

SUK62CMX8

60CM "Concert" Cooker with Double Oven and Ceramic hob
Energy rating AA

EAN13: 8017709149802

MAIN OVEN



- Circulaire
- **Oven capacity: gross - 68 litres, net - 61 litres**
- Digital electronic clock/programmer
- Air cooling system
- Removable inner door glasses
- Forced air convection (main oven) 0.79kW/h

AUXILIARY OVEN



- 4 functions
- Oven capacity: gross - 40 litres, net - 35 litres
- Air cooling system
- Closed door grilling
- Conventional (auxiliary oven) 0.74kW/h

HOB



4 "High-light" cooking zones, including 2 dual

- Rear left: Ø 145mm, 1.2 kW
- Front left: Ø 120/210mm, 0.75/2.2 kW
- Rear right: Ø 170/265mm, 1.4/2.2 kW
- Front right: Ø 180mm, 1.8 kW
- Residual heat indicators
- Automatic safety cut-out
- Nominal power: 12.8 kW
- Power supply required: dedicated cooker circuit fused at 30Amp

STANDARD ACCESSORIES:

Main oven:
Extra deep tray
Grill mesh
Chrome shelf



Auxiliary oven:
Grill mesh
Chrome shelf
Non-stick tray
Roof liner

NB This model replaces the SUK62CMX5

Functions



Main Oven



Auxiliary Oven

Options

- **PRTX** - Pizza stone with handles
- **GT1T-1** - Pair fully extractable telescopic shelves
- **GT1P-1** - Pair partially extractable telescopic shelves
- **PALPZ** - Folding Pizza Shovel
- **KIT60X** - Kit splash back
- **PC60** - Stay clean liners for 60 litre cavities

Smeg (UK) Limited
3 Milton Park, Abingdon
Oxon OX14 4RN
Tel. +44 (0)844 557 9907
Fax +44 (0)844 557 9337



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.

Auxiliary Oven



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.



Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



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.



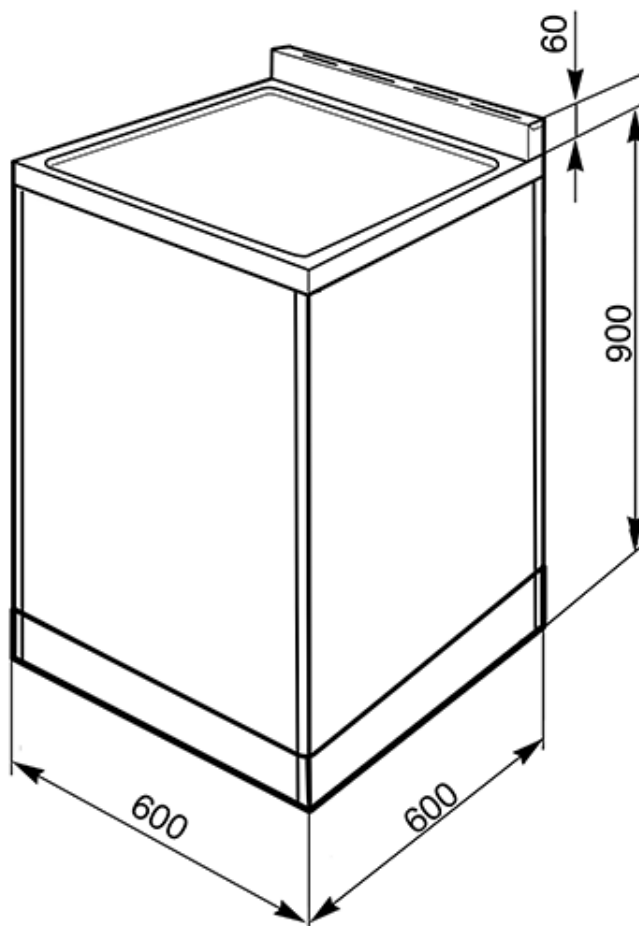
Half grill:

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.



SUK62CMX8

Concert range
60 cm
stainless steel
hob type: ceramic
oven type: electric multifunction + electric static
energy rating A++



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