

## SUK92MX9

90CM "Concert" Cooker with Double Oven  
and Gas hob, Stainless Steel  
Energy rating AA

ONLY AVAILABLE FROM SELECTED DEALERS

EAN13: 8017709172305

MAIN OVEN



- 7 functions inc. Circulaire element with fan
- **Oven capacity: gross - 79 litres, net - 70 litres**
- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- Removable inner door glasses
- **Vapor clean**
  - Conventional: 0.85kWh
  - Forced air convection: 0.99kWh

AUXILIARY OVEN (static oven)



- 4 functions inc. upper and lower element
- Oven capacity: gross - 39 litres, net - 35 litres
- Air cooling system
- Closed door grilling
- Conventional: 0.74kWh

Storage compartment beneath the ovens

St/steel feet and black plinth provided

HOB



- 5 burners
- Rear left: 1.8 kW
- Front left: Rapid 3.0 kW
- Centre: Ultra rapid 3.5 kW
- Rear right: 1.8 kW



- Front right: 1.0 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG
- Nominal Power: 4.3 kW
- 13 Amp power supply required

#### STANDARD ACCESSORIES:

Main oven:

Roasting/grill pan

Extra deep tray

Grill mesh

Chrome shelf

Auxiliary oven:

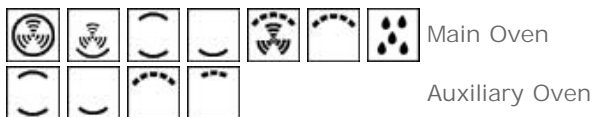
Grill mesh

Chrome shelf

Non-stick tray

**NB: This model supersedes the SUK92MX8**

## Functions



## Options

- **PC68** - Stay clean liners for 68 litre cavities
- **PRTX** - Pizza stone with handles
- **KIT90X** - St/steel splash back
- **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
- **PR7A2** - Plate Rack (for use in Auxiliary Oven)

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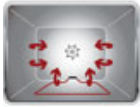


## Main Oven



### 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.



### 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.



### 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.



### 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

## 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.

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**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.

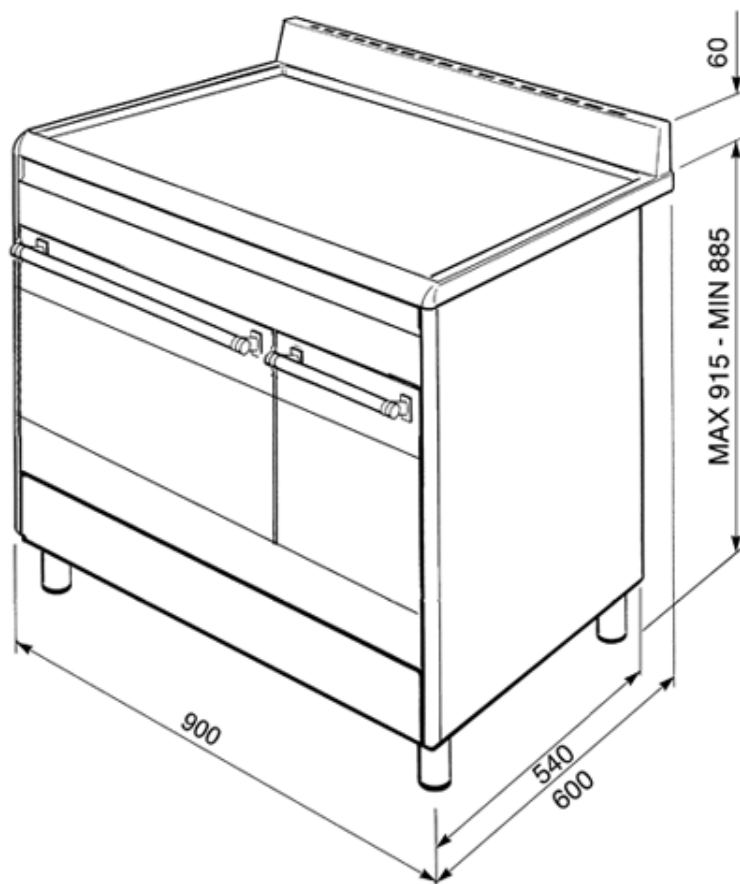
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## SUK92MX9

Concert range  
90 cm  
stainless steel  
hob type: gas

oven type: electric multifunction + electric static  
energy rating A+A



NB: Height with plinth installed is fixed at 900mm

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