

## SUK61PX8

60CM "Concert" Cooker with Multifunction  
Pyrolitic Oven and Gas hob  
Energy rating A

EAN13: 8017709147761

### OVEN

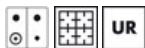


- 10 functions
- Oven capacity: gross - 79 litres, net - 70 litres
- Digital electronic clock/programmer
- Air Cooling system
- Closed door grilling
- Quadruple glazed all removable cooler door
- Removable inner door glasses
- **Pyrolitic cleaning**

Storage compartment beneath the oven

St/steel feet and black plinth provided

### HOB



- 4 burners
- Rear left: 1.75 kW
- Front left: Ultra Rapid 4.0 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: 3.0 kW
- Conventional: 0.89 kW/h
- Forced air convection: 1.09 kW/h
- 13 Amp power supply required

### STANDARD ACCESSORIES:

Roasting/grill pan  
Extra deep tray  
Grill mesh  
Chrome shelf

**NB: This model supersedes the SUK61MPX5**



## Functions



## Options

- **PRTX** - Pizza stone with handles
- **KIT60PX** - Splash back for Pyrolitic SUK

- **GT1T-1** - Pair fully extractable telescopic shelves
- **GT1P-1** - Pair partially extractable telescopic shelves
- **PALPZ** - Folding Pizza Shovel
- **TBX6090** - Teppanyaki grill plate
- **WOKGHU** - Wok Support

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oven type: multifunction thermo-ventilated pyrolytic self-cleaning

## Main Oven



### 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.



### Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



### 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.



### CIRCOGAS / FAN WITH LOWER ELEMENT:

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. 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.



### 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 grill element:

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for 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.



### ECO:

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



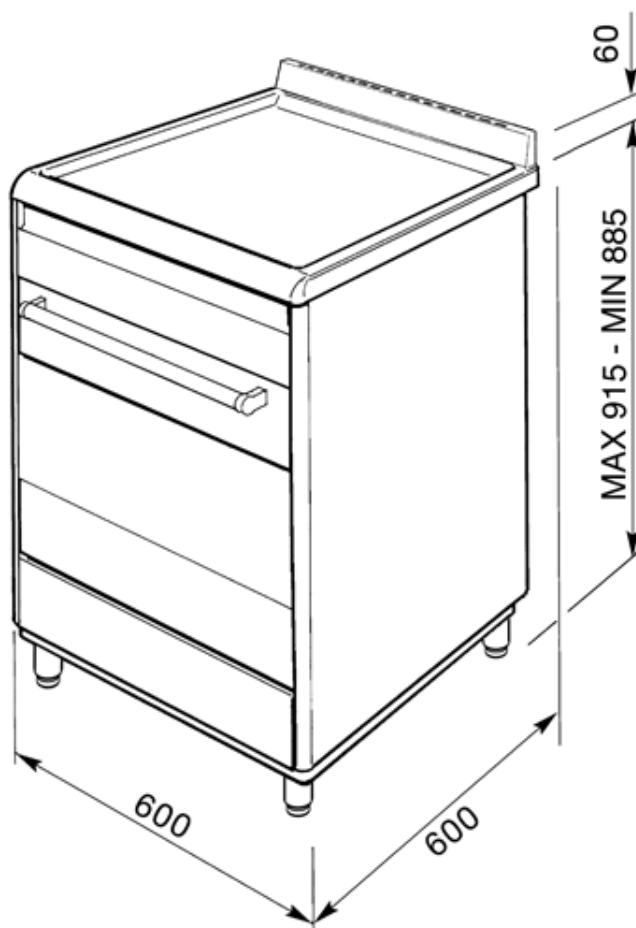
### Pyrolytic:

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.



## SUK61PX8

Concert range  
60 cm  
stainless steel  
hob type: gas  
oven type: multifunction thermo-ventilated pyrolitic self-cleaning  
energy rating A



NB: Height with plinth installed is fixed at 900mm

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