

SPR24UGGX

| | |
|---------------------------|--------------------|
| Cooker size | 24" |
| Type of main oven | Gas with gas grill |
| Cleaning system main oven | Vapor Clean |
| EAN code | 8017709301446 |



Aesthetics



| | |
|---------------------------|-----------------|
| Serie | Professional |
| Colour | Stainless steel |
| Finishing | Satin |
| Front panel color | Stainless steel |
| Hob colour | Black enamel |
| Type of pan stands | Cast Iron |

| | |
|--------------------------------|--------------------------------------|
| Type of control setting | Control knobs |
| Control knobs | Smeg new design with knurled ferrule |
| No. of controls | 6 |
| Handle | Smeg new design with knurled handle |
| Handle Colour | Brushed stainless steel |
| Storage compartment | Door |

Programs / Functions

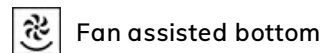
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|--------------------------------------|---|
| No. of cooking functions | 3 |
| Traditional cooking functions | |



Large grill

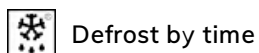


Base



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 | Burner caps | Matt black enamelled |
| Gas safety valves | Yes | | |

Main Oven Technical Features



| | | | |
|---------------------------------|-------------------|----------------------------------|------------|
| No. of lights | 1 | Removable door | Yes |
| Fan number | 1 | Removable inner door | Yes |
| Gross volume, 1st cavity | 2.79 cu. ft. | Total no. of door glasses | 3 |
| Cavity material | Ever Clean enamel | Cooling system | Tangential |
| No. of shelves | 5 | Grill type | Gas |
| Light type | Halogen | Soft Close system | Yes |
| Light Power | 40 W | | |

Options Main Oven

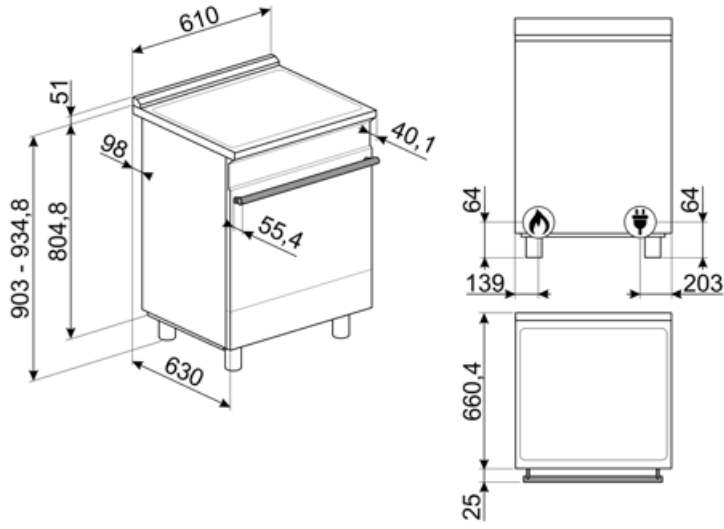
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|----------------------------|--------|----------------------------|--------|
| Minimum Temperature | 250 °F | Maximum temperature | 500 °F |
|----------------------------|--------|----------------------------|--------|

Accessories included for Main Oven & Hob

| | |
|--|---|
| Oven grid with stop, tray support | 2 |
|--|---|

Electrical Connection

| | | | |
|------------------------|----------------|---|-------------------|
| Plug | (B) NEMA 5-15P | Type of electric cable installed | Yes, Single phase |
| Current | 15 A | Power supply cable length | 47 1/4 " |
| Circuit breaker | 15 A | Frequency | 60 Hz |
| Voltage | 120 V | | |



Not included accessories



GRM

Coffee machine 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.



KITTKSPR24

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



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.



SFLK1

Child lock



WOKGHU





















Cast iron WOK Support

Alternative products

SPR24UGGAN

Colour: Stainless steel

Symbols glossary

| | |
|--|--|
|  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p> |  <p>Installation in column: Installation in column</p> |
|  <p>Knobs control</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p> |  <p>Triple glazed doors: Number of glazed doors.</p> |
|  <p>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</p> |  <p>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.</p> |
|  <p>Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobbler and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.</p> |  <p>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.</p> |
|  <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p> |  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p> |
|  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p> |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |
|  <p>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.</p> |  <p>The oven cavity has 5 different cooking levels.</p> |
|  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p> |  <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p> |
|  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |

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

Vapor Clean

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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)

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