SPR30UGMX

Cooker size	30"
Hob type	Gas
Type of main oven	Thermo-ventilated
EAN code	8017709316570



Aesthetics

Command panel finish	Stainless steel	**Type of pan stands**	Cast Iron
Aesthetic	SPR	**Type of control setting**	Control knobs
Logo	Assembled	**Control knobs**	Smeg new design with knurled ferrule
Colour	Stainless steel	**Controls colour**	Stainless steel
Logo position	Facia below the oven	**Serigraphy colour**	Black
Finishing	Satin	**Handle**	Smeg new design with knurled handle
Serie	Professional	**Handle Colour**	Brushed stainless steel
Hob colour	Black enamel		

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Small grill
- Large grill
- Fan grill (large)
- Fan assisted bottom
- Pizza

Other functions

- Defrost by time

Cleaning functions

 Vapor clean

Hob technical features

Total no. of cook zones 4
Front left - 12000 BTU
Rear left - 10000 BTU
Rear right - 10000 BTU
Front right - 18000 BTU

Main Oven Technical Features



No. of lights	2
Fan number	1
Gross volume, 1st cavity	4.56 cu. ft.
Cavity material	Ever Clean enamel
No. of shelves	6
Type of shelves	Metal racks
Light type	Halogen
Light Power	40 W
Cooking time setting	Minute minder
Removable door	Yes
Full glass inner door	Yes
Removable inner door	Yes
Total no. of door glasses	3
Cooling system	Tangential
Lower heating element power	1700 W
Upper heating element - Power	1200 W
Grill elememt	1700 W
Large grill - Power	2900 W
Circular heating element - Power	2700 W
Grill type	Electric
Soft Close system	Yes

Options Main Oven

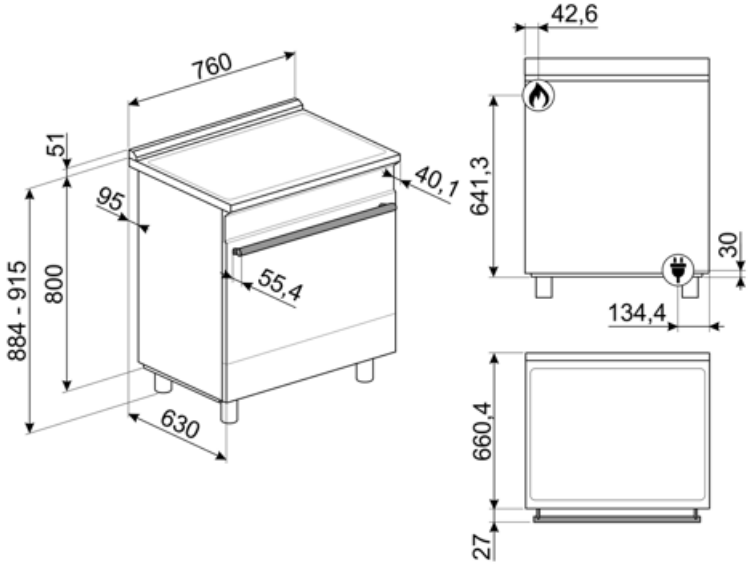
Minimum Temperature	149 °F	**Maximum temperature**	500 °F

Accessories included for Main Oven & Hob

Oven grid with stop, tray support	2	**Meat Probe**	1

Electrical Connection

Electrical connection rating	3900 W	**Power supply cable length**	47 1/4 "
Current	16 A	**Frequency**	60 Hz
Circuit breaker	20 A	**Terminal block**	3 poles
Voltage	208/240 V	**Plug**	(B) NEMA 14-50P
Type of electric cable installed	Yes, Double phase		

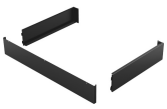

760
51
95
884 - 915
800
55,4
630
40,1
42,6
641,3
30
134,4
660,4
27

Compatible Accessories



GRM

Coffee machine support



KITTKSPR30

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



SFLK1

Child lock



STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



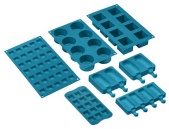
GT3T

Totally extractable telescopic guides



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.



SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



WOKGHU

Cast iron WOK Support

Symbols glossary



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



Air cooling system: to ensure a safe surface temperatures.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



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



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.



The inner door glass: can be removed with a few quick movements for cleaning.



Knobs control



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Triple glazed doors: Number of glazed doors.



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.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



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.



Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



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.

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

The oven cavity has 6 different cooking levels.

Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.