

SUK91CMX9

90cm "Concert" Cooker with Multifunction Oven
and Ceramic hob, St/steel
Energy rating A

EAN13: 8017709217372

MAIN OVEN



- 8 functions
- Oven capacity: gross - 126 litres, net - 115 litres
- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- Removable inner door glass
- Easy clean enamel interior
- 5 cooking levels
- Metal side supports
- Triple glazed removable door
- End of cooking acoustic alarm
- Storage compartment beneath the oven
- Black plinth provided

HOB

- 5 radiant 'High-Light' zones, including
- Front right: Ø 147mm, 2.30 kW
- Rear right: Ø 197mm, 1.30 kW
- Central dual zone: Ø 170/265mm, 2.30 kW
- Rear left: Ø 212mm, 2.30 kW
- Front left: Ø 147mm, 1.30 kW
- Residual heat indicators
- Automatic safety cut-out
- Nominal power: 11.80 kW
- Power supply required: dedicated cooker circuit fused at 30Amp

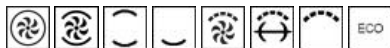
"This calculation has been completed in line with the current guidelines of the N.I.T and endorsed by Electrical Safety First. This national recognised formula is called 'Diversity factor'"

STANDARD ACCESSORIES:

1 x Extra deep tray (40mm deep)
1 x Roasting/grill pan (20mm deep)
2 x Chrome shelves
Rotisserie kit

NB: This model supersedes the SUK91CMX8

Functions



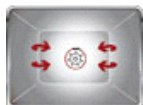
Main Oven



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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.



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.



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.



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.



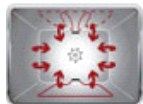
Rotisserie with full grill:

These symbols allow use of the rotisserie with full grill.



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.

