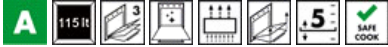


SUK91MFX9

90cm "Concert" Cooker with Multifunction Oven and Gas hob, Stainless Steel
Energy rating A

EAN13: 8017709215040

MAIN OVEN



- 9 functions inc. Circulaire element with fan

Oven capacity: gross - 129 litres, net - 115 litres

- Usable cavity space dimensions (HxWxD): 371x724x418mm
- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- Removable inner door glasses
- Easy clean enamel interior
- 5 cooking levels
- Metal side supports
- Triple glazed removable door glass

Double fan

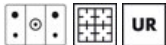
- End of cooking acoustic alarm

Vapor clean function

Storage compartment beneath the oven

Black plinth provided

HOB



- 5 burners
- Rear left: 1.8 kW
- Front left: Rapid 2.9 kW
- Centre: 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: 3.20 kW

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

STANDARD ACCESSORIES:

- 1 x Extra deep tray (40mm deep)
- 1 x Roasting/grill pan (20mm deep)
- 2 x Chrome shelves
- Rotisserie kit

Functions



Options

- **PPR9** - Rectangle refractory pizza stone without handles

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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.



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 of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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.



Rotisserie with full grill:

These symbols allow use of the rotisserie with full grill.



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.



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.



ECO:

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

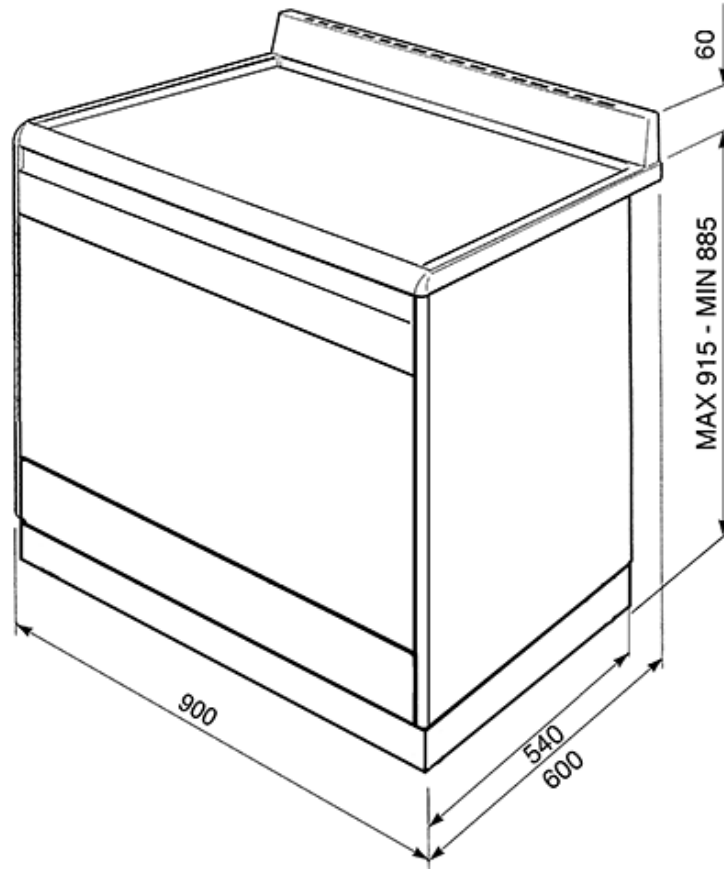


Vapor clean
Vapor clean



SUK91MFX9

Concert range
90 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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