

BU93P

90cm "Burghley" Dual fuel 3 cavity Cooker with Gas hob, Cream
Energy rating AB

EAN13: 8017709211356

MAIN OVEN - BOTTOM LEFT



- Oven capacity: gross - 68 litres, net 61 litres
- Usable cavity space dimensions (HxWxD): 316x444x425mm
- Digital electronic clock / programmer
- Viewing window

Side opening door

- Timer with end of cooking alarm
- Easy clean enamel interior
- 4 cooking levels, metal side supports
- Halogen oven light
- Air cooling system
- Removable inner door
- Double glazed removable door

AUXILIARY OVEN – RIGHT



- Oven capacity: gross – 69 litres, 62 litres
- Usable cavity space dimensions (HxWxD): 605x275x370mm
- Easy clean enamel interior
- 9 cooking levels, metal side supports

Side opening door

- Air cooling system
- Removable inner door
- Double glazed removable door

GRILL COMPARTMENT – TOP LEFT



- Oven capacity: gross – 41 litres, 35 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm
- Easy clean enamel interior
- 2 cooking levels, metal side supports
- Viewing window
- Halogen oven light
- Tilting grill
- Air cooling system
- Closed door grilling
- Full variable grill, max power 2700 W
- Removable inner door
- Double glazed removable door

HOB:





- 5 gas burners
- Front left: 2.90 kW
- Rear left: 1.80 kW
- Centre: Ultra rapid 4.00 kW
- Rear right: 1.80 kW
- Front right: 1.00 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Nominal power: 7.5 kW

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

STANDARD ACCESSORIES:

6 x Chrome shelves, 1 x plate rack ,1 x Grill mesh, 1 x Extra deep tray (40mm deep)

Functions



Main Oven



Auxiliary Oven



Grill

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



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.

Grill



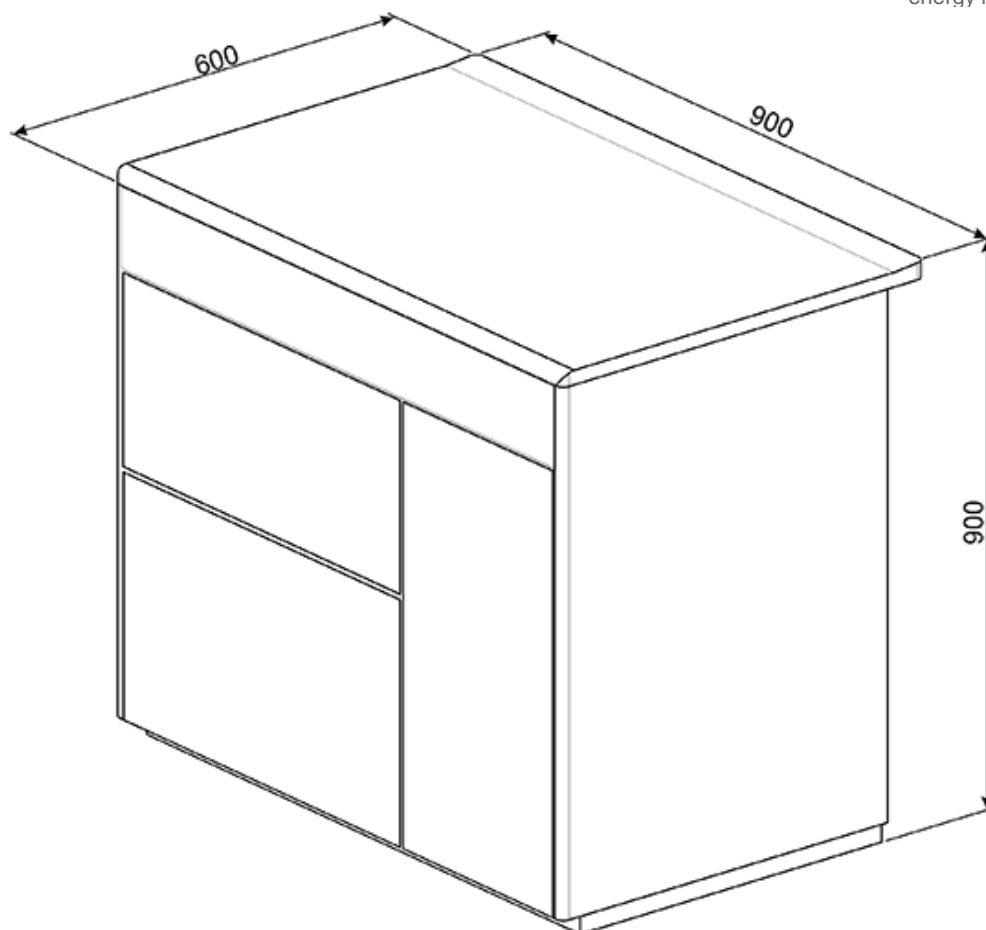
Grill element:

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.



BU93P

90 cm
cream
hob type: cookers with gas hob
oven type: electric
energy rating A+B



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