

SUK62CBL8

60cm "Concert" Cooker with Double Oven and Ceramic hob, Black
Energy rating AA

AVAILABLE WHILST STOCKS LAST!

EAN13: 8017709149819

MAIN OVEN



- Circulaire

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

- Usable cavity space dimensions (HxWxD): 316x444x425mm
- Digital electronic clock/programmer
- Air cooling system
- Removable inner door glasses
- Forced air convection (main oven) 0.79 kWh

AUXILIARY OVEN



- 4 functions
- Oven capacity: gross - 40 litres, net - 35 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm
- Air cooling system
- Closed door grilling
- Conventional (auxiliary oven) 0.74kWh

HOB



4 "High-light" cooking zones, including 2 dual

- Rear left: Ø 145mm, 1.2 kW
- Front left: Ø 120/210mm, 0.75/2.2 kW
- Rear right: Ø 170/265mm, 1.4/2.2 kW
- Front right: Ø 180mm, 1.8 kW
- Residual heat indicators
- Automatic safety cut-out

Nominal power: 12.8 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 replaces the SUK62CBL5

Functions



Main Oven



Auxiliary Oven

Options

- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **KIT60X** - Kit splash back



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:

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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Concert range

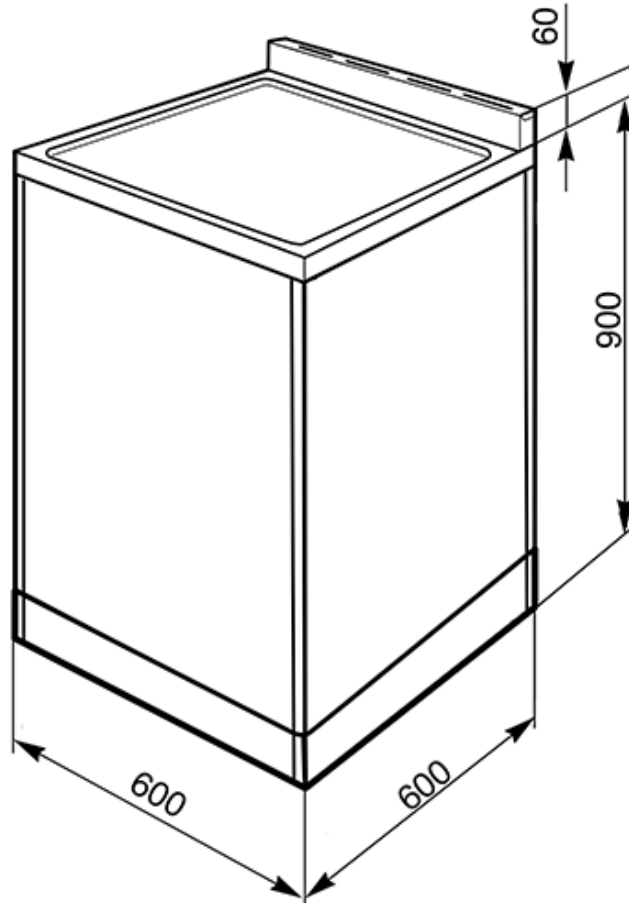
60 cm

black

hob type: cookers with ceramic hob

oven type: electric

energy rating A+A



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