



SPR24UGGX





Cooker size	24"
Type of main oven	Gas with gas grill
EAN code	8017709301446



Aesthetics

			
Serie	Professional	Type of control setting	Control knobs
Colour	Stainless steel	Control knobs	Smeg new design with knurled ferrule
Finishing	Satin	No. of controls	6
Front panel color	Stainless steel	Handle	Smeg new design with knurled handle
Hob colour	Black enamel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Storage compartment	Door

Programs / Functions

No. of cooking functions		3
Traditional cooking functions		
 Large grill	 Base	 Fan assisted bottom
Other functions		
 Defrost by time		

Hob technical features

Total no. of cook zones	4
Front left	3.5 kW - 12000 BTU
Rear left	2.90 kW - 10000 BTU

Rear right - 2.90 kW - 10000 BTU

Front right - 5.30 kW - 18000 BTU

Automatic electronic ignition Yes

Gas safety valves Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



No. of lights 1
Fan number 1
Gross volume, 1st cavity 2.79 cu. ft.
Cavity material Ever Clean enamel
No. of shelves 5
Light type Halogen
Light Power 40 W

Removable door Yes
Removable inner door Yes
Total no. of door glasses 3
Cooling system Tangential
Grill type Gas
Soft Close system Yes

Options Main Oven

Minimum Temperature 250 °F

Maximum temperature 500 °F

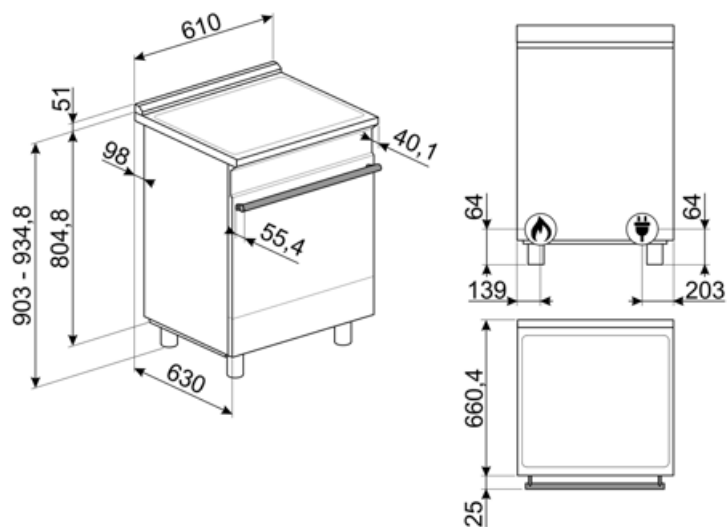
Accessories included for Main Oven & Hob

Oven grid with stop, tray support 2

Electrical Connection

Plug (B) NEMA 5-15P
Current 1 A
Circuit breaker 15 A
Voltage 120 V

Type of electric cable installed Yes, Single phase
Power supply cable length 59 1/16 "
Frequency 60 Hz



Compatible Accessories



GRM

Coffee machine support



KITTKSPR24

Plinth, 90cm, three sides, black, suitable for SPR cookers 24"



SFLK1

Child lock



WOKGHU

Cast iron WOK Support



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



















Alternative products



SPR24UGGAN

Colour: Stainless steel

Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		Knobs control
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: Manual defrost function. At the end of the set duration, the function stops.
	Triple glazed doors: Number of glazed doors.		Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking
	Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.
	Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.		Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.		The inner door glass: can be removed with a few quick movements for cleaning.
	Side lights: Two opposing side lights increase visibility inside the oven.		Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.
	The oven cavity has 5 different cooking levels.		Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.		The capacity indicates the amount of usable space in the oven cavity in litres.

Benefit (TT)

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Knobs control

Easy and intuitive timer setting with a elegant knobs

Storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Soft close

The door is equipped with a specific system for silent closing

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat