

## SUK62MX8

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

EAN13: 8017709144968

### MAIN OVEN



- Circulaire

**Oven capacity: gross - 68 litres, net - 61 litres**

- Digital electronic clock/programmer
- Air cooling system
- Removable inner door glasses
- Forced air convection (main oven) 0.79kW/h

### AUXILIARY OVEN



- 4 functions
- Oven capacity: gross - 40 litres, net - 35 litres
- Air cooling system
- Closed door grilling
- Conventional (auxiliary oven) 0.74kW/h

### HOB



- 4 burners
- Rear left: 1.8 kW
- Front left: Ultra rapid 4.0 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: 5.4 kW**

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement

### STANDARD ACCESSORIES:

Main oven:  
Extra deep tray  
Grill mesh  
Chrome shelf

Auxiliary oven:  
Grill mesh  
Chrome shelf  
Non-stick tray

**NB: This model supersedes the SUK62MFX5**



## Functions



Main Oven



Auxiliary Oven

## Options

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- **PRTX** - Pizza stone with handles
- **KIT60X** - Kit splash back
- **PALPZ** - Folding Pizza Shovel
- **TBX6090** - Teppanyaki grill plate
- **WOKGHU** - Wok Support
- **PC60** - Stay clean liners for 60 litre cavities

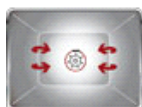
## Versions

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- **SUK62MBL8** - 60cm "Concert" cooker with double oven and gas hob, Black



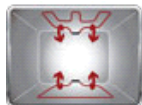
## Main Oven



### 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.

## 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.



### Half grill:

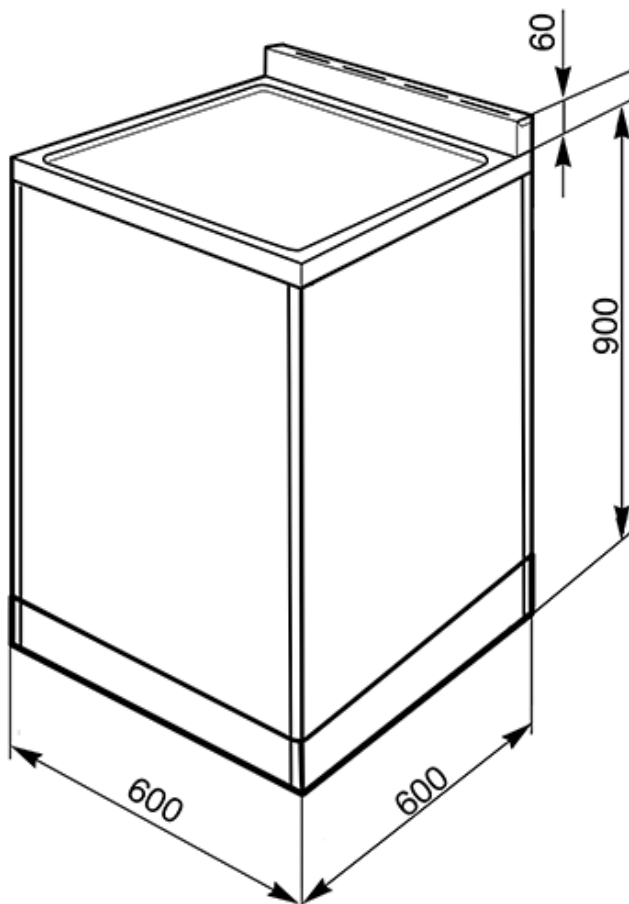
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## SUK62MX8

Concert range  
60 cm  
stainless steel  
hob type: gas

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



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