) and lower element is particularly suitable for cooking small quantities of food.



Grill element:

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.



Vapor clean
Vapor clean



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Concert range

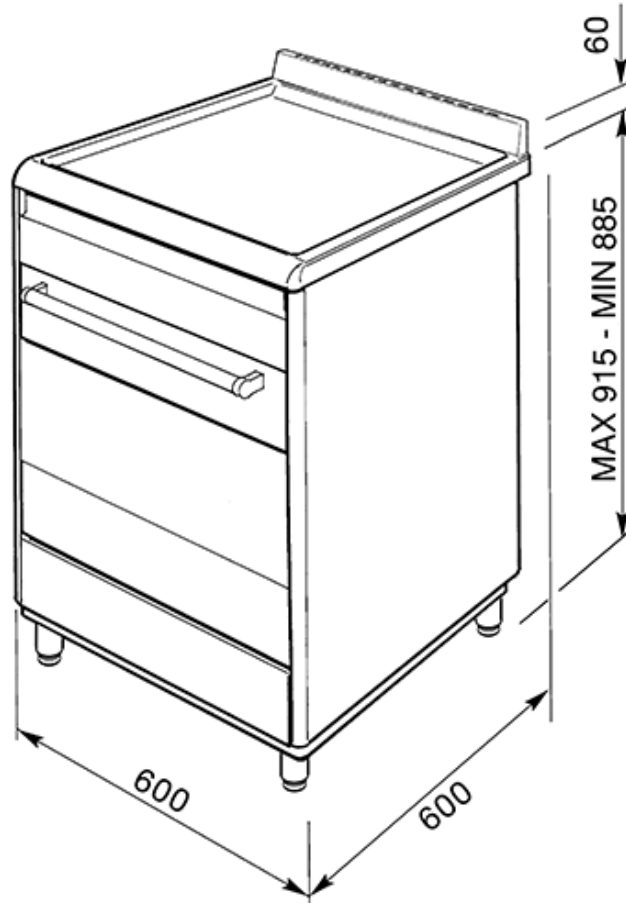
60 cm

black

hob type: cookers with gas hob

oven type: electric

energy rating A



NB: Height with plinth installed is fixed at 900mm

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