

SPR30UGGX

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



Aesthetics



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

Programs / Functions

No. of cooking functions	3
Traditional cooking functions	

 Large grill	 Base	 Fan assisted bottom
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Other functions

 Defrost by time
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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

Automatic electronic ignition	Yes	Burner caps	Matt black enamelled
Gas safety valves	Yes		

Main Oven Technical Features



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

Options Main Oven

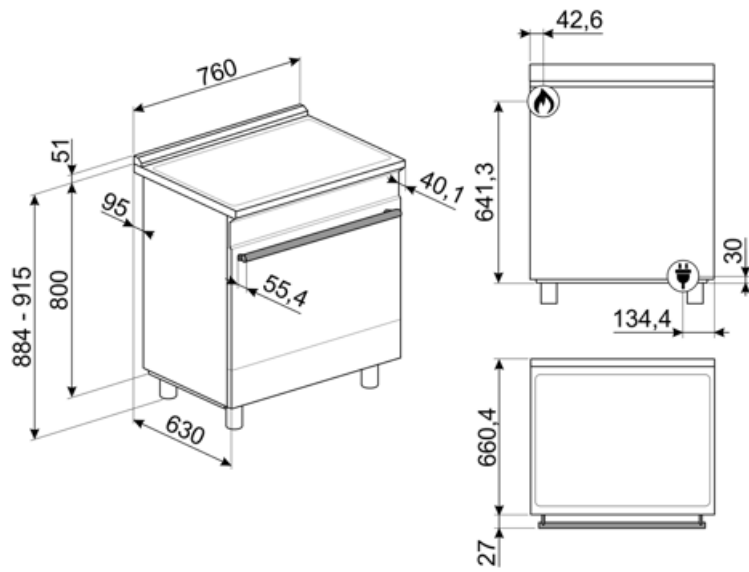
Minimum Temperature	250 °F	Maximum temperature	500 °F
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Accessories included for Main Oven & Hob

Oven grid with stop, tray support	2
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Electrical Connection

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



Not included accessories



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

Symbols glossary

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Installation in column: Installation in column</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, 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>Side lights: Two opposing side lights increase visibility inside the oven.</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>4.3 inch display with LED technology, usability with knobs + 3 touch keys</p>
 <p>Knobs control</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

Touch control

Easy and intuitive timer setting with a single touch

Single turbine

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

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

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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)