

SY93 New product

90cm "Symphony" Dual fuel 3 cavity Cooker with Gas hob, Stainless Steel
Energy rating AB

ONLY AVAILABLE FROM SELECTED DEALERS

EAN13: 8017709202132

MAIN OVEN - LOWER LEFT



9 cooking functions Inc Circulaire element with fan:>

- Oven capacity: gross - 68 litres, net - 61 litres
- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Roof liner
- 4 cooking levels
- Easy clean enamel interior

TALL AUXILIARY OVEN – RIGHT



- Oven capacity: gross - 69 litres, net - 62 litres
- Circulaire element with fan
- 9 cooking levels
- Double glazed removable door
- Air cooling system
- Easy clean enamel interior

GRILL COMPARTMENT – TOP LEFT



- Oven capacity: gross - 41 litres, net - 36 litres
- 2 cooking levels
- Triple glazed removable door
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- Roof liner

HOB:



- 6 gas burners
- Front right: 1.8 kW
- Rear right: 2.9 kW
- Front centre: 1.0 kW
- Rear centre: 1.8 kW
- Rear left: 1.0 kW
- Front left: - UR 4.2 kW



- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG
- Nominal power: 8.5 kW
- Power supply required: dedicated cooker circuit fused at 30Amp

STANDARD ACCESSORIES:

Main oven: 40mm deep tray, grill mesh, 2 x chrome shelves, telescopic shelf set (partial extraction)

Auxiliary oven: Chrome shelf, plate rack.

Grill compartment: 40mm deep tray, chrome shelf.

Wok support for hob.

Functions

									Main Oven
									Auxiliary Oven
									Grill

Options

- **GT1T-1** - Pair fully extractable telescopic shelves
- **GT1P-1** - Pair partially extractable telescopic shelves
- **PALPZ** - Folding Pizza Shovel
- **PRTX** - Pizza stone with handles



Main Oven



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.



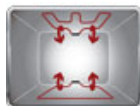
Circulaire:

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 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.



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.



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.



Vapour clean with lower element:

this function has 2 uses, one to cook foods with bottom heat only where no browning is required. Alternatively it is an Eco friendly cleaning system called vapour clean. To enable this system to operate, a small amount water & detergent is sprayed around the cavity and heated to create vapour using the bottom element.



Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.

Auxiliary 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.

Grill



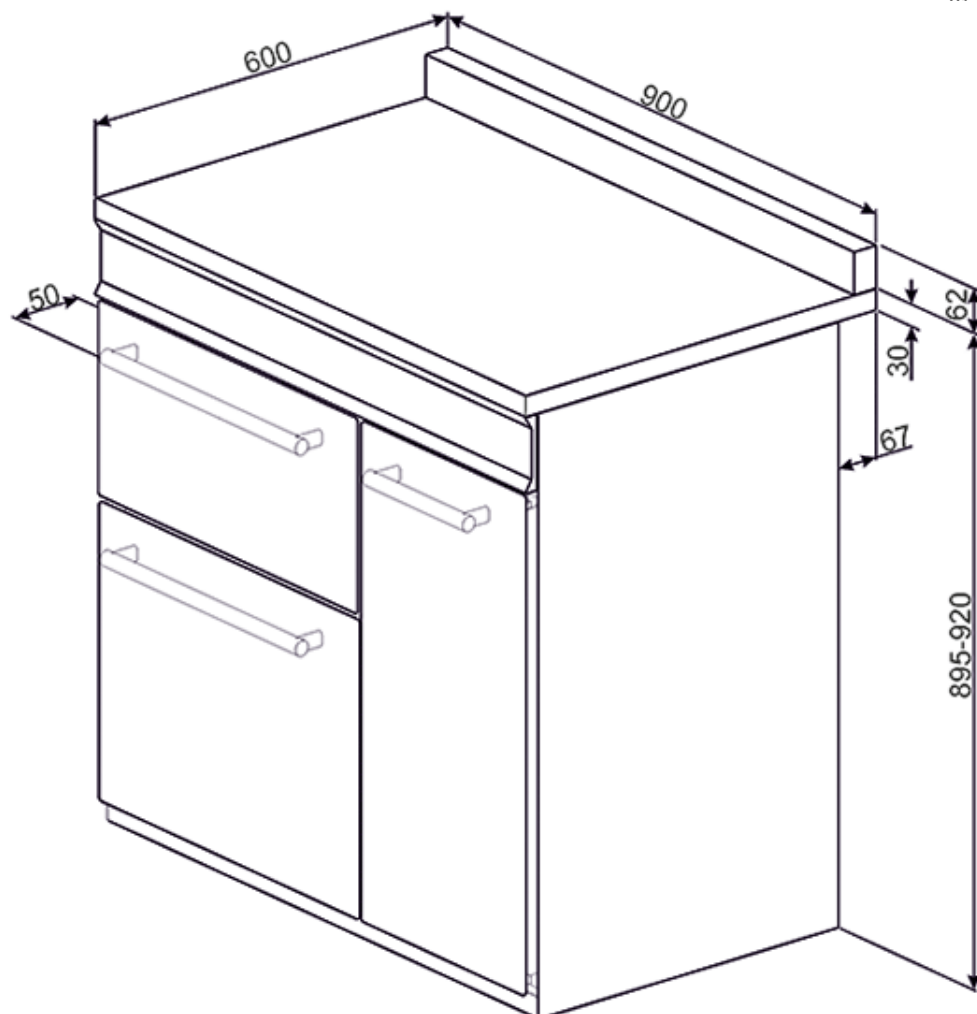
Grill element:

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.



SY93

Symphony
90 cm
stainless steel
hob type: gas+electric
oven type: 2 electric + separate grill compartment
energy rating A+B



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