

SPR30UGGX

Range size 30" Cooktop type Gas

Main ovenGas with grillEAN code8017709304423



Aesthetic





SeriesProfessionalDisplayTouchColorStainless steelNo. of controls6FinishingSatinSilkscreen colorBlack

GratesCast IronHandleRobust knurled handleCooktop colorBlack enamelHandle colorBrushed stainless steelControl panel finishStainless steelFeetStainless steel

Control knobs Pro-style control knobs Logo position Fascia below the oven

3

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 - 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 gas ignition Yes

Gas safety valves Yes **Burner** caps

Enameled matte black

Yes

Main Oven Technical Features















Fan number 1

Volume Cavity material

No. of shelves

Light type **Light Power**

4.56 cu. ft.

EverClean enamel

Halogen 40 W

Light on when door is

open

Removable 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

Accessories included for main oven and cooktop

Oven grid with backstop, tray support

2

Electrical Connection

Plug (B) USA 120V

Current 15 A Circuit breaker 15 A 120 V Voltage

Type of electric cable

installed

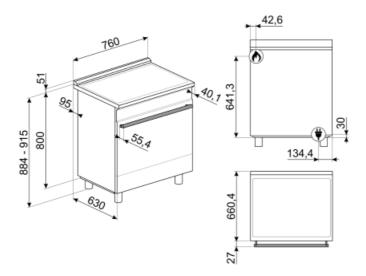
Power cord length Frequency Terminal block

Yes, Single phase

59 1/16 " 60 Hz 3 pins

7/1/2024 **SMEG SPA**







Not included accessories



SFLK1

Child lock

GT3T





Gas hobs moka support



PALPZ

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



PRTX

Refractary pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



WOKGHU

Cast-Iron WOK Support



KITTKSPR30

Plinth, 3 sides, 900mm , SPR cookers 30", black



Symbols glossary (TT)

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11.	+,4

Heavy duty cast iron pan stands: for maximum stability and strength.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



The oven cavity has 6 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.



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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)