

SUK61MX9 New product

60cm "Concert" Cooker with multifunction Oven
and Gas hob, St/steel
Energy rating A

EAN13: 8017709268336

OVEN



- 7 functions

Oven capacity: gross - 79 litres, net - 70 litres

- Usable cavity space dimensions (HxWxD): 360x444x425mm
- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 5 cooking levels, metal side supports
- Removable inner door glasses

Vapor clean

Storage compartment beneath the oven

Silver feet and black plinth provided

HOB



- 4 burners
- Front left: Ultra rapid 3.5 kW
- Rear left: 1.75 kW
- Rear right: 1.75 kW
- Front right: 1.0 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Nominal Power: 2.3 kW

- 13 Amp power supply required

STANDARD ACCESSORIES:

Extra deep tray

Grill mesh

Chrome shelf



Functions



Options

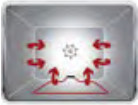
- **KIT60X** - Kit splash back
- **PC68** - Stay clean liners for 68 litre cavities
- **TBX6090** - Teppanyaki grill plate
- **WOKGHU** - Wok Support

- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel

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Main Oven



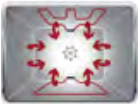
FAN WITH LOWER ELEMENT/ CIRCOGAS:

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. 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.



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 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.



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.



ECO:

The combination of the grill, fan (if present) and lower element is particularly suitable for cooking 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.

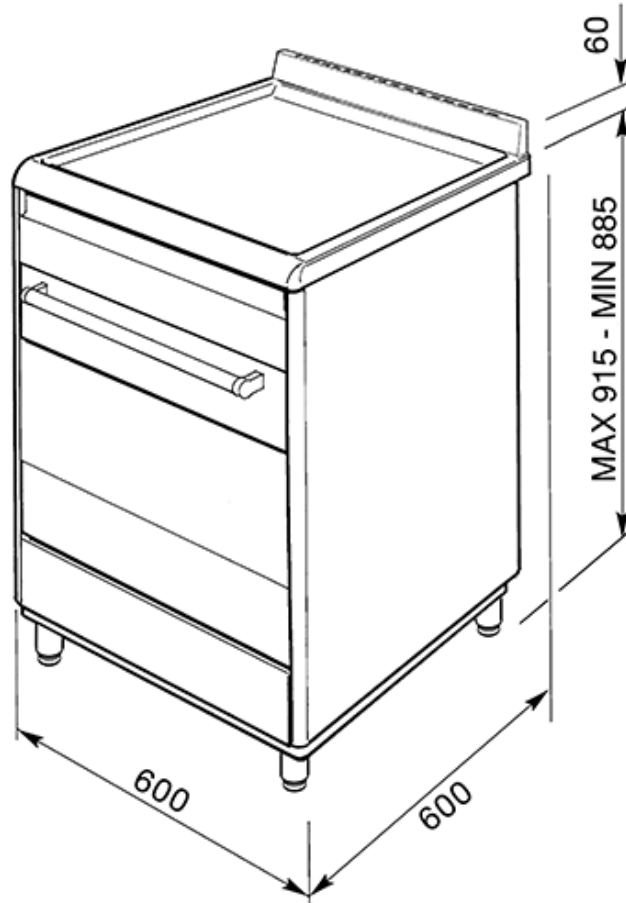


Vapor clean
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SUK61MX9

Concert range
60 cm
stainless steel
hob type: cookers with gas hob
oven type: electric
energy rating A



NB: Height with plinth installed is fixed at 900mm

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