

# SPR30UGGX

Cooker size	30"
Hob type	Gas
Type of main oven	Gas with gas grill
EAN code	8017709304423



## Aesthetics



<b>Serie</b>	Professional	<b>Control knobs</b>	Smeg new design with knurled ferrule
<b>Colour</b>	Stainless steel	<b>No. of controls</b>	6
<b>Finishing</b>	Satin	<b>Serigraphy colour</b>	Black
<b>Front panel color</b>	Stainless steel	<b>Display</b>	Touch
<b>Logo position</b>	Facia below the oven	<b>Handle</b>	Smeg new design with knurled handle
<b>Hob colour</b>	Black enamel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of pan stands</b>	Cast Iron	<b>Feet</b>	Stainless steel
<b>Type of control setting</b>	Control knobs		

## Programs / Functions

No. of cooking functions 3

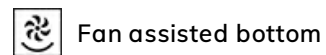
Traditional cooking functions



Large grill



Base



Fan assisted bottom

Other functions



Defrost by time

## Hob technical features

Total no. of cook zones 4

Front left - 3.51 kW - 12000 BTU

Rear left - 2.93 kW - 10000 BTU  
 Rear right - 2.93 kW - 10000 BTU  
 Front right - 5.27 kW - 18000 BTU

<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled
<b>Gas safety valves</b>	Yes		

## Main Oven Technical Features



<b>No. of lights</b>	1	<b>Light when oven door is open</b>	Yes
<b>Fan number</b>	1	<b>Removable door</b>	Yes
<b>Gross volume, 1st cavity</b>	4.56 cu. ft.	<b>Total no. of door glasses</b>	3
<b>Cavity material</b>	Ever Clean enamel	<b>Cooling system</b>	Tangential
<b>No. of shelves</b>	6	<b>Grill type</b>	Gas
<b>Light type</b>	Halogen	<b>Soft Close system</b>	Yes
<b>Light Power</b>	40 W		

## Options Main Oven

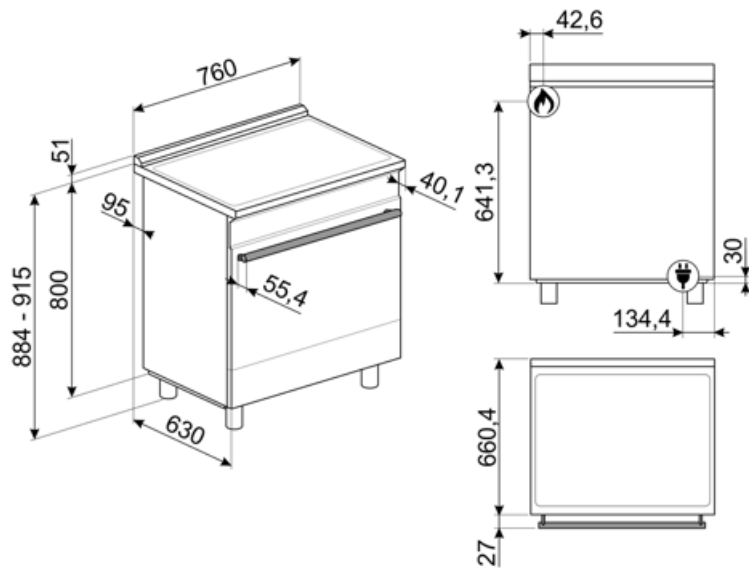
<b>Minimum Temperature</b>	250 °F	<b>Maximum temperature</b>	500 °F
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## Accessories included for Main Oven & Hob

<b>Oven grid with stop, tray support</b>	2
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## Electrical Connection

<b>Plug</b>	(B) NEMA 5-15P	<b>Type of electric cable installed</b>	Yes, Single phase
<b>Current</b>	15 A	<b>Power supply cable length</b>	59 1/16 "
<b>Circuit breaker</b>	15 A	<b>Frequency</b>	60 Hz
<b>Voltage</b>	120 V	<b>Terminal block</b>	3 poles



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## Compatible Accessories

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### GRM

Coffee machine support



### GT3T

Totally extractable telescopic guides



### KITTKSPR30

Plinth, 90cm, three sides, black, suitable for SPR cookers 30"



### 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



















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**SPR30UGGAN**

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>4.3 inch display with LED technology, usability with knobs + 3 touch keys</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, cobblers 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>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 6 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>

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## Benefit (TT)

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### **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

### **Touch control**

Easy and intuitive timer setting with a single touch

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **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

### **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)

### **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