

SPR24UGGX

Range size Main oven Cleaning system - Main oven EAN code 24" Gas with grill VaporClean 8017709301446



Aesthetic





Series Professional
Color Stainless steel
Finishing Satin
Front panel color Stainless steel

Cooktop color Black enamel
Grates Cast Iron

Control setting type Control knobs
Control knobs Pro-style control knobs

No. of controls

HandleRobust knurled handleHandle colorBrushed stainless steelStorage compartmentStorage drawer

Programs / Functions

No. of cooking functions Traditional cooking functions

·-·

Large grill



Bottom



Convection bottom

Other functions



Defrost by time

Cooktop technical features

Cooking zones 4

Front-left - 3500 W - 12000 BTU Rear-left - 2900 W - 10000 BTU Rear-right - 2900 W - 10000 BTU

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Front-right - 5300 W - 18000 BTU

Automatic gas ignition Yes Gas safety valves Yes

Burner caps

Enameled matte black

Yes, Single phase

Main Oven Technical Features













No. of lights Fan number

Volume 2.79 cu. ft.

Cavity material EverClean enamel

No. of shelves

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

Main oven options

Minimum Temperature 250 °F Maximum temperature 500 °F

Included accessories

Oven wire rack

2

Electrical Connection

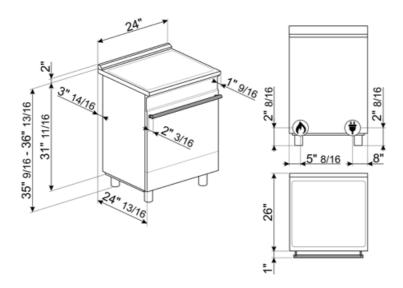
Plug (B) NEMA 5-15P

Current 1 A Circuit breaker 15 A Voltage 120 V Type of electric cable

installed

Power cord length 59 1/16 " 60 Hz Frequency







Compatible Accessories



Gas hobs moka support

KITTKSPR24



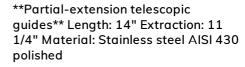
Plinth, 3 sides, 900mm, SPR cookers 24", black

SFLK1



Child lock

GTP



PALPZ



Pizza shovel with fold away handle width: 315mm length: 325mm

WOKGHU



Cast-Iron WOK Support



Alternative products



SPR24UGGAN

Color: Stainless steel



Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.	Φ	Knobs control
!!!	Air cooling system: to ensure a safe surface temperatures.	***	Defrost by time: with this function the time of thawing of foods are determined automatically.
13	Triple glazed doors: Number of glazed doors.		Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.
*)	Circogas: 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. 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.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.	(Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
夕	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.
Ö	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.
<u>.5</u>	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.
UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.	٧	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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The capacity indicates the amount of usable

space in the oven cavity in litres.

70 lt



Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

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

Removalble 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

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)

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

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