

# SUK61MBL9

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709268343
Energy efficiency class	A









## Aesthetics



Aesthetics	Classic	Colour of buttons	Silver
Series	Concert	No. of controls	6
Colour	Black	Serigraphy colour	Silver
Design	Standard	Handle	Smeg Classic
Door	With 2 horizontal strips	Handle Colour	Brushed stainless steel
Upstand	Yes	Glass type	Stopsol
Type of pan stands	Cast Iron	Feet	Silver
Hob colour	Stainless steel	Plinth	Black
Command panel finish	Enamelled metal	Storage compartment	Door
Control knobs	Smeg Classic	Logo	Embossed
Controls colour	Stainless steel	Logo position	Facia below the oven
Display	electronic 5 buttons		

## Programs / Functions

No. of cooking functions	6
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 ECO	 Large grill	 Fan assisted base

### Cleaning functions

 Vapor Clean
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## Hob technical features



**Total no. of cook zones** 4

Front left - Gas - UR - 3.50 kW

Rear left - Gas - Semi Rapid - 1.75 kW

Rear right - Gas - Semi Rapid - 1.75 kW

Front right - Gas - AUX - 1.00 kW

**Type of gas burners** Standard

**Automatic electronic ignition** Yes

**Gas safety valves** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 1

**Fan number** 1

**Net volume of the cavity** 70 litres

**Gross volume, 1st cavity** 79 l

**Cavity material** Easy clean enamel

**Shelf positions** 5

**Type of shelves** Metal racks

**Light type** Halogen

**Light power** 40 W

**Cooking time setting** Start and Stop

**Light when oven door is open** Yes

**Door opening** Flap down

**Removable door** Yes

**Full glass inner door** Yes

**Removable inner door** Yes

**Total no. of door glasses** 3

**No. of thermo-reflective door glasses** 1

**Safety Thermostat** Yes

**Cooling system** Tangential

**Usable cavity space dimensions (HxWxD)** 360X460X425 mm

**Temperature control** Electro-mechanical

**Lower heating element power** 1200 W

**Upper heating element - Power** 1000 W

**Grill element** 1700 W

**Large grill - Power** 2700 W

**Circular heating element - Power** 2000 W

**Grill type** Electric

## Options Main Oven

**Timer** Yes

**End of cooking acoustic alarm** Yes

**Minimum Temperature** 50 °C

**Maximum temperature** 260 °C

## Accessories included for Main Oven & Hob

**Moka stand** 1

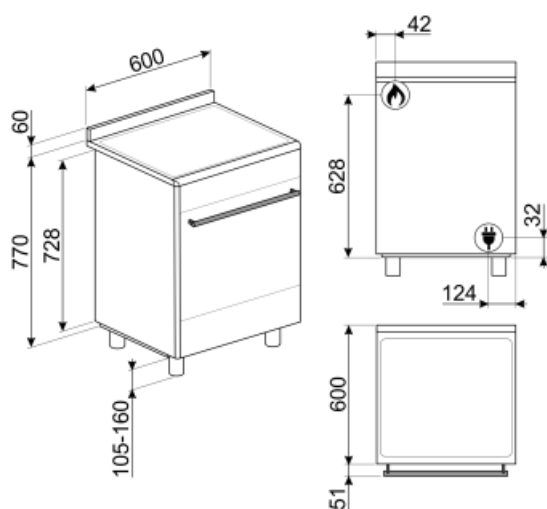
**Rack with back and side stop** 1

**40mm deep tray** 1

**Grill mesh** 1

## Electrical Connection

Plug	(G) UK e Singapore	Type of electric cable installed	Yes, Single phase
Max Power Draw	2800 W	Power supply cable length	120 cm
Current	13 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles



## Not included accessories



### PPX6090

Stainless steel grill plate suitable for 90 cm Concert cookers



### SFLK1

Child lock



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### BG6090-1

Cast iron grill plate suitable for Concert cookers



### BN620-1

Enamelled tray, 20mm deep



### KITPDQ

Height reduction feet (850 mm), stainless steel, for cookers



### BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



### AIRFRY

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm  
Material: Stainless steel AISI 430 polished



### BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



### KITH95

Height extension kit (950 mm), stainless steel



### PPX6090-1

Stainless steel Teppanyaki grill plate suitable for 90cm Concert cookers



### AL60

Upstand suitable for 60 cm Concert cookers with gas hob

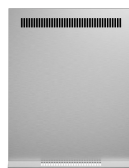


### STONE

Rectangular refractory stone. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions: L42 x H1,8 x P37,5 cm.

**PALPZ**

Pizza shovel with fold away handle  
width: 315mm length : 325mm

**KITP60X9**

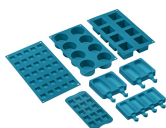
Splashback, 90 cm, stainless steel,  
suitable for pyrolytic Concert cookers

**GTT**

**\*\*Totally extractable telescopic guides  
(1 level)\*\*** Extraction: 433 mm Material:  
Stainless steel AISI 430 polished



















**BN640**

Enamelled tray, 40mm deep

**SMOLD**

Set of 7 silicone moulds for ice creams,  
ice lollies, pralines, ice cubes or to  
portion food. Usable from -60°C to  
+230°C

## Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		Air cooling system: to ensure a safe surface temperatures.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		Triple glazed doors: Number of glazed doors.
	Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.		Circogas: 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.
	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 pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
	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 and lower element is particularly suitable for cooking small quantities of food.
	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
	The inner door glass: can be removed with a few quick movements for cleaning.		Side lights: Two opposing side lights increase visibility inside the oven.
	The oven cavity has 5 different cooking levels.		Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.		The capacity indicates the amount of usable space in the oven cavity in litres.

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## Benefit

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### True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

### Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

### Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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### Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

### Isothermic Cavity

The best cooking performance at the highest energy efficiency

### Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

### Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

### Buttons control

Easy and intuitive timer setting with a simple buttons

### Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

### Removable inner glass

Internal door glasses are easily removable for complete cleaning

### Multilevel cooking

Several cooking levels allow maximum flexibility of use

#### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

#### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

#### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

#### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

#### **Storage compartment**

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils