

SUK81MBL8

80cm "Concert" Cooker with Multifunction Oven
and Gas hob, Black
Energy rating B

EAN13: 8017709194376

AVAILABLE WHILST STOCKS LAST!

MAIN OVEN



- 9 functions
- Oven cavity: gross - 90 litres, net - 80 litres
- Digital electronic clock/programmer
- Extra wide oven
- Air cooling system
- Variable grill
- Rotisserie
- Closed door grilling
- Storage compartment beneath the oven

HOB



- 5 burners
- Rear left: 1.75 kW
- Front left: Rapid 2.5 kW
- Centre: Ultra rapid 3.5 kW
- Rear right: 1.75 kW
- Front right: 1.0 kW
- Heavy duty cast iron pan stands
- Safety valves
- Automatic electronic ignition
- Adaptable for LPG

Nominal power: 3.0 kW

- 13 Amp power supply required

STANDARD ACCESSORIES:

Roasting/grill pan
2 Chrome shelves (1 doubles as grill mesh)
Non-stick tray
Rotisserie kit

Functions





Main Oven



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.



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.



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 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 and lower element is particularly suitable for cooking small quantities of food.



Rotisserie with full grill:

These symbols allow use of the rotisserie with full grill.



Snowflake:

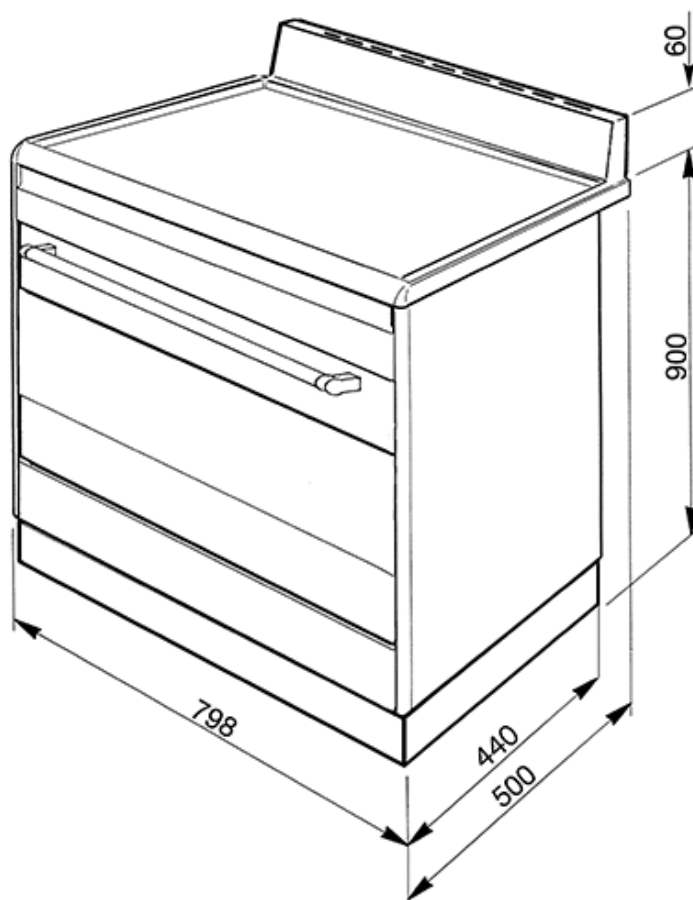
With the switch on this symbol, no heating is possible even if the thermostat is turned.



SUK81MBL8

Concert range
80x50 cm
black

hob type: cookers with gas hob
oven type: electric
energy rating B



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